

5/14/2025

sample MENU



Sugaki Oyster

Oyster, Dashi-Vinegar, Daikon, Shiso, Ginger 5

Sashimi of the Day

Kampachi Yellowtail, striped Bass "Aburi", smoked Steelhead Trout, Ponzu, Habanero Yuzu-gosho, Mustard 42

Confit Black Cod Salad

Confit Seremoni Grade Black Cod, Tamai Farm Cherry Tomato, Weiser Farm Potato, Sheer Rock Farm Wild Marjoram 38

Salt Lamb Rib

Salt braised Bone-in Lamb Rib x 2, New Season Spring Onion, Black Vinegar 22

Pickles Plate (vg)

Assorted seasonal Pickles 9

Smacked Cucumber (vg)

Tamai Farm Japanese Cucumber, Ginger, Sesame 9

Tofu "Hiyayakko" (vg)

Silken Meiji Tofu, Salsa Macha 12

Market Green Salad (vg)

Mix Leaves, Herbs, Peas, Meyer Lemon Chips, Mustard White Miso Vinaigrette 16

Eggplant, Walnut & Rosemary Miso "Dengaku" (vg)

Char-grilled Sweet Miso glazed Eggplant, smoky Walnut, Rosemary Flower 18

CHIRASHI (Scattered Sushi) / TEMAKI (Hand Roll Sushi)

- ✓ - **Monk's CHIRASHI (vg)** Grapefruit, Artichoke, Almond, Asparagus, Fennel, Peas, Shiso, Shiitake, Carrot, Sesame 23
- **Miso Black Cod TEMAKI** Grilled Seremoni Grade Miso Black Cod, "Tamago", Cucumber, Wasabi 20

American Unagi "Shirayaki"

Char-grilled Miso American Eel, Torpedo Onion, Sweet Pepper "Nanban-zuke", Sansho Pepper 58

Beef Tenderloin & Cherry

Char-grilled pasture raised Beef Tenderloin, Cherry, New Season Onion, fresh Half Moon Bay Wasabi 58

Grilled Sweet Bream & Herb "Surinagashi"

Char-grilled California Sweet Bream, Mix Herb Green Sauce 42

Teriyaki Kampachi Head LIMITED

Char-grilled and Soy-glazed Kampachi Yellowtail Head, Torpedo Onion, Zucchini Flower 32

Irish Coffee Kakigori

Shaved Ice, Coffee-Whisky Syrup, Dates, whipped Cream 14

*Decaffeinated alternative

Strawberry Kakigori

Shaved Ice, Strawberry, Mochi, condensed Milk 16

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of foodborne illness especially if you have certain medical conditions.

✓ The chef's recommendation
<v> = Vegetarian <vg> = Vegan