



\*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 21

# SPECIALS

## BEET SALAD 10

kobujime beets, yuzu ricotta, ume vinaigrette

## HOKKAIDO\* 20

steamed uni, steamed scallop, yuba tempura

## CHARCUTERIE 24

uni panna cotta, chicken liver mousse, miso butter, nori crisps, kurogoma bollo, hokkaido milk buns

## KABOCHA TEMPURA\* 12

lemongrass aioli

## LOBSTER TEMPURA 18

lemon aioli, blistered tomatoes, age-nasu

## TORO TATAKI\* 18

jalapeno, onion, yuzu soy

## SCALLION PANCAKE 16

soft shell shrimp, creme fraiche, cauliflower & asian pear kimchee

## SEVEN SPICE CRUSTED TUNA\* 16

albacore, shaved onions, ginger, daikon, ponzu

## LARGE SASHIMI MIX\* 60

twenty-five pieces, chef's choice with preserved wasabi root

## EXCLUSIVELY FOR TAKE-OUT:

### KABOCHA AGNOLOTTI 20

frozen hand made pasta, ladyhawke squash, dashi, thyme oil  
20 pieces to be warmed at home

### DUCK DUMPLINGS 20

frozen hand made dumplings, turnip, green onion, leek oil, maitake  
12 pieces to be warmed at home

## NIGIRI

Chutoro   Toro   Otoro   Bluefin*	Baja	AQ
Hirame   Fluke*	East Coast	6
Hotate   Fresh Scallop*	Hokkaido	6.5
Hotate Miso Zuke   Miso Marinated Scallop*	Hokkaido	5
Kanpachi   Amberjack*	Kagoshima	7
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

### MOCHI BROWNIE 4

peanuts, coconut, nori

### TEMPURA CHEESECAKE 12

gunther's green tea ice cream

### COCONUT PANNA COTTA 10

strawberry, mochi, toasted coconut, shiso

### KABOCHA PIE 13

whipped cream, black sesame crumble