



*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

SATURDAY NOVEMBER 14

SPECIALS DINE IN ONLY

UNI PANNA COTTA* 17
fort bragg uni, nori crisps

MIKAN MADAI SASHIMI* 18
orange salt, miso powder

KABOCHA TEMPURA* 12
lemon aioli, blistered tomatoes, age-nasu

LOBSTER TEMPURA* 18
lemongrass aioli

SCALLION PANCAKE 16
soft shell shrimp, creme fraiche, cauliflower & asian pear kimchee

KABOCHA AGNOLOTTI 12
ladyhawke squash, dashi, thyme oil

SASHIMI TAPAS* 26
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* 60
twenty-five pieces, chef's choice with preserved wasabi root

NIGIRI

Chutoro Toro Kamatoro Bluefin*	Baja	AQ
Hirame Fluke*	East Coast	6
Hotate Fresh Scallop*	Hokkaido	6.5
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

CHAMOMILE & KOMBU CREME BRULEE 10
asian pear, candied kombu, pomegranate

MOCHI BROWNIE 11
gunther's vanilla ice cream, lychee gelée, chocolate sauce

TEMPURA CHEESECAKE 12
gunther's green tea ice cream

COCONUT PANNA COTTA 10
strawberry, mochi, toasted coconut, shiso