

the specials

SEASONAL FISH & MORE

NIGIRI & SASHIMI

- Uni/ Sea Urchin (Japan)
- Ocean Trout (Tasmania)
- Ishidai/ Striped Beakfish (Japan)
- Katsuo/ Skipjack (Japan)
- Hirame/ Olive Flounder (Korea)
- Engawa/ Fluke Fin (Korea)
- Kamasu/ Young Barracuda (Japan)
- Kinmedai/ Golden Eye (Japan)
- Aji/ Horse Mackerel (Japan)
- Bluefin Tuna Chu-Toro & O-Toro (Spain)
- A5 Wagyu Beef Nigiri (Miyazaki Prefecture)
w/ Miso Hollandaise & Shaved Italian Black Truffle

TODAY'S OYSTERS

Grilled: Pacific Oyster (British Columbia)

Raw: Kumamoto Oyster (Humbolt)



DAILY SPECIALS

Shishito Peppers

-Sautéed with Chinese Sausage, topped w/ Balsamic Glaze
& House Made Pork Floss -

Chazuke

-Ume Rice, Olive Flounder, Marinated Shiitake Mushroom,
Sea Grapes & Katsuo Dashi -

Sake Steamed Clams

-Sake Butter Dashi , Charred Citrus & Grilled Bread-

