SPECIALS

SATURDAY AUGUST 9

*Served raw or undercooked or contains raw, or undercooked ingredients.

*Consuming raw or undercooked meats, poulty, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions

GOLD BAR SQUASH SOUP 12
Twin Peaks Summer Squash, Shishito Pepper, Fresno Chile, Saku Saku

KANPACHI CARPACCIO* 28
Red Plum, Cucumber, Shiro Ponzu, Burnt Nori Oil, Trout Roe, Cilantro Sprouts, Crispy Rice Paper

TEMPURA PADRON PEPPERS 13
Kimchee Romesco, Kru Dukkah, Pickled Jimmy Nardello, Lemon Verbena Oil

AUSTRALIAN WAGYU TATAKI* 26
Pickled Tokyo Turnip, Shiitake, Mushroom Dashi, Black Garlic, Leek

NIGIRI SPECIALS

Chutoro | Toro | Otoro | Kamatoro | Bluefin*	Baja	7/8/9/10
Hotate | Fresh Scallop*	Hokkaido	10
Inada | Young Yellowtail*	Fukuoka	6.5
Ishidai | Knifejaw Snapper*	Kanegawa	9
Kamasu | Barracuda*	Chiba	7
Kanpachi | Amberjack*	Fukuoka	7
King Salmon*	New Zealand	7
Kinmedai | Golden Eye Snapper*	Chiba	8
Kisu | Japanese Whiting*	Chiba	9
Madai | Sea Bream*	Ehime	7
Saba | Japanese Mackerel*	Fukuoka	6
Shima Aji | Jack Mackerel*	Ehime	6
Sturgeon Trio*	California	12
Tako | Octopus	Hyogo	6.5
Tarabagani | King Crab*	Norway	12
Toro Tataki | Seared Bluefin*	Baja	10
Tsuri Aji | Horse Mackerel*	Ehime	6.5
Umimasu | Ocean Trout*	Scotland	7
Uni | Sea Urchin*	Hokkaido	12
Wagyu | A5 Japanese Beef*	Kagoshima	12
Warasa | Wild Yellowtail*	Miyagi	8

WINE BY THE GLASS FEATURE

DOMAINE HIPPOLYTE REVERDY SANCERRE 2024 20
Sauvignon Blanc from Loire Valley, France -
Tangy Lemon, Grapefruit Pith, Wet Stone