



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

NIGIRI

Chutoro Toro Otoro Bluefin*	Baja	AQ
Hirame Fluke*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	6.5
Kanpachi Amberjack*	Kagoshima	7
King Salmon *	New Zealand	5.5
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

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

