



THE SPECIALS

SEASONAL FISH

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

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

- **Uni***/ Sea Urchin (Japan) | \$17/\$48
- **Sawara***/ Spanish Mackerel (Japan) | \$6/\$16.50
- **Kamasu***/ Young Barracuda (Japan) | \$7/\$19.50
- **Kinki***/ Thornyhead (Japan) | \$6/\$16.50
- **Gindara***/ Sablefish (Santa Barbara) | \$6/\$16.50
- **Tai***/ Sea Bream (Japan) | \$6/\$16.50
- **Kanpachi***/ Amberjack (Hawaii) | \$6/\$16.50
- **Shima Aji***/ Striped Jack (Japan) | \$6/\$16.50
- **Hirame***/ Olive Flounder (Korea) | \$6/\$16.50
- **Engawa***/ Fluke Fin (Korea) | \$7/\$19.50
- **Bluefin Chu-Toro*** w/ **Osetra Caviar**/ Semi-Fatty Bluefin Tuna (Spain) | \$11/\$30
- **Bluefin O-Toro*** w/ **Osetra Caviar**/ Fatty Bluefin Tuna (Spain) | \$12/\$33



THE SPECIALS

ROASTED BONE MARROW | \$12 EACH

A Canoe Cut Beef Marrow Bone, Roasted w/ Shiso Chimichurri,
Topped w/ Pickled Chilis & Cilantro Sprouts. Served w/ Grilled Baguette

COCONUT SHRIMP HANDROLL | \$9

Crispy Fried Arare Coated Chopped Shrimp & Fresh Coconut, Sweet Chili Sauce & Garlic Aioli, Topped
w/ Toasted Coconut & Cilantro Sprouts

SAKE STEAMED MUSSELS & CLAMS | 22

Littleneck Clams & PEI Mussels Steamed in a Sweet Sake & Dashi Butter Broth.
Served w/ Charred Citrus

TODAY'S OYSTER SELECTIONS

Broiled Oyster: Pacific Oyster (British Columbia)

Raw Oyster*: Kumamoto Oysters (Humbolt, CA)