

****Sunomono 7**

Wavelength cucumbers, local wakame,
& tosazu

****Yuzu Sesame Salad 12**

A blend of lettuces and mustard greens from
Wavelength Farm, tomatoes & calendula
petals. Dressed in yuzu sesame vinaigrette



****Poteto Sarada 10**

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

****Agebitashi 12**

Filigreen Farm eggplants, fried, & served in
a seasoned dashi broth

****Sake Sashimi 28**

Local King Salmon served with grated
wasabi & house shoyu

****Ikura Don 25**

Marinated salmon roe & grated wasabi
served over Luna Koshihikari rice



KUSHIYAKI

****Eringi 7**

King trumpet mushrooms
cultivated in Sonoma
served with lemon

****Zucchini 6**

Local zucchini served
with ito katsuobushi &
lemon

****Tomato 6**

Wavelength Farm Sakura
tomatoes seasoned with
shiso furikake

****Sori 6**

Organic chicken oyster
served with house shichimi

****Tsukune 8**

Organic chicken meatball
dressed in tare, served
with shichimi

****Hiza 6**

Organic chicken knee
cartilage dressed in tare,
served with shichimi

Miso Soup 6

Aka miso, dashi, local wakame

Rice 5

Luna Koshihikari Rice



Chawanmushi 14



Savory egg custard topped with bunashimeji
mushrooms, lemon zest

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 & wasabi aioli

****Butabara 16**

Miso marinated smoked pork belly,
pickled torpedo onion, & spicy mustard

****Gindara Misoyaki 24**

Grilled miso marinated black cod, grated
daikon in ponzu

A 20% service charge will be included on every bill

****Gluten Free**