



*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

TUESDAY NOVEMBER 3

SPECIALS DINE IN ONLY

OYSTERS ON THE HALF SHELL* 18
marin miyagi, ponzu

YAKI GAKI 4 per piece
elk horn bbq oyster, togarashi,
garlic-ponzu butter, cilantro

LOBSTER TEMPURA* 18
jimmy nardello peppers,
cherry tomatoes, lemon aioli

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

AGE DASHI NASU 11
ladyhawke farms eggplant,
tomato tsuyu, basil

KABOCHA TEMPURA 12
prawn & pork belly dip

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

DUCK DUMPLINGS 12
turnip, green onion,
leek oil, maitake

NIGIRI

Chutoro Otoro Bluefin*	Baja	AQ
Hirame Fluke*	East Coast	6
Hotate Fresh Scallop*	Hokkaido	6.5
Ishidai Knifejaw*	Kagoshima	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
Uni Sea Urchin*	U.S./Japan	9/12
Umimasu Ocean Trout*	Scotland	5
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERT

YAM MOUSSE 7
almond, lemon

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, basil

