

# the specials

## SEASONAL FISH & MORE

### NIGIRI & SASHIMI

- Uni/ Sea Urchin, Santa Barbara \$15/\$42 & Japan \$17/\$48
- Kamasu/ Young Barracuda (Japan), \$7/\$19
- Takabe/ Yellow Striped Butterfish (Japan), \$7/\$19
- Ora King Salmon (N. Zealand), \$6/\$16
- Kanpachi/ Amberjack (Hawaii), \$5.50/\$15
- Kurodai/ Black Sea Bream (Greece), \$5.50/\$15
- Kinmedai/ Golden Eye Snapper (Japan), \$7/\$19
- Aji/ Horse Mackerel (Japan), \$6.50/\$23
- Hirame/ Olive Flounder (Korea), \$6/\$16
- Engawa/ Fluke Fin (Korea), \$7/\$19
- Bluefin Tuna (Spain), Chu-Toro \$11/\$30 & O-Toro \$12/\$33
- A5 Wagyu Nigiri (Miyazaki Prefecture), \$15
  - Topped with Miso Hollandaise & Italian Black Truffle

### TODAY'S OYSTERS

Grilled: Fanny Bay Oyster (B.C.)

Raw: Kumamoto Oyster (Humbolt)



### DAILY SPECIALS

#### \*Land & Sea Mini Ramen\*

-Bone Marrow Butter Ramen, Clams, Hokkaido Scallop, Snow Crab,  
Maitake Mushroom, Lightly Spiced Miso Broth -  
\$17

#### \*Shishito Peppers\*

-Chinese Sausage, Pork Floss & Balsamic Reduction-  
\$15

#### \*Wagyu Tartare\*

-A5 Miyazaki Wagyu, Brioche Toast, Pickled Shallot & Mustard Seed,  
Yuzu Crema, Shaved Italian Black Truffle-  
\$22

#### \*Chi-Ayu\*

-Crispy Fried Young Sweetfish, Gooseberries & Yuzu Sea Salt-  
\$13

