

SUSHI

CHEF’S SPECIALTY ROLLS

NOLA	17
Louisiana red crawfish, tobiko, creamy aioli, avocado, cucumber, sushi rice	
ZENCHI	23
yellowtail, avocado, cucumber, ponzu truffle, tokyo scallions	
RAKU	21
king salmon, pickled shishito, avocado, soy ginger, wonton crisp	
HIRU	16
shrimp tempura, avocado, spicy teriyaki, sambal aioli	
NANKO	22
crispy soft shell crab, gem lettuce, sambal aioli, wafu dressing	
SPICY BLUEFIN TUNA🌶️	18
cucumber, spicy mayo, tobiko	
KING COLOSSAL CRAB	35
garlic aioli, sesame soy paper, wasabi aioli	
TORO EBI	40
wasabi aioli, cucumber, avocado, shiso dressing	

NEW STYLE SASHIMI

KING ORA SALMON	20
soy ginger, mirepoix ponzu	
BURI SERRANO🌶️	19
yuzu truffle, serrano	
SCALLOP SASHIMI	23
nashi pear, crispy shiitake, truffle ponzu	

SASHIMI MORIAWASE

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

CHIRASHI PREMIUM

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

TEMAKI / MAKIMONO

Temaki (1 pc) / Makimono (6 pcs)

SIGNATURE SELECTIONS	TEMAKI/MAKIMONO
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
INARI (SWEET FRIED TOFU)	4/5
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)	12
KAGOSHIMA	
TORO (BLUE FIN FATTY TUNA)	MP
NAGASAKI	
OTORO (FATTIEST TUNA)	MP
NAGASAKI	

YELLOWTAIL

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

WHITEFISH

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

SHELLFISH

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

OTHERS

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

(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