



THE SPECIALS

SEASONAL FISH

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

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

- **Uni/** Sea Urchin (CA) | \$14/\$40
- **Tai/** Sea Bream (Japan) | \$5.50/\$15
- **Kanpachi/** Amberjack (Hawaii) | \$5.50/\$15
- **Kinmedai/** Golden Eye Snapper (Japan) | \$7.50/\$21
- **Kamasu/** Young Barracuda (Japan) | \$6/\$16.50
- **Ishidai/** Striped Beakfish (Japan) | \$7.50/\$21
- **Kurodai/** Black Sea Bream (Turkey) | \$5/\$13.50
- **Aji/** Horse Mackerel (Japan) | \$6/\$18
- **King Salmon/** Ocean Trout (Norway) | \$6/\$16.50
- **Gindara/** Sablefish (Canada) | \$6/\$16.50
- **Hirame/** Olive Flounder (Korea) | \$6/\$16.50
- **Engawa/** Fluke Fin (Korea) | \$7/\$19
- **Bluefin Tuna Chu-Toro w/ Osetra Caviar/** Semi-Fatty Tuna Belly (Spain) | \$11/\$30
- **A5 Wagyu Nigiri w/ Black Truffle (Miyazaki Prefecture)** | \$ 15 EACH

TAN TAN RAMEN

Ground Wagyu Beef, Onsen Egg, Woodear Mushroom, Bean Sprouts, Bok Choy & Scallion in a Spicy Sesame Miso Broth

\$22

SEAFOOD PASTA

Udon Noodle Pasta w/ Hokkaido Scallops, P.E.I. Mussels, Littleneck Clams, Shrimp & Zucchini

\$25

SHIRAKO TEMPURA

Crispy Fried Cod Milt, Served w/ Gooseberries & Yuzu Salt

\$13

TODAY'S OYSTER SELECTIONS

Broiled Oyster: Pacific Oyster (British Columbia)

Raw Oyster: Kushii Oyster (British Columbia)