

## The SALAD

<b>Mori-no Salad</b>	Seared Hokkaido Scallop / Sautéed Mushroom / Arugula / Italian Truffle	34.
<b>Crunchy Salad</b>	Mixed Greens / Pickled Radish / Cucumber / Gobo / Sprouts / Bonito flakes / Ponzu Grape Seed Oil	19.
<b>The Sashimi Salad*</b>	Mixed Sashimi / Red Mizuna / Lettuce Flower / Seasonal Vegetables / Shiso Dressing	34.
<b>Soft Shell Crab Salad</b>	Arugula / Butter Lettuce / Chives / Olive Oil Vinaigrette Dressing	25.
<b>Seaweed Salad</b>	House Green / Wakame Seaweed / tomatoes / Ponzu Dressing	18.
<b>Salmon Skin Salad</b>	Mixed Greens / Gobo / Sprouts / Chive / Bonito Flakes / Miso Citrus Dressing	20.

## A LA CARTE

<b>Wagyu Steak</b>	Stone Grilled A5 Miyazaki Wagyu / Truffle Butter / 2oz	52. (w/ Seasonal Fresh Truffle 73.)
<b>Grilled Octopus</b>	Grilled Tender Octopus / Carrot puree / Tomatoes / Potatoes	26.
<b>Sea Bass Butter Lettuce Wrap</b>	Miso Marinated Sea bass / Sweet Potato Fries / Amaranth Red	20./2 pieces
<b>Black Cod</b>	Wild Caught California Miso Marinated Cod / Hajikami Pickled Ginger / Grated Daikon Radish	25.
<b>Grilled Dry Aged Fish Collar</b>	Choice of Yellowtail <b>OR</b> Amberjack <b>OR</b> King Salmon	25.
<b>Mixed Tempura</b>	Seafood, Shrimp and Vegetables Tempura	24.
<b>Soft Shell Crab</b>	Deep Fried Soft shell / Pickled Daikon & Carrot / Creamy Citrus Soy / Chive / Chili Flakes	25.
<b>Crispy Lobster Tempura</b>	Ichimi Aioli Sauce	42.
<b>Chicken Tare</b>	Soy Marinated Grilled Chicken <i>Breast OR Thigh</i> / Green Leaf / Red Chili	19.

## The SOUP

<b>Tofu</b>	Miso 4.
<b>Nameko</b>	Mushroom Miso 5.
<b>Tai Snapper</b>	Whitefish Miso 8.
<b>Asari</b>	Little Neck Clam Miso 8.

=Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, SESAME and MILK. **Please let your server know of any allergies you may have.**

\*Consuming **RAW** or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.