

The Specials

SEASONAL FISH & MORE

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

- Uni/ Sea Urchin (CA & Japan),
CA \$15/\$43, Japan \$17/\$48
- Live Amaebi/ Sweet Spot Shrimp (Santa Barbara), \$15 EACH
- Gindara/Sablefish (Santa Barbara), \$6/\$16.50
- Ocean Trout (Norway), \$6/\$16.50
- Aji/ Horse Mackerel (Japan), \$6/\$18
- Ishidai/ Striped Beaffish (Japan), \$7/\$19
- Kampachi/ Amberjack (Hawaii), \$5.50/\$15
- Kamasu/ Young Barracuda (Japan), \$6/\$16.50
- Kuromutsu/ Bluefish (Japan), \$7/\$19
- Kinmedai/ Golden Eye Snapper (Japan), \$7/\$19
- Hirame/ Olive Flounder (Korea), \$6/\$16.50
- Engawa/ Fluke Fin (Korea), \$7/\$19
- Bluefin Tuna Chu-Toro & O-Toro (Baja),
Chu-Toro \$11/\$30, O-Toro \$12/\$33
 - Topped w/ Sturgeon Caviar
- A5 Wagyu Nigiri (Miyazaki Prefecture), \$15 EACH
 - Topped with Miso Hollandaise & Italian Black Truffle

TODAY'S OYSTERS

Grilled: Pacific Oyster (Washington State)

Raw: Kumamoto Oyster (Humbolt)



KITCHEN SPECIALS

LOCAL ROCK COD SLIDER

- Panko Vermillion Rock Cod & Vietnamese Style Crab Coleslaw, Served on Garlic Butter Toasted Pretzel Bun w/ Toasted Sesame Dressing--
\$7.50

TORO & UNI HANDROLL

- Bluefin Tuna Toro Tartare & California Uni, Topped w/ our House Cured Ikura-
\$20

WAGYU TARTARE

- A5 Wagyu Tartare served w/ Potato Espuma, Fresh Shaved Black Italian Truffle, Quail Egg, Trout Caviar & Charred Baguette-
\$25

