



\*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 7

## SPECIALS DINE IN ONLY

### BEET SOUP 7

pickled beet, mustard caviar, kombu creme fraiche

### AGE DASHI YASAI 11

eggplant, summer squash, tomato tsuyu, basil

### LOBSTER TEMPURA\* 18

jimmy nardello peppers, cherry tomatoes, lemon aioli

### TORO TATAKI\* 20

yuzu soy, onion, jalepeno

### 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

Chutoro   Toro   Otoro   Bluefin*	Baja	AQ
Hirame   Fluke*	S. Korea	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
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

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## DESSERT

### PEACH SORBET 5

### KOMBU CREME BRULEE 10

TEMPURA CHEESECAKE 12  
gunther's green tea ice cream

### COCONUT PANNA COTTA 10

strawberry compote, mochi, toasted coconut

### HOKKAIDO BREAD PUDDING 11

strawberries, blackberries, gunther's vanilla ice cream