

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 (Canada), \$6/\$16.50
- Kampachi/ Amberjack (Hawaii), \$5.50/\$15
- Hagatsuo/ Striped Bonito (Japan), \$6.50/\$18
- King Salmon (N. Zealand), \$6/\$16.50
- Aodai/ Blue Snapper (Japan), \$6.50/\$18
- Kinmedai/ Golden Eye (Japan), \$7.50/\$21
- Kamasu/ Young Barracuda (Japan), \$7/\$19
- Aji/ Horse Mackerel (Japan), \$6/\$18
- Hirame/ Olive Flounder (Korea), \$6/\$16.50
- Engawa/ Fluke Fin (Korea), \$7/\$19
- Bluefin Tuna Toro (Baja),
Chu-Toro \$11/\$30, O-Toro \$12/\$33
- 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: Kusshi Oyster (B.C.)



KITCHEN SPECIALS

WAGYU TARTARE

-Potato Espuma, Trout Caviar, Fresh Shaved Black Italian Truffle & Quail Egg Yolk,
Served w/ Grilled Baguette-
\$25

YELLOWTAIL CEVICHE

-Local Caught Yellowtail, Fresh Peruvian Inspired Citrus Marinade, Heirloom Cherry
Tomatoes, Coconut, Mango, Pickled Chilies & Cilantro Sprouts,
Served w/ Vietnamese Coconut Rice Cracker
\$17

WAGYU SLIDER

-A5 Wagyu Slider, Sauteed Mushrooms & Onions, Smoked Goat Cheddar, Petite Arugula,
Toasted Sesame Aioli, Served on a Hawaiian Style Bun w/ Charred Shishito-
\$13

