

# A La Carte \*

## Chef’s Special Selections

Seasonal Essence Chawanmushi	\$15
Ankimo with Onsen Egg	\$18/3pcs
Charred Duck Breast	\$18/7pcs
Crispy Shiso Tempura with Uni	\$26/2pcs
Bluefin Tuna Trio Sashimi	\$42/6pcs
Stone-Grilled A5 Wagyu Beef	\$60/6pcs
Simmered Abalone Special	\$42/pc

## Chef’s Special Nigiri

A5 Japanese Wagyu Beef Nigiri	\$10/pc
Hokkaido Scallop with Uni Nigiri	\$12/pc
Santa Barbara Uni Nigiri	\$12/pc
Ikura with Uni Nigiri	\$12/pc
Hokkaido Uni Nigiri	\$15/pc
Bluefin Tuna Toro with Uni Nigiri	\$15/pc
Bluefin Tuna Toro with Caviar Nigiri	\$15/pc
A5 Japanese Wagyu Beef with Uni Nigiri	\$16/pc
A5 Japanese Wagyu Beef with Caviar Nigiri	\$16/pc
Botan Ebi with Uni Nigiri	\$18/pc

## Chef’s Hand Roll

Negitoro Hand Roll	\$15
Uni Hand Roll	\$28
Uni with Ikura Hand Roll	\$28
Hokkaido Scallop with Caviar Hand Roll	\$28

*\* Served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, fish, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*