



*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

FRIDAY OCTOBER 9

SPECIALS DINE IN ONLY

BLUE HUBBARD SOUP 7
pepitas, nori, watercress

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
Aji Horse Mackerel*	Chiba	5.5
Hirame Fluke*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	6.5
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Kagoshima	7
Kenzaki Ika Arrow Squid*	Toyama	4
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

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