



SUSHI

SUSHI SAMPLERS

Salmon Sampler Fresh, Dry Aged, Belly w/ Caviar **40** *Three pieces*

Dry Aged Bluefin Tuna Sampler Tuna, Zuke (Marinated), Chu Toro, Toro, Seared Toro **50** *Five pieces*

White Fish Sushi Sampler Chef's Daily Selection **38** *Five pieces*

NIGIRI - Two pieces per order unless noted -

OUR SIGNATURE DRY-AGED SELECTION

Seared Toro Fatty Bluefin Tuna	24
Toro Fatty Bluefin Tuna	22
Chutoro Medium-Fatty Bluefin Tuna	20
Akami Bluefin Tuna	18
Zuke Marinated Bluefin Tuna	18
Ora King Salmon New Zealand	16
Hamachi Yellowtail	15
Kanpachi Amberjack	15
Tai Sea Bream	15
Kurodai Black Snapper	15
Nodoguro Blackthroat Sea Perch	24
Kinmedai Goldeneye Snapper	20

CLASSIC SELECTION

Albacore Bincho Maguro	15
Ora King Salmon New Zealand	15
Hirame Halibut	15
Engawa Halibut Fin	15
Aji Spanish Mackerel	15
Shima Aji Jack Mackerel	16
Saba Japanese Mackerel	15
Kasugo Baby Spring snapper	15
A5 Wagyu Kagoshima Beef	24
Ikura Marinated Salmon Roe	15
Tako Boiled Octopus	15
Mirugai Geoduck Clam	20
Hotate Hokkaido Scallop	16
Shiro Ebi Silver Shrimp	20
Ebi Shrimp	15
Anago Sea Eel	16
Unagi Freshwater Eel	15
Santa Barbara Uni Sea Urchin	15 <i>per piece</i>
Hokkaido Uni Sea Urchin	15 <i>per piece</i>
Live Amaebi Spot Prawn	12 <i>per piece</i>
Tamago Sweet Egg	10

RECOMMENDED ENHANCEMENT

Fresh Grated Wasabi
Shizuoka Japan **12**

ROLL	HAND	CUT
CLASSIC		
Toro & Pickled Radish	20	22
Toro & Chive	20	22
Tuna	15	18
Salmon	15	18
Yellowtail & Chive	15	18
California Real Snow Crab	17	20
Salmon Skin	16	20
Freshwater Eel	18	20
Soft-Shell Crab	20	20
Avocado	10	12
Cucumber	10	12
Vegetable	13	15
SIGNATURE		
Tuna, Yellowtail & Salmon	16	20
Hokkaido Scallop	17	20
Crunchy Shrimp	15	18
Spicy Tuna	15	18
Spicy Yellowtail	16	20
Spicy Salmon	16	20
Uni · Add Caviar +20	30	—
Baked Crab	17	—
Sautéed Shrimp	17	20
Lobster Tempura	—	30

RICE CAKE

A5 Wagyu & Uni **26** *per piece*

Toro Taku & Uni **26** *per piece*

Spicy Tuna **22** *four pieces*

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

Avocado **18** *four pieces*