



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

CHAWANMUSHI 12

chanterelles, maitake, truffle

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 Kamatoro 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

DESSERT

PEACH SORBET 5

KOMBU CREME BRULEE 10

TEMPURA CHEESECAKE 12
gunther's green tea ice cream

MOCHI BROWNIE 11

gunther's vanilla ice cream, lychee gelée, chocolate sauce

COCONUT PANNA COTTA 10

strawberry compote, mochi, toasted coconut

HOKKAIDO BREAD PUDDING 11

strawberries, blackberries, gunther's vanilla ice cream