



*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

SATURDAY OCTOBER 17

SPECIALS DINE IN ONLY

BLUE HUBBARD SOUP 7
pepitas, nori, watercress

SMOKED SARDINE 12
artichoke, lemon,
fermented green tomato

MAITAKE TEMPURA 12
kimchee sauce

OYSTERS ON THE HALF SHELL* 18
shigoku, ponzu

AGE DASHI NASU 11
ladyhawke farms eggplants,
tomato tsuyu, basil

TORO TATAKI* 20
yuzu soy, onion, jalepeno

DUCK WINGS 12
sweet & spicy miso glaze

YAKI GAKI 4 per piece
elk horn bbq oyster, togarashi,
garlic-ponzu butter, cilantro

SASHIMI TAPAS* 26
chef's choice, five different fish,
with different accompaniments

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

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

LARGE SASHIMI MIX* 60
twenty-five pieces, chef's choice,
with preserved wasabi root

NIGIRI

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

DESSERT

KOMBU CREME BRULEE 10

TEMPURA CHEESECAKE 12
gunther's green tea ice cream

MOCHI BROWNIE 11
gunther's vanilla ice cream, lychee gelée, chocolate sauce

COCONUT PANNA COTTA 10
strawberry, mochi, toasted coconut, pomegranate, basil

SAKE CAKE 9
poached pears, black sesame, whipped cream