The SUSHI

(Two pieces per order unless noted)

Ora King Salmon Sushi Sampler Fresh, Dry Aged, Belly w/ Caviar 40 3 pieces

Dry Aged Bluefin Tuna Sampler Tuna, Zuke (Marinated), Chu Toro, Otoro, Seared Toro 50 5 pieces

White Fish Sushi Sampler 38 5 pieces

Dry Aged Tuna Bluefin Tuna 18 Dry Aged Chu Toro Medium Fatty Bluefin Tuna 20

Dry Aged Zuke Tuna Marinated Bluefin Tuna 18 Dry Aged Tai Sea Bream 15

Dry Aged Hamachi Yellowtail 15 Dry Aged Ora King Salmon 16

Dry Aged Kanpachi Amberjack 15 Dry Aged Kuro Tai Black Snapper 15

Dry Aged Nodoguro Sea Perch 24

Albacore Bincho Maguro 15 Salmon Ora King Salmon 15

Hirame Halibut 15 Engawa Halibut Fin 15

Katsuo Skip Jack 15 Sawara Japanese Ono 15

Kasugo Tai Baby Spring Snapper 15 **Kamasu** Barracuda 15

Aji Spanish Mackerel 15 Kohada Gizzard Shad 15

Shima Aji Jack Mackerel 15 Saba Japanese Mackerel 15

Kinme Golden Eye Snapper 20 **Shira Ebi** Silver Shrimp 20

Wagyu A5 Kagoshima Beef 24 Mirugai Geoduck Clam 20

Ikura Marinated Salmon Roe 15 Boiled Tako Octopus 15

Hotate Fresh Hokkaido Scallop 16 Ebi Shrimp 14

Kani Snow Crab (Real Snow Crab) 15
Uni Santa Barbara Sea Urchin 15 per piece
Uni Hokkaido Japanese Sea Urchin 15 per piece

Anago Sea Eel 16 Unagi Freshwater Eel 15

Fresh Graded Wasabi Half Moon Bay San Francisco 12

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

A5 Wagyu Beef & Uni Sea Urchin Rice cake 25 per piece Tuna, Yellowtail & Salmon Rice Cakes 24 four pieces

Spicy Tuna Rice Cakes 20 four pieces

Avocado Rice Cakes 18 four pieces

| | HAND | CUT |
|----------------------------------|-------------|------------|
| Toro Pickle Radish Roll | 20 | 20 |
| Tuna Roll | 15 | 18 |
| Yellowtail Chive Roll | 14 | 17 |
| California Roll (Real Snow Crab) | 16 | 20 |
| Spicy Tuna Roll | 14 | 18 |
| Crunchy Shrimp Roll | 14 | 18 |
| Hokkaido Scallop Roll | 15 | 18 |
| Tuna, Yellowtail & Salmon Roll | 16 | 20 |
| Sauté Shrimp Roll | 16 | 20 |
| Soft Shell Crab Roll | 20 | 20 |
| Salmon Skin Roll | 14 | 18 |
| Freshwater Eel Roll | 18 | 20 |
| Avocado OR Cucumber Roll | 10 | 10 |

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.