

FRESH CATCH MENU

OMAKASE* 65 • 95 • 120

Omakase is a Japanese phrase that means "I'll leave it to you". Chef's Premium Choice Platter Special assortment of fresh catch of the day. Served as **NIGIRI, SASHIMI, or BOTH** with Miso soup or salad.

BLUE FIN PLATTER* 55

2 pieces each of AKAMI (leanest cut), TORO (belly), O-TORO (fattiest belly cut), and KAMA TORO (jaw cut).

BLUE FIN TORO TARTARE* 13

Minced Blue Fin tuna with layers of avocado, topped with wasabi mayo, scallions, tobiko & drizzled with house made ponzu & wasabi yuzu sauce.

ORA KING SALMON* 6/pc

Known for having an elegant balance of umami flavors & a soft buttery texture. King salmon has the highest oil content of all salmon varieties.

KAMPACHI* 6/pc

Young Yellowtail between 1 to 2 years in age. The flavor is rich & fresh with a crisp, clean taste.

A-5 WAGYU NIGIRI* 14/pc

Lightly seared to perfection & topped with a fried quail egg.

KANIKAMA (crab) 2.5/pc

EBI (shrimp) 2.5/pc

MASAGO* (smelt roe) 2.5/pc

TAMAGO (Omelette) 2.5/pc

INARI (Sweet Tofu) 2.5/pc

IKA* (squid) 3.5/pc

TAKO (octopus) 3.5/pc

SAKE* (salmon) 3.5/pc

HOKKIGAI (surf clam) 3.5/pc

HAMACHI* (yellowtail) 3.5/pc

IKURA* (salmon roe) 4/pc

AMA EBI* (sweet shrimp) 5/pc

HOTATEGAI* (scallop) 4/pc

ABURA BOZU* (escolar) 3.5/pc

TOBIKO*

(flying fish roe) 3.5/pc

UNAGI

(freshwater eel) 3.5/pc

SAKE TORO*

(salmon belly) 4/pc

SPICY HOTATEGAI*

(spicy scallop) 4/pc

SAKE NO KUNSEI*

(smoked salmon) 3.5/pc

KIHADA MAGURO*

(tuna yellowfin) 3.5/pc

HON MAGURO*

(tuna bluefin) 6/pc

HARA NAKA TORO*

(fatty tuna) 9/pc

SASHIMI & NIGIRI