



## SPECIAL SASHIMI

Fresh Bluefin **TORO!** Tuna Belly Spain / Grated Wasabi 36

Bluefin Tuna Belly Spain **Seared TORO** / Fresh Pickled Wasabi / Japanese Daikon Radish / Citrus Sauce 36

Bluefin **Tuna** Sashimi Spain / Japanese Wasabi Miso paste / Shiso Seeds / Black Italian Caviar / Olive Oil / Hawaiian Lava Salt 34

Ikejime **Halibut** Whitefish Sashimi from Sea of Japan/ Japanese Cucumber / Shiso Flower / Yuzu Vinegar / Shiso Oil 24

Premium Japanese **Tai** Snapper / Yuzu Kosho / Yuzu Zest / Yuzu Juice 24

Fresh **Albacore** from Oregon / Citrus Soy / Garlic / Olive Oil Drizzle / Micro Arugula 24

Amberjack **Kanpachi** from Kyushu Japan / Sesame Miso Paste / Citrus / Rice Crackers 24

Quickly Seared Bluefin **Tuna Tataki** Spain / Ginger Soy Dressing / Garlic Chips / Chives 24

Seared New Zealand Ora **King Salmon** / Asparagus / Shimeji Mushroom / Wasabi Soy 24

Japanese **Yellowtail** / Sweet Onion / Serrano Pepper / Micro Cilantro / Yuzu Soy Dressing 24

Wild Goldeneye **Kinme Dai** Snapper Torched on Cedar Plank / Yuzu Paste / Yuzu Zest 28

**Gentani Ceviche** Octopus / Shrimp / White Fish / Salmon/ Sweet Onion / Yuzu Citrus Sauce 16

Fresh **Uni** Sea Urchin from Santa Barbara / Wasabi / Black Hawaiian Lava Salt / Seaweed 36

Ora New Zealand King **Salmon Caviar** / Italian Black Caviar / Smoked Bonito Oil / Sweet Onion / Micro Arugula 42

*\*Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, SESAME and MILK. Please ask your server for any allergies.  
Consuming RAW or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*