

NIGIRI 2 pieces*Add Caviar +\$8./1pc Sushi*

Dry-Aging is said to improve the flavor of fish even further. The process reduces the amount of water in the fish, intensifying the taste, while fat breaks down, becoming creamier. Instead of making fish taste "fishier" the flavor becomes more robust with Umami .

Dry Aged Bluefin Tuna Sampler* 44./5pcs Nigiri**Salmon Sushi Sampler* 38./5pcs Nigiri****Chef's Choices Sampler* 40./5pcs Nigiri**

Dry Aged Toro*	21.	Dry Aged Seared Toro*	22.
Dry Aged Tuna*	16.	Dry Aged Chu Toro*	19.
Dry Aged Zuke Tuna*	17.	Dry Aged Hamachi*	15.
Dry Aged Tai*	15.	Kasugo Dai*	15.
Salmon*	15.	Dry Aged Kanpachi*	15.
Nodoguro* Sea Perch	24.	Albacore*	15.
Hirame* Halibut	15.	Engawa* Halibut Fin	15.
Kinme Dai*	20.	Shima Aji* Jack Mackerel	15.
Aji*	15.	Tamago Sweet Egg	8.
Hotate* Hokkaido Scallop	15.	Ebi Shrimp	12.
Snow Crab	15.	Ikura* Salmon Roe	15.
A5 Miyazaki Wagyu*	24.	Unagi	15.
Uni Santa Barbara OR Japan	15/1pc		

HAND**CUT****Culver City Roll*****30***(Shrimp Tempura, Spicy Tuna, Yellowtail, Salmon, Avocado, Cucumber, Soy paper)***Hot & Spicy Roll*****30***(Spicy Tuna, Shrimp Tempura, Cucumber, Serrano, Baby Cilantro, Chilli Ponzu)***Rainbow Roll*****30***(Tuna, Yellowtail, Salmon, Albacore, Blue crab)***Toro Pickle Radish Roll*****21****21****Tuna Roll*****14****18****Yellowtail Chive Roll*****14****18****California Roll *(Real Snow Crab)*****15****20****Spicy Tuna Roll*****14****18****Baked Crab Roll****15****—****Blue Crab Roll****14****18****Crunchy Shrimp Roll****14****18****Hokkaido Scallop Roll*****16****20****Tuna, Yellowtail, & Salmon Roll*****16****20****Sauté Shrimp Roll****16****20****Soft Shell Crab Roll****21****21****Salmon Skin Roll****14****18****Freshwater Eel Roll****14****18****Avocado OR Cucumber Roll****8****10****Vegetable Roll****10****14**

**Consuming RAW or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*