



*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

MONDAY NOVEMBER 30

SPECIALS

BEET SALAD 10

kobujime beets, yuzu ricotta, ume vinaigrette

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

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 Bluefin*	Baja	AQ
Toro Zuke Marinated Bluefin*	Baja	7.5
Hirame Kobujime Kelp Marinated Fluke*	East Coast	6.5
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 Miso Zuke Miso Marinated Sea Bream*	Kumamoto	5.5
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

CREME BRULEE 10

chamomile, asian pear, candied kombu

KABOCHA PIE 12

amaretto whipped cream, black sesame & coffee crumble, cherry on top

