

the specials

SEASONAL FISH & MORE

NIGIRI & SASHIMI

- Uni/ Sea Urchin (CA), \$15/\$42
- Live Amaebi/ Sweet Spot Shrimp (CA), \$18 EACH
- Kinka Saba/ Mackerel (Japan), \$5.50/\$17
- Ora King Salmon (N. Zealand), \$6/\$16
- Gindara/ Sablefish (British Columbia), \$6/\$16
- Kinmedai/ Golden Eye (Japan), \$7/\$19
- Kamasu/ Young Barracuda (Japan), \$7/\$19
- Aji/ Horse Mackerel (Japan), \$6.50/\$20
- Hirame/ Olive Flounder (Korea), \$6/\$16
- Engawa/ Fluke Fin (Korea), \$7/\$19
- Hotaru Ika/ Firefly Squid (Japan), \$5.50/\$15
- Bluefin Tuna O-Toro (Spain), \$12/\$33
- A5 Wagyu Beef Nigiri (Miyazaki Prefecture), \$16
w/ Miso Hollandaise & Shaved Italian Black Truffle

TODAY'S OYSTERS

Grilled: Pacific Oyster (British Columbia)

Raw: Kumamoto Oyster (Humbolt, CA)



DAILY SPECIALS

Shishito Peppers

-Chinese Sausage, House Made Pork Floss, Balsamic Glaze-
\$13

Sake Steamed Clams

-Sweet Sake & Butter Dashi, Charred Citrus, Grilled Baguette-
\$17

Pork Mazemen

-Brothless Ramen Noodle, Chili Lemongrass Minced Pork, 63 Degree Hens
Egg, Woodear Fungus, Buttered Corn, Toasted Garlic, Tokyo negi-
\$20

