

The Specials

SEASONAL FISH & MORE

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

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

- Uni/ Sea Urchin (CA & Japan),
CA \$15/\$43, Japan \$17/\$48
- Live Amaebi/ Sweet Spot Shrimp (Santa Barbara), \$17 EACH
- Ocean Trout (Norway), \$6/\$16.50
- King Salmon (N.Zealand), \$6/\$16.50
- Gindara/ Sablefish (Canada), \$6/\$16.50
- Ishidai/ Striped Beakfish (Japan), \$7/\$19
- Aji/ Horse Mackerel (Japan), \$6/\$18
- Kamasu/ Young Barracuda (Japan), \$6/\$16.50
- Kinmedai/ Goldeneye (Japan), \$7/\$19
- Hirame/ Olive Flounder (Korea), \$6/\$16.50
- Bluefin Tuna Chu-Toro, \$11/\$30
 - Topped w/ Sturgeon Caviar
- A5 Wagyu Nigiri (Miyazaki Prefecture), \$15 EACH
 - Topped with Miso Hollandaise & Italian Black Truffle

TODAY'S OYSTERS

Broiled: Pacific Oyster (Washington State)

Raw: Kushii Oyster (British Columbia)



KITCHEN SPECIALS

DUNGENESS CROQUETTE

-Kabocha Squash Dashi Puree, Petite Arugula Salad-
\$10

A5 WAGYU RIB FINGER YAKITORI

-Glazed w/ Red Wine Soy Reduction-
\$11

