

# wild coast

## omakase

### **Abalone**

from Monterey bay

### **Black cod**

Cooked on white oak

### **Pacific gold oyster**

Kelp jelly

### **Kanpachi**

amberjack

### **Steelhead**

ocean trout

### **Aji**

jack mackerel

### **Halibut**

& engawa

### **Ise ebi**

Spiny lobster

### **Akami**

lean tuna

### **Chutoro**

medium fat content

### **Otoro**

belly of the beast

### **Temaki**

tuna handroll

### **Tamago**

With treebones honey

### **Plums**

Poached in sake

## beverage pairing

IS AVAILABLE FOR 80 DOLLARS PER PERSON AND INCLUDES OUR BEST SAKES, SOME BUBBLY STUFF, AND A TOASTY FINISH...

## sake by the glass

4 oz. pours

**Tokubetsu 14**  
dry, bold, drunken whale

**Daiginjo 22**  
smooth, refined, Kubota

**Junmai 12**  
Citrusy, white koji

## other drinks

**Champagne 20**  
grand cru, pierre paillard

**Chablis 20**  
Drouhin vaudon, chardonnay

**Gamay noir 20**  
light, served chilled, monterey

**Buckwheat tea 10**  
toasty & caffeine free

**Echigo lager 10**  
crisp and refreshing

@wildcoastsushibar  
chef yancy knapp