



*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

THURSDAY NOVEMBER 5

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

MANILA CLAMS 17
 creamy artichoke broth

KABOCHA TEMPURA 12
 prawn & pork belly dip

TORO TARTARE* 18
 negitoro, miso mustard cream, shrimp chips

BEEF CHEEK CONGEE 17
 rue & forsman rice, mushroom dashi, fermented fennel

STRIPED BASS 17
 roasted eggplant, garlic sauce

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

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 Toro Otoro Kamatoro 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
Saba Japanese Mackerel*	Chiba	7
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, basil

HOKKAIDO BREAD PUDDING 11
 strawberries, blackberries, gunther's vanilla ice cream