



Raw

BLUE FIN TUNA \$21

Truffle vinaigrette, black garlic, shaved foie gras

HAMACHI \$19

Green onion gazpacho, sudachi ponzu, chili crunch oil

KING SALMON \$17

Yuzu oil, dill, crispy capers, lemon zest, pickled ume

CHIRASHI BOWL \$19

Akami tuna, hamachi, King salmon, ebi, ikura, tomago, micro shisho, over sushi rice

OYSTERS \$4 EACH

Selection changes daily - dressed with green oil, sudachi ponzu

POKE \$19

Vietnamese shrimp chips, soy, chili sauce, green onion, avocado



Handroll

Standard

EBI \$11

Tempura shrimp, shiro dashi gel

SPICY TUNA \$11

Cucumber

BLUE FIN TUNA \$12

Avocado, pickled ume, umami soy

HAMACHI \$11

Negi, shisho, sudachi ponzu

SALMON TARTARE \$11

Lemon creme fraiche, shallots, soy crunch



Premium

A5 WAGYU \$17

Seared Wagyu from Miyazaki Prefecture, hon shimeiji mushroom

BLUE FIN TORO & TAKUAN \$14

Fatty tuna, daikon, green onion

LOBSTER \$16

B.B. Lobsta roll, ikura

Veg

AVOCADO \$7

Togarashi, sea salt

MAITAKE MUSHROOM \$8

Tempura, black garlic aioli

