



UNI JAPANESE — DINNER MENU- \$75

Fresh Local Oyster

Freshly shucked local oysters topped with house-made ponzu tobiko and green onion.

Scallop Spring Roll with Local Wine Cabernet Sauvignon

Crispy spring rolls filled with scallop, mango, tobiko, and butter mayo, finished with rice arare for extra crunch.

Tuna Bumblebee

Deep-fried roll of spicy albacore tuna, cream cheese, pickled jalapeño, and avocado, glazed with honey mustard and unagi sauce.

A5 Wagyu & Foie Gras Nigiri

Seared A5 wagyu beef paired with foie gras and black truffle paste, garnished with green onion.

Mango Cake

Mango crepe cake served with vanilla ice cream, icing sugar, and chocolate sauce.