

# 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), \$15 EACH
- Gindara/ Sablefish (Santa Barbara), \$6/\$16.50
- King Salmon (N. Zealand), \$6/\$16.50
- Kanpachi/ Amberjack (Hawaii), \$5.50/\$15
- Ishidai/ Striped Beak Fish (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 (Baja), \$11/\$30
  - Topped w/ Osetra Caviar
- A5 Wagyu Nigiri (Miyazaki Prefecture), \$15 EACH
  - Topped with Miso Hollandaise & Italian Black Truffle

## TODAY'S OYSTERS

Broiled: Pacific Oyster (Washington State)

Raw: Coromandel Oyster (N. Zealand)



## KITCHEN SPECIALS

### \*TORO & UNI HANDROLL\*

-Bluefin Toro Tartare & Hokkaido Uni, topped w/ Shaved Black Italian Truffle-  
\$20

### \*CHAWANMUSHI\*

-Steamed Japanese Egg Custard w/ Golden Thread Mushroom & Snow Crab Dashi Sauce-

