

Otoshi Menu

In Japan, cherry blossom season symbolizes life's fleeting beauty and new beginnings, marking graduations and the spring reset of the school and fiscal year.

Choose 3 for \$24

+8 for each additional

STEAMED BABY NEW POTATOES

Nori Wasabi, Egg Yolk, French Cultured Butter

SPRING SNAPPER

Sashimi Style, Salted Cherry Blossom, Citrus

LOCAL ASPARAGUS

Poached Egg, Puff Rice, Sweet Soy Dashi

RAMEN PASTA

Alla Vongole, Yuzu, Shiso

GINGER MISO SALMON

Pickled Cucumber, Fava Beans Salad

Wagashi

By Phoebe Ogawa

Wagashi are traditional Japanese sweets made from simple ingredients that celebrate seasonality and delight all five senses.

Choose 3 for \$24

+8 for each additional

SAKURAMOCHI

Mochi Rice, Azuki Bean, Cherry Blossom

HAZAKURA

Tebo Bean, Strawberry Puree

HANA IKADA

Mochi Flour, Tebo Bean, Cherry Blossom Petals

SAKURA HIGASHI

Puffed Rice, Mulberry Leaf, Mochi Flour

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*