

# The SUSHI

(Two pieces per order unless noted)

- Dry Aged Bluefin Tuna Sampler** Tuna, Zuke (Marinated), Chu Toro, Otoro, Seared Toro 42 *5 pieces*
- Ora King Salmon Sushi Sampler** Fresh, Dry Aged and Belly with Caviar 36 *3 pieces*
- White Fish Sushi Sampler** 32 *5 pieces*
- Dry Aged Toro** Fatty Bluefin Tuna 20
- Dry Aged Hamachi** Yellowtail 12
- Dry Aged Tuna** Bluefin Tuna 14
- Dry Aged Kuro Tai** Black Snapper 12
- Dry Aged Sawara** Ono 12
- Dry Aged Nodoguro** Sea Perch 20
- Shima Aji** Jack Mackerel 12
- Albacore** Bincho Maguro 12
- Hirame** Halibut 12
- Saba** Japanese Mackerel 12
- Kohada** Gizzard Shad 12
- Sayori** Needle Fish 14
- Boiled Tako** Octopus 12
- Ebi** Shrimp 10
- Hotate** Fresh Scallop 14
- Kani** Snow Crab (*Real Snow Crab*) 12
- Wagyu** A5 Miyazaki 20
- Anago** Sea Eel 16
- Tamago** Sweet Egg 8
- Uni Hokkaido** Japanese Sea Urchin 12 *per piece*
- Live Amaebi** Spot Prawn 14 *per piece*
- Dry Aged Kuro Mutsu** Black Perch 18
- Dry Aged Seared Toro** Fatty Bluefin Tuna 22
- Dry Aged Chu Toro** Medium Fatty Bluefin Tuna 18
- Dry Aged Zuke Tuna** Marinated Bluefin Tuna 14
- Dry Aged Tai** Sea Bream 12
- Dry Aged Kanpachi** Amberjack 12
- Dry Aged Ora King Salmon** 14
- Kinme** Goldeneye Snapper 18
- Salmon** Ora King Salmon 12
- Engawa** Halibut Fin 12
- Kamasu** Barracuda 12
- Aji** Spanish Mackerel 12
- Kasugo Tai** Baby Snapper 12
- Hotaru Ika** Fire Fly Squid 14
- Katsuo** Skip Jack 12
- Ikura** Salmon Roe 12
- Mirugai** Geoduck Clam 18
- Ika** Squid 12
- Unagi** Freshwater Eel 12
- Shira Ebi** Silver Shrimp 18
- Uni Santa Barbara** Sea Urchin 20
- Kegani** Hairy Crab 14 *per piece*

## 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 & Hokkaido Uni Rice cake** 22 *per piece*

**Miyazaki Japan A5 Wagyu Beef & Hokkaido Uni Rice cake** 22 *per piece*

**Spicy Tuna Rice Cakes** 18 *four pieces*

	<b>HAND</b>	<b>CUT</b>
<b>Toro Pickle Radish Roll</b>	<b>20</b>	<b>20</b>
<b>Tuna Roll</b>	<b>12</b>	<b>15</b>
<b>Yellowtail Chive Roll</b>	<b>12</b>	<b>15</b>
<b>California Roll</b> ( <i>Real Snow Crab</i> )	<b>14</b>	<b>18</b>
<b>Spicy Tuna Roll</b>	<b>12</b>	<b>16</b>
<b>Crunchy Shrimp Roll</b>	<b>12</b>	<b>16</b>
<b>Scallop Roll</b>	<b>14</b>	<b>17</b>
<b>Tuna, Yellowtail &amp; Salmon Roll</b>	<b>14</b>	<b>18</b>
<b>Sauté Shrimp Roll</b>	<b>15</b>	<b>20</b>
<b>Soft Shell Crab Roll</b>	<b>20</b>	<b>20</b>
<b>Salmon Skin Roll</b>	<b>12</b>	<b>15</b>
<b>Freshwater Eel Roll</b>	<b>15</b>	<b>20</b>
<b>Avocado OR Cucumber Roll</b>	<b>10</b>	<b>10</b>