



THE BROTHERS SUSHI
WOODLAND HILLS

SASHIMI

BLUEFIN TUNA

Dry-Aged Toro Fatty Bluefin Tuna **42**

Seared Dry-Aged Toro Fatty Bluefin Tuna / Ice Plant / Citrus-Soy Sauce / Tomato **46**

Dry-Aged Chutoro Medium Fatty Bluefin Tuna **54**

Dry-Aged Tuna Caviar Hon Maguro / Wasabi Miso / Black Caviar / Seaweed / Micro Shiso **52**

Seared Dry-Aged Tuna Tataki Hon Maguro / Ginger-Ponzu / Garlic Chips / Chives **36**

ORA KING SALMON

Ora King Salmon Belly Caviar Black Caviar / Sweet Onion / Micro Arugula **52**

Ora King Salmon Belly Truffle Fresh Shaved Truffle / Pickled Aka Radish **52**

Seared Dry-Aged Ora King Salmon Sautéed Asparagus Ribbons / Sautéed Shimeji / Wasabi-Ponzu **36**

Smoked Dry-Aged Ora King Salmon Japanese Cherrywood-Smoked / Soy Salt / Wasabi **36**

YELLOWTAIL & AMBERJACK

Smoked Dry-Aged Hamachi Japanese Yellowtail / Japanese Cherrywood-Smoked / Soy Salt / Wasabi **34**

Dry-Aged Hamachi Serrano Japanese Yellowtail / Sweet Onion / Micro Cilantro / Yuzu-Soy Dressing **34**

Dry-Aged Kanpachi Sesame Japanese Amberjack / Black Sesame Miso / Yuzu Kosho / Arare **34**

WHITE FISH & SPECIALITIES

Wild Dry-Aged Nodoguro Cedar-Plank Torched Japanese Blackthroat Sea Perch / Yuzu **46**

Wild Dry-Aged Kinmedai Cedar-Plank Torched Japanese Golden Eye Snapper / Yuzu **38**

Shima Aji Japanese Jack Mackerel / Tosazu Dashi / Sweet Vinegar Jelly / Arare **36**

Ikejime Hirame Halibut / Japanese Cucumber / Micro Shiso / Yuzu Vinegar / Shiso Oil **34**

Dry-Aged Tai Japanese Sea Bream / Yuzu Kosho / Yuzu Zest / Yuzu Juice **34**

Albacore Fresh Garlic / Olive Oil / Micro Arugula / Citrus Soy **34**

SHELLFISH & OCEAN DELICACIES

Santa Barbara Uni Sea Urchin / Hawaiian Black Lava Salt / Seaweed / Wasabi **68**

Hokkaido Hotate Japanese Scallop / Yuzu Kosho / Black Hawaiian Lava Salt / Yuzu Juice **36**

Recommended Enhancements

Black Caviar +18 / Sea Urchin +14

Gentani Ceviche Octopus / Shrimp / Sashimi Fish / Sweet Onion / Yuzu-Citrus Sauce **26**

ADD A SIDE OF BLACK CAVIAR **40** 0.5 oz

Please inform your server of any allergies or dietary restrictions.

Menu items may contain or come into contact with wheat, eggs, peanuts, sesame, or milk. Consuming raw or undercooked seafood, shellfish, meat, poultry, or eggs may increase the risk of foodborne illness.