

SUSHI | BAR

Tartare

Bluefin Tuna, Takuan, Chives, Wasabi, Sesame Seeds

Scallop

AO Nori, Truffle Caviar, White truffle Salt

Shima Aji

Fresno Yuzu Fermentation, Nikiri House Soy, Meyer Lemon Juice, Meyer Lemon Zest

Kanpachi

Nikiri Soy, Aji Amarillo Crema, Chives

Bincho

Harissa, Leak & Shallot Jam, Fried Shallot

Akami

Denemon Tamari, Dehydrated Red Miso, Everything Bagel Spice, Wasabi Root

Ora King Salmon

Anticuchera, Puffed Amaranth, Lime Zest

Madai

Calamansi gel, Shiso, Toasted Rice Pearls, Ponzu, Negi

Sawara

Cold Smoked

*Ginger Powder Mirin, Nikiri House Soy,
Kisamee wasabi, Fermented Blueberries*

Bluefin Toro

Denemon Tamari, Fresh Wasabi

Hamachi

Black Garlic Jam, Lime, Cilantro

Kinmedai

Shiso Chimchurri, Shio Kombu

Hirame

Clarified Soy, Piri Piri, Powder Vinegar, Kinome Leaf

A5 Wagyu

Fermented shishito butter, walnut béarnaise, toasted walnut

Uni

Nikka Coffee soy, Wasabi Root, Red Miso Cured Egg yolk

Unagi

*Jalapeno Kosho, Nikiri House Soy, Lemon, Wagyu Smaltz,
Thyme, Cognac Famblé.*