

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 \$100/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