The APPETIZER

The Sashimi Salad Mixed Sashimi / Mix Greens / Seasonal Vegetable / Shiso Dressing 30

Warm Sautéed Mushroom Mori-No Salad Seared Hokkaido Scallop / Fig / Arugula / Italian Summer Truffle 34

Soft Shell Crab Salad Arugula / Butter Lettuce/ Chives / Olive Oil Vinaigrette Dressing 20

ORA King Salmon Skin Salad Mix Greens / Pickled Gobo / Kaiware / Chive / Bonito Flakes / Miso Citrus Dressing 14

Local Farm **Persimmon Salad** Mix Greens / Radish / Grana Cheese / Olive Oil Vinaigrette 14

Sunomono Pickled Japanese Cucumber / Seaweed 5 w/ Choice of Octopus **OR** Crab **OR** Shrimp 15

Kurage Jelly Fish from Okinawa / Pickled Japanese Cucumber 12

The Oshinko Pickled Nuka Assorted Vegetables 8

Fresh **Oyster Trio** From Seattle / Kaluga Caviar / Yuzu Slush / Ponzu Jam 45 Six pieces

The Bone Fried Dry Aged Spanish mackerel Bone / Homemade Aioli 5 two Pieces

Sawagani Fried Japanese River Crab / Sea Salt 8

Blanched Japanese Mustard Spinach Komatsuna **Gomage** / Sesame Miso paste / Sesame seeds 8

Agedashi Black Sesame Tofu | Squashini From Girl & Dug farm / Dashi Sauce / Bonito Flakes 12

House Made Black Sesame Tofu Soy Salt / Olive Oil / Soy Sauce Marinated Bonito Flake 6 w/ Uni 14

M / Monaka Foie gras / Ora King Salmon Tartar / Japanese Picked Radish / Mango Compote 18

Japanese Momotaro Tomato | Snow Crab Grapeseed Oil Dashi Dressing / Micro Shiso 16

Mozuku Uni Santa Barbara Sea Urchin / Slippery Seaweed from Okinawa / Water Shield / Sweet Vinaigrette 14

Farmers Market Squash Blossom Tempura Scallop / Whitefish / Shiitake Mushroom / Shiso / Shiso Salt 7 per piece

Baked Sprouting **Cauliflower** Grana Cheese / Red Chili / Yuzu Sauce 12

Truffle Yama Imo **Fries** Japanese Mountain Potato / Truffle Salt 12