

The Specials

SEASONAL FISH & MORE

NIGIRI (1pc.) & SASHIMI (3pc.)

{First Price refers to Nigiri/Second Price refers to Sashimi}

- Uni/ Sea Urchin (Japan), \$15/\$43
- Kamasu/ Young Barracuda (Japan), \$6/\$16.50
- Ocean Trout (Norway), \$6/\$16.50
- Kinmedai/ Golden Eye (Japan), \$8/\$22
- Shima Aji/ Striped Jack (Japan), \$6/\$16.50
- Aji/ Horse Mackerel (Japan), \$6/\$18
- Hirame/ Olive Flounder (Korea), \$6/\$16.50
- Engawa/ Fluke Fin (Korea), \$7/\$19
- Bluefin Tuna Chu-Toro/ Semi-Fatty Cut (Baja), \$9/\$25
 - Add Osetra Caviar (\$5)-
- Blufin Tuna O-Toro/ Fatty Cut (Baja), \$10/\$28
 - Add Osetra Caviar (\$5)-
- A5 Wagyu Nigiri (Miyazaki Prefecture), \$15 EACH
 - Topped with Fresh Shaved Italian Black Truffle-

TODAY'S OYSTERS

Broiled: Pacific Oyster (Washington State, U.S.)

Raw: Kushii Oyster (British Columbia)



KITCHEN SPECIALS

UNI PASTA

-Japanese Udon Noodles & Creamy Sea Urchin Sauce,
topped w/ our House Made Bottarga & Fresh Hokkaido Uni-
\$20

WAGYU BEEF SLIDER

-Sauteed Mushrooms, Grilled Onions, Smoked Goat Cheddar,
Petite Arugula & Roasted Sesame Aioli on a Hawaiian Style Bun-
\$13

