



\*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

MONDAY OCTOBER 19

## SPECIALS DINE IN ONLY

### SMOKED SARDINE 12

artichoke, lemon,  
fermented green tomato

### LOBSTER TEMPURA\* 18

jimmy nardello peppers,  
cherry tomatoes, lemon aioli

### AGE DASHI NASU 11

ladyhawke farms eggplants,  
tomato tsuyu, basil

### TORO TATAKI\* 20

yuzu soy, onion, jalepeno

### DUCK DUMPLINGS 12

turnip, green onion,  
leek oil, maitake

### 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

<b>Chutoro</b>   Toro   Otoro   Kamatoro   Bluefin*	Baja	AQ
<b>Aji</b>   Horse Mackerel	Chiba	5.5
<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>Kanpachi</b>   Amberjack*	Kagoshima	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>Uni</b>   Sea Urchin*	U.S./Japan	9/12
<b>Umimasu</b>   Ocean Trout*	Scotland	5
<b>Wagyu</b>   A5 Japanese Beef*	Kagoshima	11

---

## DESSERT

### KOMBU CREME BRULEE 10

### YAM MOUSSE 7

almond, lemon

### 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

