

OSHO



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

SEASONAL FISH

A5 Wagyu <i>Topped with Foie Gras</i>	15	-	-
Akami <i>Bluefin Tuna</i>	8	16	10
Akamutsu <i>Blackthroat Seaperch (JPN)</i>	14	28	-
Chu Toro <i>Medium Fatty Bluefin Tuna</i>	10	20	12
Engawa <i>Flounder Fin</i>	10	-	-
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>Topped with Caviar (NZ)</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	-
Shima Aji <i>Striped Jack (JPN)</i>	8	16	-
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 Topped 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 & 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