SUSHI PLATES SERVED WITH MISO SOUP AND SALAD





ligiri	Ρι ΔΤΕ	LARGE	Sashimi	PLATE	LARGE

NIGIRI PLATE (CHEF' SELECTION 7 PCS + UNAGI + TAMAGO)				
NIGIRI PLATE, LARGE (CHEF'S SELECTION 10 PCS + UNAGI + TAMAGO)	35			
SASHIMI PLATE (CHEF'S SELECTION, 12 PCS EQUIVALENT)	35			
SASHIMI PLATE, LARGE (CHEF'S SELECTION, 17 PCS EQUIV.)	45			
SASHIMI PLATE, FXTRA LARGE (CHEE'S SELECTION 25 PCS FOLID)	59			

NIGIRI & SASHIMI - A LA CARTE

NIGIRI 1 PCS, SASHIMI 3 PCS EQUIVALENT

ı	Nigiri /	Sashimi	Nigiri / Sashimi	
SHIMA-AJI (STRIPED JACK) FROM JAPAN		12	MIRUGAI (GEODUCK) LOCALLY CAUGHT 5 15	
ALBACORE		12	MAGURO (TUNA) 4 12	
AMA-EBI (SWEET SHRIMP) 2 PCS NIGIRI		15	BLUEFIN TUNA FROM SPAIN -AQUACULTURED FOR LEANER MEAT, YELLOWFIN TUNA IS AVAILABLE	
EBI (SHRIMP, COOKED)		12	TORO (BLUEFIN TUNA BELLY)	
ESCOLAR (SNAKE MACKEREL)		9	CHU-TORO (MEDIUM FATTY TUNA) 7 21	
HAMACHI (YELLOWTAIL)		12	O-TORO (FATTY TUNA) 8 24	
HAMACHI, BELLY		13.5	SABA (MACKEREL) 3 9	
HOKKIGAI (SURF CLAM)	3	9	SAKE (SALMON)	
HOTATE (SCALLOP)	3	9	ATLANTIC SALMON 3.5 10.5	
IKA (CALAMARI)		9	ATLANTIC SALMON, BELLY 4.5 13.5 SOCKEYE SALMON (WILD) 4 12)
IKURA (SALMON ROE)		9	SMOKED SALMON 3 9	
INARI (FRIED TOFU)		-	TAKO (OCTOPUS) 3 9	
KANI (CRAB)		12	TAMAGO (JAPANESE OMELETTE) 2 6	
KING CRAB		-	TOBIKO (FLYING FISH ROE) 3 9	
MADAI (GENUINE TAI / SEA BREAM)	4	12	UNAGI (FRESH WATER EEL) 4 12	
JAPANESE SNAPPER, FROM JAPAN			UNI (SEA URCHIN) MARKET PRICE (NIGIRI \$6~\$8))

TUNA SAMPLER ALBACORE, YELLOWFIN TUNA, BLUEFIN TUNA AND TORO





(NIGIRI 4 PCS)

BLACK PEPPER SEARED TUNA

YELLOWFIN TUNA WITH BLACK PEPPER SEARED AND TOPPED WITH FRIED ONION STRINGS (NIGIRI 2 PCS)

SALMON SAMPLER

ATLANTIC, SOCKEYE, BELLY AND SEARED (NIGIRI 4 PCS)



10



SEARED SALMON SET ATLANTIC SALMON SEARED WITH MISO OR SPICY MAYO SAUCE

(NIGIRI 2 PCS)

10