



*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

WEDNESDAY OCTOBER 28

SPECIALS DINE IN ONLY

OYSTERS ON THE HALF SHELL* 18
 marin miyagi, ponzu

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

MANILA CLAMS 17
 creamy artichoke broth

MAITAKE TEMPURA 12
 kimchee sauce

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

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

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

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

DUCK DUMPLINGS 12
 turnip, green onion,
 leek oil, maitake

NIGIRI

Chutoro Toro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Fluke*	East Coast	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

ALL THE FRUIT 8

YAM MOUSSE 7
 almond, lemon

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

TEMPURA CHEESECAKE 12
 gunther's green tea ice cream

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