



*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

SUNDAY NOVEMBER 8

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

UNI PANNA COTTA* 17
fort bragg uni, nori crisps

MANILA CLAMS 17
creamy artichoke broth

KABOCHA TEMPURA* 12
lemongrass aioli

YUBA MAKI* 18
maguro & komatsuna

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

KABOCHA AGNOLOTTI 12
ladyhawke squash, dashi,
thyme oil

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

NIGIRI

Chutoro Toro Otoro 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
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

SAKE CAKE 11
den fraiche ice cream, poached pears, black tulle

