



SPECIALS DINE IN ONLY

BEET SOUP 7
pickled beet, mustard caviar,
kombu creme fraiche

SMOKED SARDINE 12
artichoke, lemon,
fermented green tomato

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

GNOCCHI* 19
uni cream sauce, lardon,
64° egg, italian truffle,
cherry tomato, corn

SASHIMI TAPAS* 24
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* 55
twenty-five pieces, chef's choice,
with preserved wasabi root

NIGIRI

Chutoro Toro Otoro Kamatoro Bluefin*	Baja	AQ
Hirame Fluke*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	6.5
Kanpachi Amberjack*	Kagoshima	7
King Salmon *	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	7
Madai Sea Bream*	Kumamoto	5
Shima Aji Jack Mackerel*	Ehime	6
Uni Sea Urchin*	U.S./Japan	9/12
Umimasu Ocean Trout*	Scotland	5
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERT

PEACH SORBET 5

KOMBU CREME BRULEE 10

TEMPURA CHEESECAKE 12
gunther's green tea ice cream

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

