



# SPECIALS DINE IN ONLY

**BEET SOUP** 7

pickled beet, mustard caviar, kombu creme fraiche

**LOBSTER TEMPURA\*** 18

jimmy nardello peppers, cherry tomatoes, lemon aioli

**GNOCCHI\*** 19

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

**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

**LARGE SASHIMI MIX\*** 55

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

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## NIGIRI

<b>Chutoro</b>   Toro   Otoro   Bluefin*	Baja	AQ
<b>Hirame</b>   Fluke*	S. Korea	6
<b>Hotate</b>   Fresh Scallop*	Hokkaido	6.5
<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

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## DESSERT

**PEACH SORBET** 5

**KOMBU CREME BRULEE** 10

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

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

