

The *SUSHI*

(Two pieces per order unless noted)

Dry Aged Bluefin Tuna Sampler Tuna, Zuke (Marinated), Chu Toro, Otoro, Seared Toro 48 *5 pieces*

Ora King Salmon Sushi Sampler Fresh, Dry Aged and Belly w/ Caviar 38 *3 pieces*

White Fish Sushi Sampler 36 *5 pieces*

Dry Aged Toro Fatty Bluefin Tuna 22

Dry Aged Tuna Bluefin Tuna 16

Dry Aged Zuke Tuna Marinated Bluefin Tuna 16

Dry Aged Ora King Salmon 16

Dry Aged Nodoguro Sea Perch 22

Dry Aged Sawara Japanese Ono 14

Dry Aged Hamachi Yellowtail 14

Albacore Bincho Maguro 12

Hirame Halibut 14

Kinme Golden Eye Snapper 20

Aji Spanish Mackerel 14

Saba Japanese Mackerel 14

Shima Aji Jack Mackerel 14

Nama Tako Fresh Octopus 14

Hotaru Ika Fire Fry Squid 16

Hotate Fresh Hokkaido Scallop 16

Dashi Ikura Marinated Salmon Roe 14

Uni Santa Barbara Sea Urchin 15 *per piece*

Unagi Freshwater Eel 14

Live Amaebi Spot Prawn 16 *per piece*



Fresh Graded Wasabi half Moon Bay San Francisco 12

Toro Pickle Radish & Uni Sea Urchin Rice cake 25 *per piece*

Miyazaki Japan A5 Wagyu Beef & Uni Sea Urchin Rice cake 25 *per piece*

Spicy Tuna Rice Cakes 20 *four pieces*

Avocado Rice Cakes 18 *four pieces*

Dry Aged Seared Toro Fatty Bluefin Tuna 24

Dry Aged Chu Toro Medium Fatty Bluefin Tuna 20

Dry Aged Meji Maguro Baby Blue Fin Tuna 14

Dry Aged Kanpachi Amberjack 14

Dry Aged Tai Sea Bream 14

Dry Aged Kuro Tai Black Snapper 14

Salmon Ora King Salmon 14

Tamago Sweet Egg 8

Engawa Halibut Fin 14

Kamasu Barracuda 14

Kohada Gizzard Shad 14

Iwashi Sardine 14

Kasugo Tai Baby Snapper 14

Boiled Tako Octopus 12

Ebi Shrimp 12

Mirugai Geoduck Clam 20

Wagyu A5 Miyazaki Beef 22

Uni Hokkaido Japanese Sea Urchin 15 *per piece*

Anago Sea Eel 16

Kani Snow Crab (*Real Snow Crab*) 14

What is Dry Aged fish?

Dry-aging is said to **improve the flavor of fish even further**. The process reduces the amount of water in the fish, intensifying the taste, while fat breaks down, becoming creamier. Instead of making fish taste "fishier," the flavor becomes more robust with **umami** characteristics.

	HAND	CUT
Toro Pickle Radish Roll	20	20
Tuna Roll	14	16
Yellowtail Chive Roll	12	15
California Roll (<i>Real Snow Crab</i>)	14	18
Spicy Tuna Roll	12	16
Crunchy Shrimp Roll	12	16
Hokkaido Scallop Roll	14	18
Tuna, Yellowtail & Salmon Roll	14	18
Sauté Shrimp Roll	15	20
Soft Shell Crab Roll	20	20
Salmon Skin Roll	12	15
Freshwater Eel Roll	15	20
Avocado OR Cucumber Roll	10	10