

The SUSHI

(Two pieces per order unless noted)

Dry Aged Bluefin Tuna Sampler Tuna, Marinated "Zuke", Chu Toro, Otoro, Seared Otoro 42 <i>5 pieces</i>	Dry Aged Seared Toro Fatty Bluefin Tuna 22
Dry Aged Toro Fatty Bluefin Tuna 20	Dry Aged Chu Toro Medium Fatty Bluefin Tuna 18
Dry Aged Tuna Bluefin Tuna 14	Dry Aged Hamachi Yellowtail 12
Dry Aged Zuke Tuna Marinated Bluefin Tuna 14	Dry Aged Tai Sea Bream 12
Dry Aged Kuro Tai Black Snapper 12	Dry Aged Kanpachi Amberjack 12
Dry Aged Ora King Salmon 14	Tamago Sweet Egg 8
Dry Aged Nodoguro Sea Perch 20	Salmon Ora King Salmon 12
Albacore Bincho Maguro 12	Engawa Halibut Fin 12
Hirame Halibut 12	Shima Aji Jack Mackerel 12
Kinme Goldeneye Snapper 18	Aji Spanish Mackerel 12
Saba Japanese Mackerel 12	Ebi Shrimp 10
Shira Ebi Silver Shrimp 18	Boiled Tako Octopus 12
Nama Tako Fresh Octopus 12	Ikura Salmon Roe 12
Hotate Fresh Scallop 14	Mirugai Geoduck Clam 18
Kani Snow Crab (<i>Real Snow Crab</i>) 14	Unagi Freshwater Eel 12
Wagyu A5 Miyazaki Beef 20	Uni Hokkaido Japanese Sea Urchin 14 <i>per piece</i>
Uni Santa Barbara Sea Urchin 12 <i>per piece</i>	

What is Dry Aged fish?

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** characteristics.

 **Fresh Graded Wasabi** half Moon Bay San Francisco 12
Spicy Tuna Rice Cakes 20 *four pieces*

	<u>HAND</u>	<u>CUT</u>
Culver City Roll <i>(Shrimp Tempura, Spicy Tuna, Yellowtail, Salmon, Cucumber, Soy paper)</i>		28
Toro Pickle Radish Roll	20	20
Tuna Roll	12	15
Yellowtail Chive Roll	12	15
California Roll (<i>Real Snow Crab</i>)	14	18
Spicy Tuna Roll	12	16
Crunchy Shrimp Roll	12	16
Scallop Roll	14	17
Tuna, Yellowtail & Salmon Roll	14	18
Sauté Shrimp Roll	15	20
Soft Shell Crab Roll	20	20
Salmon Skin Roll	12	15
Freshwater Eel Roll	15	20
Avocado OR Cucumber Roll	10	10