



THE SPECIALS

SEASONAL FISH

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

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

- **Uni/** Sea Urchin (Santa Barbara, CA) | \$14/\$40
- **Live Amaebi/** Sweet Spot Shrimp (Santa Barbara, CA) | \$17 EACH
- **Kinmedai/** Golden Eye Snapper (Japan) | \$7/\$19.50
- **Gindara/** Sablefish (Canada) | \$6/\$16.50
- **Ishidai/** Striped Beakfish (Japan) | \$7/\$19.50
- **Kamasu/** Young Barracuda (Japan) | \$6/\$16.50
- **Kanpachi/** Amberjack (Hawaii) | \$5.50/\$15
- **Tai/** Sea Bream (Japan) | \$6/\$16.50
- **Aji/** Horse Mackerel (Japan) | \$6/\$18
- **King Salmon** (New Zealand) | \$6/\$16.50
- **Hirame/** Olive Flounder (Korea) | \$6/\$16.50
- **Engawa/** Fluke Fin (Korea) | \$7/\$19.50
- **Bluefin Tuna Chu-Toro {Semi-Fatty Cut}** w/ Osetra Caviar (Spain) | \$11/\$30
- **A5 Wagyu Nigiri** (Miyazaki Prefecture) w/ Fresh Shaved Italian Black Truffle | \$ 15 EACH

WAGYU CARPACCIO

6 Slices of Miyazaki A5 Wagyu Served w/ Truffle Ponzu, SCallion & Garlic Crunch
\$25

ROASTED BONE MARROW

**A Canoe Cut Beef Marrow Bone, Roasted w/ Shiso Chimichurri,
Topped w/ Pickled Chilis & Cilantro Sprouts. Served w/Charred Baguette**
\$12 Each

SAKE STEAMED MUSSELS & CLAMS

**Littleneck Clams & P.E.I. Mussels in a Sake & Butter Dashi Broth,
Served w/ Charred Citrus & Grilled Baguette**
\$22

TODAY'S OYSTER SELECTIONS

Broiled Oyster: Pacific Oyster (British Columbia)

Raw Oyster: Shigoku Oyster (Washington State)