

# TUNA THURSDAY

We obsess over Fresh Tuna.

We obsess over Quality .

Our Bluefin Tuna arrives every Thursday and we would like to encourage you to try the wide variety of cuts from this gorgeous fish, so we are offering you this limited offering menu.

Dig in and celebrate this wonderful bounty of the sea with us!

## \*TUNA NACHOS 16

diced bluefin tuna, crushed wasabi peas, garden vegetables, yuzu chili and wasabi aioli over wonton chips

## \*TORO DON 20

minced bluefin belly, zuke sauce, scallions, quail egg, pickled yellow radish, shiso mint leaf, salmon roe, sushi rice

## \*TORO ABURI ROLL 18

Unagi eel, torched minced bluefin belly, eel sauce, wasabi relish, chili thread

## \*TUNA SAMBAL MATAH 16

4oz robata-grilled bluefin tuna steak, Sambal Matah made with coconut oil, tomato, chilies, lime leaf, lime juice, cucumber, served over jasmine rice or bean thread

## TUNA KAMA 12 (limited)

grilled bluefin kama 12oz, sweet soy glaze, sambal

## TORO SLIDER 8

robata grilled bluefin belly, Asian slaw

## \*TUNA CARPACCIO 16

bluefin toro, chutaro, loin, spring mix, ponzu dressing

## \*TUNA TOSTADA 6

bluefin loin, yuzu, citrus, avocado, scallions, shallots, masago, sesame

\*These foods are raw or undercooked foods. Consuming raw and undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. \*Our foods may contain peanut or tree nuts products.

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