

The SALAD

Sautéed Mushroom **Mori-no Salad** Seared Hokkaido Scallop / Arugula / Italian Truffle / Miso Citrus Dressing 38

The Sashimi Salad Mixed Sashimi / Red Mizuna / Lettuce Flower / Seasonal Vegetables / Shiso Dressing 32

Soft Shell Crab Salad Arugula / Butter Lettuce/ Chives / Olive Oil Vinaigrette Dressing 26

ORA King Salmon Skin Salad Mix Greens / Gobo / Kaiware / Chive / Bonito Flakes / Miso Citrus Dressing 20

Local Farm **Persimmon Salad** Mix Greens / Radish / Grana Cheese / Olive Oil Vinaigrette 16

The APPETIZER

The Oshinko Pickled Nuka Assorted Vegetables 10

Sunomono Pickled Japanese Cucumber / Seaweed 7 w/ Choice of Octopus **OR** Crab **OR** Shrimp 18

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

Salt Roasted **Ginko Nuts** "Japanese Pistachios" Oita Japan / Sea Salt 12

Truffle Yama Imo **Fries** Japanese Mountain Potato / Truffle Salt 14

Baked **Cauliflower** Grana Cheese / Red Chili / Yuzu Sauce 15

Oyster Shooter Nankai White Oak, Ponzu, Quilled Egg, Momiji, Chive 15 **Contains Alcohol, Non- alcohol available*

Uni Shooter Sea Urchin, Nankai White Oak, Ponzu, Quilled Egg, Momiji, Chive 25 **Contains Alcohol, Non-alcohol available*

The Bone Fried Dry Aged Fish Bones / Homemade Aioli 8

Sawagani Fried Japanese River Crab / Sea Salt 10

Fresh **Oyster Trio** from Seattle / Black Caviar 2pc / Yuzu Slush 2pc / Ponzu Jam 2pc 45 *Six pieces*

Japanese Momotaro Tomato | Snow Crab Grapeseed Oil Dashi Dressing / Micro Shiso 18

Kurage Jelly Fish from Okinawa / Pickled Japanese Cucumber 15

House Made **Black Sesame Tofu** Soy Salt / Olive Oil / Soy Sauce Marinated Bonito Flake 6 w/ Uni 18

Mozuku Uni Sea Urchin / Slippery Seaweed from Okinawa / Grated Ginger / Sweet Vinaigrette 18

Kinme Nibitashi Golden Eye Snapper from Japan / Eggplant / Soy Marinated Bonito Flakes / Dashi Sauce 16

Agedashi Black Sesame Tofu | Squashini Dashi Sauce / Bonito Flakes 12

Squash Blossom Tempura Scallop / Whitefish / Shiitake Mushroom / Shiso / Shiso Salt 10 *per piece*

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

Fried **Soft Shell Crab** Pickled Daikon & Carrot / Creamy Citrus Soy / Chive / Chili Flakes 26

The SOUP

The Dobin Chowder Shrimp / Little Neck Clam / White Fish / Cauliflower / Shimeji Mushroom / Mitsuha 16

Asari Little Neck Clam Miso 6

Nameko Mushroom Miso 4

Tofu Miso 3

**Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, SESAME and MILK. Please ask your server for any allergies.
Consuming RAW or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*