

**beausoleil oysters**

seaweed kanzuri granita, cucumbers, oyster vinaigrette  
3 piece 14 or 6 piece 27

**hamachi sashimi**

uni marinated kombu, jalapeño, yuzu dashi 21

**beet zuke salmon belly**

ora king salmon, myoga, aged ponzu 18

**tuna poke**

tofu mousse, ponzu jelly, puffed rice cracker 21

**county line farm greens**

sultana grapes, celeriac, miso dressing 13

**lettuce cups**

marinated vegetables, puffed wild rice, red boat fish sauce 13

**karaage chicken**

béarnaise aioli, turmeric daikon, matcha salt 16

**stuffed chicken wings**

“gyoza” farce, yuzu kosho, chili oil 16

**kurobuta pork collar**

cauliflower, amaranth, herb relish 21

**chicken & waffle**

karaage chicken & beer waffle, matcha butter, new york maple 26

**miso black cod**

summer peas, salt cod polenta, crispy shallots 34

**brown butter alaskan halibut**

heirloom tomatoes, sweet corn, shishito peppers 32

**five-spice duck leg**

duck fat rice, soy bean cassoulet, chinese sausage 28

**binchotan grilled ora king salmon**

vegetable ash, mushrooms, summer beans 34

**braised akaushi beef shank**

caramelized alliums, burdock, barley miso 32

**kaisen donabe rice (serves 2)**

marinated salmon roe, mitsuba, ginger 39

**whole chicken in brioche (serves 4)**

miso butter, shiso chimichurri, chicken essence 100  
requires a minimum of 24 hrs notice  
limited daily availability

chilled dashi-soy greens sesame & garlic dressing, citrus 10

crispy semolina fried green tomatoes hishio, bonito 10

dashi #1 mashed potatoes 10

not every ingredient is listed please let us know of any allergies

**Let chef hiroo choose for you-**

family style – 69 per person  
participation of the entire table is required

Due to the California water shortage, we offer water only upon request.  
A 5% charge is added to cover SF mandate charges.  
Consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.