

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/\$42, Japan \$17/\$48
- Live Amaebi/ Sweet Spot Shrimp (Santa Barbara), \$17 EACH
- Mizutako/ Giant Octopus (Japan), \$6/\$16.50
- King Salmon (N.Zealand), \$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
- 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

Broiled: Pacific Oyster (Washington State)

Raw: Kushii Oyster (British Columbia)



KITCHEN SPECIALS

A5 WAGYU TARTARE

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

A5 WAGYU SLIDER

- Served on our House Made Japanese Milk Bun, Petite Red Romaine Lettuce,
Smoked Goat Cheddar, Grilled Onion, Sauteed Mushrooms,
Heirloom Tomato & Roasted Sesame Miso Aioli-
\$11

