

The APPETIZER

Warm Sautéed Mushroom **Mori-No Salad** / Seasonal Fresh Truffle / Fig / Arugula 24

Fresh Hokkaido **Seared Scallop | Brussels Sprouts** / Seasonal Fresh Truffle 28

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

Sawagani Fried Japanese River Crab / Sea Salt 8

The Oshinko Pickled Nuka Assorted Vegetables 7

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

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

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

Matsutake Tempura White Pine Mushroom from Oregon / Shiso Salt 18

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 12

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

Japanese **Hime Sazae** Baby Conch / Escargot Shiso Garlic Butter Sauce 12 *two pieces*

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

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

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