



THE SPECIALS

SEASONAL FISH

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

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

- **Uni/** Sea Urchin (Santa Barbara, CA) | 13/37
- **Ankimo/** Monkfish Liver Pate (East Coast, U.S.) | 5.50/15
- **Tai/** Sea Bream (Japan) | 5.50/15
- **Aji/** Horse Mackerel (Japan) | 6/18
- **Shima Aji/** Striped Jack (Japan) | 6/16.50
- **King Salmon/** Ocean Trout (Norway) | 6/16.50
- **Isaki/** Three-Line Grunt (Japan) | 6/16.50
- **Gindara/** Sablefish (Canada) | 6/16.50
- **Kamasu/** Young Barracuda (Japan) | 6/16.50
- **Kinmedai/** Golden Eye (Japan) | 8/22
- **Hirame/** Olive Flounder (Korea) | 6/16.50
- **Engawa/** Fluke Fin (Korea) | 7/19
- **Bluefin Tuna Chu-Toro w/ Osetra Caviar** (Semi-Fatty Tuna Belly) | 11/30
- **Bluefin Tuna O-Toro w/ Osetra Caviar** (Fatty Tuna Belly (Spain) | 12/33
- **A5 Wagyu Nigiri w/ Black Truffle (Miyazaki Prefecture)** | 15

ROASTED BEEF BONE MARROW

**Roasted Canoe Cut Beef Marrow Bone Topped w/ Shiso Chimichurri,
Pickled Shallots & Chilies, Served w/ Grilled Baguette**

\$12 Per Piece

WAGYU BEEF CARPACCIO

**6 Slices of Lightly Seared Japanese A5 Wagyu served w/ Scallion,
Toasted Garlic & Truffle Ponzu Sauce**

\$28

TODAY'S OYSTER SELECTIONS

Raw Oyster: Kushii Oyster (British Columbia)

Broiled Oyster: Pacific Oyster (British Columbia)