



THE SPECIALS

SEASONAL FISH

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

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

- **Uni/** Sea Urchin (Japan) | \$16/\$46
- **Live Amaebi/** Sweet Spot Shrimp (Santa Barbara, CA) | \$15 EACH
- **Gindara/** Sablefish (Canada) | \$6/\$16.50
- **Kurodai/** Black Sea Bream (Turkey) | \$5.50/\$15
- **Sawara/** Spanish Mackerel (Japan) | \$6/\$16.50
- **Kinmedai/** Golden Eye (Japan) | \$7.50/\$21
- **Kamasu/** Young Barracuda (Japan) | \$7/\$19.50
- **Shima Aji/** Striped Jack (Japan) | \$6/\$16.50
- **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/\$16.5
- **Engawa/** Fluke Fin (Korea) | \$7/\$19
- **Bluefin Tuna O-Toro w/** Osetra Caviar (Spain)/ Fatty Tuna | \$13/\$36
- **A5 Wagyu Beef Nigiri w/** Fresh Shaved Black Italian Truffle (Miyazaki Prefecture, Japan) | \$15 EACH

COCONUT SHRIMP HANDROLL

Crispy Fried Arare Crusted Coconut Shrimp, Topped w/ Sweet Chili Sauce, Garlic Aioli, Toasted Coconut & Cilantro Sprouts
\$9

WAGYU BEEF CARPACCIO

Japanese Miyazaki A5 Wagyu, Thinly Sliced & Lightly Seared w/ Truffle Ponzu Sauce & Topped w/ Crispy Garlic & Scallions
\$28

ROASTED BONE MARROW

A Canoe Cut Beef Marrow Bone, Roasted w/ Shiso Chimichurri, Topped w/ Pickled Chilis & Cilantro Sprouts. Served w/Grilled 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: Kushii Oyster (British Columbia)