

# CHEF'S SPECIAL MENU

## 1. MICRO GREEN SASHIMI \$15

4 variety sashimi each served on top of cucumber slices and topped with micro greens, jalapeño, cilantro, kaiware, herbs, and drizzled with olive oil, ponzu, and yuzu dressing.



Micro Green Sashimi

## 2. UNI LEAFER \$12

Fresh Uni and avocado wrapped in an Ooba leaf, flash tempura fried and served with spicy mayo on a slice of lemon.



Uni Leaffer

## 3. SPICY SEARED SALMON CARPACCIO \$13

Salmon seared with 7-flavored chili topped with fried jalapeños, avocado, cucumbers, tomatoes, capers, green onions, and drizzled with vinaigrette.



Spicy Seared Salmon Carpaccio

## 4. CALAMARI KAKI-AGE \$8

Thinly sliced calamari, onions, and carrots tempura fried and served with a shot of ponzu.



Calamari Kaki-Age

## 5. TAKOYAKI \$6

A piece of octopus wrapped in a pancake ball, deep fried and served with tonkatsu sauce, bonito flakes, and green onion.



Takoyaki

## 6. RIB-EYE SASHIMI \$13

Seared rib-eye steak, sliced and topped with fresh garlic, ginger, green onions, and a mild soy vinaigrette.



Rib-Eye Sashimi

## 7. GESO \$5

Fried squid legs.



Geso

## 8. HONEYMOON OYSTER SINGLE: \$11 DOUBLE: \$20

Fresh Uni, oysters, smelt roe, salmon roe, and a raw quail egg served on an oyster half shell.



Honeymoon Oyster



## WHAT IS SHABU SHABU?

SHABU SHABU or “swish - swish” is a traditional Japanese Hot Pot Meal where you cook thin slices of meat and vegetables in a savory broth.

Each hot pot is served table-side with two types of noodles, tofu, market-fresh vegetables, steamed rice, our ponzu and sweet sesame sauce and your choice of traditional or miso cooking broths.

## SHABU SHABU

<b>THE WASABI “ORIGINAL”</b> <i>Kobe-Style Wagyu Beef</i>	<b>29.00</b>
<b>SEAFOOD MEDLEY</b> <i>A selection of the day’s freshest seafood</i>	<b>31.00</b>
<b>SURF AND TURF</b> <i>A combination of Kobe-Style Wagyu Beef and fresh seafood</i>	<b>31.00</b>
<b>MARKET-FRESH VEGETABLE PLATE</b> <i>A hearty portion of our fresh vegetables</i>	<b>16.00</b>

### SIDE ORDERS

<b>BEEF</b>	<b>15.00</b>
<b>SEAFOOD</b>	<b>16.00</b>