

# 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*

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