

SUSHI

EACH PIECE OF SUSHI IS METICULOUSLY CUT TO ORDER FOR OPTIMAL FRESHNESS AND FLAVOR.

CHEF'S SPECIALTY ROLLS

NOLA Louisiana red crawfish, tobiko, creamy aioli, avocado, cucumber, sushi rice	18
ZENCHI yellowtail, avocado, cucumber, ponzu truffle, tokyo scallions	24
RAKU king salmon, pickled shishito, avocado, soy ginger, wonton crisp	23
HIRU shrimp tempura, avocado, spicy teriyaki, sambal aioli	17
NANKO crispy soft shell crab, gem lettuce, sambal aioli, wafu dressing	23
SPICY BLUEFIN TUNA 🌶️ cucumber, spicy mayo, tobiko	20
KING COLOSSAL CRAB garlic aioli, sesame soy paper, wasabi aioli	37
TORO EBI wasabi aioli, cucumber, avocado, shiso dressing	40

NEW STYLE SASHIMI

KING ORA SALMON soy ginger, mirepoix ponzu	20
BURI SERRANO 🌶️ yuzu truffle, serrano	19
SCALLOP SASHIMI nashi pear, crispy shiitake, truffle ponzu	23
AMBERJACK CRUDO passion fruit amarillo, amarillo aioli, grapefruit, pistachios, aged wild stripped jack	23

SASHIMI MORIAWASE

(CHEF SELECTION SASHIMI PLATTER) MEDIUM <i>(good for 2-3 people)</i>	175
LARGE <i>(good for 3-4 people)</i>	300

CHIRASHI PREMIUM

assorted sashimi over rice	48
Add Uni: + \$20	

TEMAKI / MAKIMONO

Temaki (1 pc) / Makimono (6 pcs)

SIGNATURE SELECTIONS

	TEMAKI/MAKI
BLUEFIN TUNA	12/15
YELLOWTAIL SCALLION	9/12
KING SALMON	11/14
SPICY SCALLOP 🌶️	11/14
UNAGI SHISO (EEL)	13/15

VEGAN

KAPPA (CUCUMBER)	5/6
TAKUWAN (PICKLED RADISH)	6/7
NATTO (FERMENTED SOYBEAN)	5/6
AVOCADO	6/7
UME KYURI (PLUM, CUCUMBER)	7/8
KANPYO (SWEET GOURD)	6/7

RESERVE SELECTION

NEGITORO (TORO, SCALLION)	15/18
TORO TAKU (TORO, PICKLED DAIKON)	15/18
IKURA (SALMON ROE) *temaki only	16
UNI (SEA URCHIN)	MP

NIGIRI / SASHIMI

(priced per piece)

TUNA

MAGURO (BLUE FIN TUNA) KAGOSHIMA	12
TORO (BLUE FIN FATTY TUNA) NAGASAKI	MP
OTORO (FATTIEST TUNA) NAGASAKI	MP

YELLOWTAIL

BURI HIRA (KING YELLOWTAIL) TOYAMA	11
SHIMA AJI (STRIPED JACKFISH) EHIME	12

WHITEFISH

KAREI (FLOUNDER) TOKYO BAY	11
KINKI (CHANNEL ROCKFISH) HOKKAIDO	21
KINMEDAI (GOLDEN EYE SNAPPER) CHIBA	13
NODOGURO (BLACKTHROAT SEAPERCH) TSUSHIMA	20
MADAI (JAPANESE SEABREAM) EHIME	9

SHELLFISH

BOTAN EBI (SPOT PRAWN) CANADA	12
HOTATE (SEA SCALLOP) HOKKAIDO	11
UNI (SEA URCHIN) HOKKAIDO	MP

OTHERS

SHIRO MASU (WHITE FUJI SALMON) NAGANO	15
FUJI MASU (KING FUJI SALMON) MT. FUJI	14
IKURA (SALMON ROE) TOKYO BAY	12
UNAGI (EEL) SHIZUOKA	12
AJI (HORSE MACKEREL) KAGOSHIMA	12

(VG) - vegetarian (V) - vegan

Menu items subject to change
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness