

OSHO



Nigiri (1pc) Sashimi (2pc) Handroll (1pc)

SEASONAL FISH

A5 Wagyu <i>With foie gras flakes</i>	15	-	-
Akami <i>Bluefin tuna</i>	8	16	10
Akamusu <i>Blackthroat seaperch (JPN)</i>	14	28	-
Chu Toro <i>Medium fatty bluefin tuna</i>	10	20	12
Engawa <i>Flounder fin</i>	10	-	12
Gindara <i>Black cod (CAN)</i>	8	16	-
Hon Uni <i>Hokkaido (JPN)</i>	12	24	16
Kama Toro <i>Specialty bluefin tuna</i>	14	28	-
Kamasu <i>Barracuda (JPN)</i>	8	16	-
Kanpachi <i>Amberjack (JPN)</i>	8	16	10
King Salmon <i>(NZ)</i>	8	16	10
King Salmon Belly <i>NZ Top with Caviar</i>	12	24	-
Kinmedai <i>Golden eye snapper</i>	8	16	-
Kurodai <i>Black seabream</i>	8	16	-
Muki Hotate <i>Fresh scallop (JPN)</i>	12	24	14
Negi Toro <i>Bluefin tuna & green onion</i>	-	-	12
O-Toro <i>Super fatty bluefin tuna</i>	12	24	-
Sawara <i>King mackerel (JPN)</i>	-	16	-
Shimi Aji <i>Striped jack (JPN)</i>	8	16	10
Ume Madai <i>Red Sea Bream (JPN)</i>	8	16	10

STARTERS

Edamame	5
Seaweed salad	5
Toro Tartare	10
Hirame crudo	14
Nori Chip <i>A5 wagyu top with Uni</i>	10

VEGGIE

Cucumber Handroll	-	-	8
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CHEF'S ADDITIONS

Uni	12
Foie gras flakes	6
Fresh black truffle	6
Caviar	9
Fresh wasabi	10
Complimentary spice	-

SOUP

Chef's miso broth	6
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MAIN DISH

Japanese noodles <i>With sesame dressing and fresh black truffle</i>	9
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DESSERT

Japanese Cheesecake	6
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Please let us know if you have any food allergies

Consuming raw or undercooked fish, shellfish, or other proteins may increase your risk of foodborne illness