

****Sunomono 7**

Wavelength cucumbers, sea palm,
& tosazu



****Poteto Sarada 10**

California potatoes seasoned with brown
rice vinegar, onions, aonori, & Kewpie
mayonnaise. Finished with a soft cooked
egg and our house furikake.

****Yuzu Sesame Salad 12**

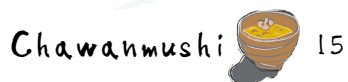
Lettuces from Oz Farm, Wavelength
Farm tomatoes, & calendula petals.
Dressed in yuzu sesame vinaigrette

****Hirame Sashimi 28**

Halibut from San Fransisco served
with grated wasabi & house shoyu

****Hamachi Sashimi 30**

Yellowtail from San Diego served
with grated wasabi & house shoyu



Savory egg custard topped with
bunashimeji mushrooms, yuzu zest, &
chives



KUSHIYAKI

****Eringi 7**

King trumpet mushrooms
cultivated in Sonoma served
with lemon

****Zucchini 6**

Local zucchini served with ito
katsuobushi & lemon

****Nagaimo 6**

Mountain potato served with
shichimi

****Kawa 6**

Organic chicken skin served
with shichimi

****Tsukune 8**

Organic chicken meatball
dressed in tare, served with
shichimi

****Butabara 7**

Grilled pork belly served with
karashi mustard

Miso Soup 6

Aka miso, dashi, tororo konbu

Rice 5

Luna Koshihikari Rice



Maitake Tempura 16

Tempura fried maitake mushrooms
served alongside tentsuyu dipping
sauce, and lemon



****Karaage 17**

Rosie's Chicken thigh marinated in
seasoned tamari, fried, and served
alongside lemon and wasabi aioli

****Ikura Don 25**

Marinated salmon roe & grated wasabi
served over Luna Koshihikari rice

Kare Raisu 24

Japanese style curry, organic
chicken, chives. Served with Luna
Organic koshihikari rice

****Nijimasu Shioyaki 20**

Grilled Mt. Lassen trout served
with daikon seasoned with ponzu,
& chrysanthemum poached in dashi

A 20% service charge will be included on every bill

****Gluten Free**