

The SUSHI

(Two pieces per order unless noted)

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 Toro Fatty Bluefin Tuna 22

Dry Aged Tuna Bluefin Tuna 18

Dry Aged Zuke Tuna Marinated Bluefin Tuna 18

Dry Aged Hamachi Yellowtail 15

Dry Aged Kanpachi Amberjack 15

Dry Aged Nodoguro Sea Perch 24

Albacore Bincho Maguro 15

Hirame Halibut 15

Aji Spanish Mackerel 15

Shima Aji Jack Mackerel 16

Kinme Golden Eye Snapper 20

Wagyu A5 Kagoshima Beef 24

Ikura Marinated Salmon Roe 15

Hotate Fresh Hokkaido Scallop 16

Kani Snow Crab (*Real Snow Crab*) 15

Uni Santa Barbara Sea Urchin 15 *per piece*

Anago Sea Eel 16

Dry Aged Seared Toro Fatty Bluefin Tuna 24

Dry Aged Chu Toro Medium Fatty Bluefin Tuna 20

Dry Aged Tai Sea Bream 15

Dry Aged ORA King Salmon 16

Dry Aged Kuro Tai Black Snapper 15

ORA King Salmon 15

Engawa Halibut Fin 15

Kohada Gizzard Shad 15

Saba Japanese Mackerel 15

Shira Ebi Silver Shrimp 20

Mirugai Geoduck Clam 20

Boiled Tako Octopus 15

Ebi Shrimp 15

Tamago Sweet Egg 10

Uni Hokkaido Japanese Sea Urchin 15 *per piece*

Unagi Freshwater Eel 15

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.



Fresh Graded Wasabi Half Moon Bay San Francisco 12

Toro Pickle Radish & Uni Sea Urchin Rice cake 26 *per piece*

A5 Wagyu Beef & Uni Sea Urchin Rice cake 26 *per piece*

Tuna, Yellowtail & Salmon Rice Cakes 24 *four pieces*

Spicy Tuna Rice Cakes 22 *four pieces* | **Avocado Rice Cakes** 18 *four pieces*

HAND CUT

Toro Pickle Radish Roll	20	22
Tuna Roll	15	18
Yellowtail Chive Roll	15	18
California Roll (<i>Real Snow Crab</i>)	16	20
Spicy Tuna Roll	14	18
Crunchy Shrimp Roll	14	18
Hokkaido Scallop Roll	16	20
Tuna, Yellowtail & Salmon Roll	16	20
Sauté Shrimp Roll	16	20
Soft Shell Crab Roll	20	20
Salmon Skin Roll	16	20
Freshwater Eel Roll	18	20
Avocado OR Cucumber Roll	10	12
Vegetable Roll (<i>Avocado, Cucumber, Gobo, Kaiware</i>)	13	15
Uni Hand Roll (Add Caviar +20)	30	-
Lobster Tempura Cut Roll	-	30