

SUSHI

CHEF’S SPECIALTY ROLLS

NOLA Louisiana red crawfish, tobiko, creamy aioli, avocado, cucumber, sushi rice	16
ZENCHI yellowtail, avocado, cucumber, ponzu truffle, tokyo scallions	23
RAKU king salmon, pickled shishito, avocado, soy ginger, wonton crisp	21
HIRU shrimp tempura, avocado, spicy teriyaki, sambal aioli	15
NANKO crispy soft shell crab, gem lettuce, sambal aioli	18
SPICY BLUEFIN TUNA🐟 cucumber, spicy mayo, tobiko	17
KING COLOSSAL CRAB garlic aioli, spinach soy wrap	35
TORO EBI wasabi aioli, cucumber, avocado, shiso dressing	40

SUSHI TOKU

chef’s selection of 8 nigiri and 6 pieces makimono	65
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🐦 Pay with Blackbird to enjoy a complimentary sake pairing. Ask your server for details

CHIRASHI PREMIUM

assorted sashimi over rice	35
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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

SASHIMI MORIAWASE

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

NIGIRI TOKUSEN

10 PC CHEF SELECTION NIGIRI PLATTER	85
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ADD ON:
CHEF’S SELECTION MAKIMONO (6PCS) AND ARA JIRU +10

TEMAKI / MAKIMONO

Temaki (1 pc) / Makimono (6 pcs)	T/M
SIGNATURE SELECTIONS	
YELLOWTAIL SCALLION	8/12
KING SALMON	10/14
SPICY SCALLOP🐟	9/13
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)	14/17
TORO TAKU (TORO, PICKLED DAIKON)	15/18
IKURA (SALMON ROE) *temaki only	16.50
UNI (SEA URCHIN)	MP

NIGIRI / SASHIMI

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	9.5
SHIMA AJI (STRIPED JACKFISH) EHIME	10

WHITEFISH

KAREI (FLOUNDER) TOKYO BAY	10
KINKI (CHANNEL ROCKFISH) HOKKAIDO	21
KINMEDAI (GOLDEN EYE SNAPPER) CHIBA	12
NODOGURO (BLACKTHROAT SEAPERCH) TSUSHIMA	19
MADAI (JAPANESE SEABREAM) EHIME	8

SHELLFISH

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

OTHERS

YUKI MASU (SNOW TROUT) NAGANO	10
FUKI MASU (KING SALMON) MT. FUJI	14
IKURA (SALMON ROE) TOKYO BAY	12
UNAGI (EEL) SHIZUOKA	10

(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