## 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

Dry Aged Zuke Tuna Marinated Bluefin Tuna 16 Dry Aged Ora King Salmon 16 Dry Aged Kuro Tai Black Snapper 14 Dry Aged Tai Sea Bream 14

Dry Aged Nodoguro Sea Perch 22 Dry Aged Hamachi Yellowtail 14

Dry Aged Kanpachi Amberjack 14 Katsuo Skip Jack 14

Salmon Ora King Salmon 14 Albacore Bincho Maguro 12

Hirame Halibut 14 Engawa Halibut Fin 14 Kinme Golden Eye Snapper 20 Kamasu Barracuda 14 Aji Spanish Mackerel 14 Kohada Gizzard Shad 14 Saba Japanese Mackerel 14 Kasugo Tai Baby Snapper 14

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

**Ebi** Shrimp 12 Tamago Sweet Egg 8

Hotate Fresh Hokkaido Scallop 16 Mirugai Geoduck Clam 20 Dashi Ikura Marinated Salmon Roe 14 Wagyu A5 Miyazaki Beef 22

Uni Santa Barbara Sea Urchin 15 per piece Uni Hokkaido Japanese Sea Urchin 15 per piece

Unagi Freshwater Eel 14 **Anago** Sea Eel 16

Live Amaebi Spot Prawn L: 18 per piece S: 10 per piece

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 **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.