

the specials

SEASONAL FISH & MORE

NIGIRI & SASHIMI

- Uni/ Sea Urchin,
(CA) \$14.50/\$40, (Japan) \$17/\$47
- Live Amaebi/ Sweet Spot Shrimp (Santa Barbara), \$17 EACH
- Ocean Trout (Norway), \$6/\$16
- Aji/ Horse Mackerel (Japan), \$6.50/\$20
- Sawara/ Spanish Mackerel (Japan), \$6/\$16
- Matoudai/ John Dory (Japan), \$6/\$16
- Kamasu/ Young Barracuda (Japan), \$7/\$19
- Kinmedai/ Golden Eye Snapper (Japan), \$7/\$19
- Hirame/ Olive Flounder (Korea), \$6/\$16
- Engawa/ Fluke Fin (Korea), \$7/\$19
- Bluefin Tuna (Spain),
Chu-Toro \$11/\$30, O-Toro \$12/\$36
- A5 Wagyu Nigiri (Miyazaki Prefecture), \$15
- Topped with Miso Hollandaise & Italian Black Truffle

TODAY'S OYSTERS

Grilled: Kumiai Oyster (Baja)

Raw: Kumomoto Oyster (Humbolt.)



DAILY SPECIALS

Land & Sea Ramen

-Bone Marrow Butter Ramen, Seared Japanese Scallop, Littleneck Clams,
Snow Crab, Maitake Mushroom, Baby Bok Choy, Lightly Spiced Miso Broth-
\$17

Shishito Peppers

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

Wagyu Tartare

-Potato Espuma, Shaved Italian Black Truffle, Porcini Dust-
\$22

