



\*Served raw or undercooked or contains raw or undercooked ingredients.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

TUESDAY SEPTEMBER 15

## SPECIALS DINE IN ONLY

**MISO YAKI PORK BELLY** 16  
peaches, fig & frisee salad

**MAITAKE TEMPURA** 12  
kimchee sauce

**LOBSTER TEMPURA\*** 18  
jimmy nardello peppers,  
cherry tomatoes, lemon aioli

**BEEF TOUNGE KUSHIYAKI** 9  
unagi tare, sansyo salt

**TORO TARTARE\*** 18  
negitoro, miso mustard cream,  
shrimp chips

**FOIE GRAS MOUSSE** 15  
bulgarian truffle, toasted almond,  
blackberry, kurogoma bollo

**SEVEN SPICE CRUSTED TUNA\*** 16  
albacore, shaved onions,  
ginger, daikon, ponzu

**SASHIMI TAPAS\*** 24  
chef's choice, five different fish,  
with different accompaniments

**POKE TRIO\*** 16  
hawaiian style spicy marinated  
tuna, tako, hamachi, nori salt,  
green tea salt, shichimi salt

**TEA SMOKED WILD  
KING SALMON\*** 24  
hollandaise, grilled vegetables

**LARGE SASHIMI MIX\*** 55  
twenty-five pieces, chef's choice,  
with preserved wasabi root

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## NIGIRI

<b>Chutoro</b>   Toro   Otoro   Kamatoro   Bluefin*	Baja	AQ
<b>Toro Zuke</b>   Marinated Bluefin*	Baja	7.5
<b>Hirame</b>   Fluke*	S. Korea	6
<b>Hotate</b>   Fresh Scallop*	Hokkaido	6.5
<b>Ishidai</b>   Knifejaw*	Kagoshima	6
<b>Kamasu</b>   Barracuda*	Chiba	7
<b>King Salmon*</b>	New Zealand	5.5
<b>Kinmedai</b>   Golden Eye Snapper*	Chiba	7
<b>Madai</b>   Sea Bream*	Kumamoto	5
<b>Shima Aji</b>   Jack Mackerel*	Ehime	6
<b>Tako</b>   Octopus	Spain	5
<b>Uni</b>   Sea Urchin*	U.S./Japan	9/12
<b>Umimasu</b>   Ocean Trout*	Scotland	5
<b>Wagyu</b>   A5 Japanese Beef*	Kagoshima	11

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## DESSERT

**KOMBU CREME BRULEE** 10

**TEMPURA CHEESECAKE** 12  
gunther's green tea ice cream

**PEACHES & CREAM** 9  
peaches seven ways, whipped cream

**HOKKAIDO BREAD PUDDING** 11  
strawberries, blueberries, raspberries, gunther's vanilla ice cream

