

COLD SMALL PLATES

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| HAPPY SPOON | UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE · 15 |
| MISO-CURED YELLOWTAIL | AVOCADO, ROASTED ONION, TRUFFLE VINAIGRETTE · 27 |
| JAPANESE CAESAR | ROMAINE, ARUGULA, PARMESAN, SAIKYO-MISO · 15 |
| SEAWEED SUNOMONO | APPLE, KAIWARE, CUCUMBER, SESAME, SWEET-RICE VIN · 12 |
| MARINATED EGGPLANT | KATSUOBUSHI, GINGER · 13 |

HOT SMALL PLATES

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| BRUSSELS SPROUTS | LEMON, SHICHIMI, BONITO, PONZU · 16 |
| CHICKEN 'KARAAGE' NUGGETS | KARASHI MUSTARD, SPICY MAYO · 16 |
| MAITAKE MUSHROOM TEMPURA | UMAMI DASHI BROTH · 17 |
| SPICY EDAMAME | UMAMI SOY, TOGARASHI, SESAME · 9 |
| MISO SOUP | SILKEN TOFU, HON SHIMEJI, WAKAME · 12 |

LUNCH COMBOS

ALL SERVED WITH:

MISO SOUP, STEAMED WHITE RICE, SESAME CABBAGE SLAW, AND SOY PICKLES

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| JIDORI CHICKEN | TERIYAKI SAUCE · 25 |
| KING SALMON | YUZU KOSHO · 28 |
| MORRO BAY BLACK COD | SAIKYO MISO-GLAZED · 28 |
| PRIME SHORT RIB 'KALBI' | PABU STEAK SAUCE · 29 |
| KUROBUTO PORK 'KATSU' | PANKO-CRUSTED FRIED · 25 |
| PORTABELLA MUSHROOM | DAIKON & PONZU · 21 |

LIBATIONS

LYCHEE MARTINI

vodka, lychee puree, salted cherry blossom · 18

TOKI HIGHBALL

toki japanese whiskey, high carbonation soda, lemon peel · 17

ASAHI

super dry, lager · 12

THE LOWBALL

bare zero proof tequila, citron-rooibos syrup, seltzer water · 15

LEITZ "EINS ZWEI ZERO"

alcohol free sparkling riesling · 15

*FOR YOUR CONVINIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE WHICH IS DISTRIBUTED TO THE SERVICE STAFF. A GUEST MAY MAKE ADJUSTMENTS TO THIS SUGGESTED AMOUNT.

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS