

The APPETIZER

The Sashimi Salad Mixed Sashimi / Mix Greens / Seasonal Vegetable / Shiso Dressing 28

Warm Sautéed Mushroom **Mori-No Salad** Seared Hokkaido Scallop / Seasonal Fresh Truffle / Dried Persimmon / Arugula 34

Soft Shell Crab Salad Baby Kale / 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 **Blood Orange Salad** Mix Greens / Radish / Grana Cheese / Olive Oil Vinaigrette 14

The Oshinko Pickled Nuka Assorted Vegetables 7

Blanched Japanese Mustard Spinach **Gomaae** / Sesame Miso paste / Sesame seeds 7

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

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

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

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

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

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

Baked Sprouting **Cauliflower** Grana Cheese / Red Chili / Yuzu Sauce 10

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

Truffle Yama Imo **Fries** Japanese Mountain Potato / Truffle Salt 8

Salt Roasted **Ginko Nuts** "Japanese Pistachios" Oita Japan / Sea Salt 8

Edamame 6 / w Truffle Salt 9

Shishito Peppers Soy Sauce / Bonito Flakes 8

*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.