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 Seared Toro** Fatty Bluefin Tuna 24

Dry Aged Tuna Bluefin Tuna 16 Dry Aged Chu Toro Medium Fatty Bluefin Tuna 20

Ika Squid 14

Ebi Shrimp 12

Mirugai Geoduck Clam 20

Uni Hokkaido Japanese Sea Urchin 15 per piece

Dry Aged Zuke Tuna Marinated Bluefin Tuna 16 Dry Aged Sawara Japanese Ono 14

Dry Aged Hamachi Yellowtail 14 **Dry Aged Ora King Salmon 16**

Dry Aged Kanpachi Amberjack 14 Dry Aged Kuro Tai Black Snapper 14

Dry Aged Nodoguro Sea Perch 22 Dry Aged Tai Sea Bream 14

Albacore Bincho Maguro 12 Salmon Ora King Salmon 14

Hirame Halibut 14 Engawa Halibut Fin 14 Tachiuo Belt Fish 16 Kamasu Barracuda 14

Kinme Golden Eye Snapper 20 Katsuo Skip Jack 14

Aji Spanish Mackerel 14 Kohada Gizzard Shad 14 Saba Japanese Mackerel 14 Shima Aji Jack Mackerel 14

Dashi Ikura Marinated Salmon Roe 14 Wagyu A5 Miyazaki Beef 22

Kani Snow Crab (Real Snow Crab) 14 **Boiled Tako** Octopus 12

Shira Ebi Silver Shrimp 20

Hotate Fresh Hokkaido Scallop 16

Uni Santa Barbara Sea Urchin 15 per piece

Unagi Freshwater Eel 14

Japanese Amaebi Sweet Shrimp 14

Tamago Sweet Egg 8 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

	<u>HAND</u>	<u>CUT</u>
Toro Pickle Radish Roll	20	20
Tuna Roll	14	16
Yellowtail Chive Roll	12	15
California Roll (Real Snow Crab)	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

What is Dry Aged fish?

Dry-aging is said to improve the flavor of fish even 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.

further. The process reduces