



*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

FRIDAY OCTOBER 2

SPECIALS DINE IN ONLY

BEET SOUP 7

pickled beet, mustard caviar, kombu creme fraiche

SMOKED SARDINE 12

artichoke, lemon, fermented green tomato

TORO TARTARE* 18

negitoro, miso mustard cream, shrimp chips

LOBSTER TEMPURA* 18

jimmy nardello peppers, cherry tomatoes, lemon aioli

GNOCCHI* 19

uni cream sauce, lardon, 64° egg, italian truffle, cherry tomato, corn

GOMA MISO SALMON 15

apple, burnt nori, radish, micro cilantro

SASHIMI TAPAS* 24

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

TEA SMOKED WILD KING SALMON* 24

hollandaise, grilled vegetables

LARGE SASHIMI MIX* 55

twenty-five pieces, chef's choice, with preserved wasabi root

NIGIRI

Chutoro Toro Otoro Kamatoro Bluefin*	Baja	AQ
Toro Zuke Marinated Bluefin*	Baja	7.5
Hirame Fluke*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	6.5
Ishidai Knifejaw*	Kagoshima	6
Kanpachi Amberjack*	Kagoshima	7
Kenzaki Ika Arrow Squid*	Toyama	4
King Salmon *	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	7
Madai Sea Bream*	Kumamoto	5
Saba Japanese Mackerel*	Chiba	7
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

PEACHES & CREAM 9

peaches seven ways, whipped cream

HOKKAIDO BREAD PUDDING 11

strawberries, blackberries, gunther's vanilla ice cream

