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**SHIGOKU OYSTER** seaweed kanzuri granita, cucumbers, ponzu 12

**SEAWEED** pine nut butter, radishes, crispy buckwheat 9

**LETTUCE CUPS** marinated vegetables, puffed sushi rice, red boat fish sauce 12

**BEEF TARTARE** cornichon puree, hon-wasabi, green plantains 18

**SASHIMI SALAD** seasonal seafood, summer harvest, dashi 25

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**STUFFED CHICKEN WINGS** “gyoza” farce, yuzu kosho, chili oil 12

**KARAAGE CHICKEN<sup>3</sup>** béarnaise aioli, turmeric daikon, matcha salt 14

**CRISPY BRANDADE** shiso gribiche, nori, citrus 12

**TUNA & CHEEKS** braised beef cheeks, umeboshi, micro mire poix 24

**LAMINATED BRIOCHE** shiitake & koji duxelle, beef whipped jidori yolk 12

**WAFFLE** hitachino beer, matcha butter, truffled maple 10

**SEARED SEABASS** tomato marinated spot prawn, red quinoa, black togarashi 26

**GRILLED FISH** vegetable ash coated, trumpet royale mushrooms, savoy cabbage market

**5-SPICE DUCK LEG** duck fat rice, soy bean cassoulet, chinese sausage 24

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**DUNGENESS CRAB DONABE RICE** crab miso, marinated salmon roe, mitsuba 35 / 70

**WHOLE CHICKEN IN BRIOCHE** miso butter, shiso chimichurri, chicken essence 100  
(requires 24 hour notice)

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\*not every ingredient is listed please let us know of any allergies

due to the California water shortage, we offer water only upon request  
a 5% charge is added to cover SF mandate charges  
Consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.