

# The SUSHI

(Two pieces per order unless noted)

- Dry Aged Bluefin Tuna Sampler\*** Chef's choices 42. *5 pieces*  
**Ora King Salmon Sushi Sampler\*** Fresh, Dry aged and Belly 36. *5 pieces*  
**Dry Aged Toro\*** Fatty Bluefin Tuna 20.      **Dry Aged Seared Toro\*** Fatty Bluefin Tuna 22.  
**Dry Aged Tuna\*** Bluefin Tuna 14.      **Dry Aged Chu Toro\*** Medium Fatty Bluefin Tuna 18.  
**Dry Aged Zuke Tuna\*** Marinated Bluefin 14.      **Dry Aged Hamachi\*** Yellowtail 12.  
**Dry Aged Kuro Tai\*** Black Snapper 12.      **Dry Aged Tai\*** Sea Bream 12.  
**Dry Aged Ora King Salmon\*** 14.      **Dry Aged Kasugodai\*** Young Sea Bream 12.  
**Dry Aged Nodoguro\*** Sea Perch 20.      **Dry Aged Kanpachi\*** Amberjack 12.  
**Albacore\*** Bincho Maguro 12.      **Boiled Tako** Octopus 12.  
**Hirame\*** Halibut 12.      **Engawa\*** Halibut Fin 12.  
**Kinme\*** Goldeneye Snapper 18.      **Shima Aji\*** Jack Mackerel 12.  
**Saba\*** Japanese Mackerel 12.      **Aji\*** Spanish Mackerel 12.  
**Shira Ebi\*** Silver Shrimp 18.      **Ebi** Shrimp 10.  
**Hotate\*** Fresh Scallop 14.      **Ikura\*** Salmon Roe 12.  
**Kani** Snow Crab (*Real Snow Crab*) 14.      **Mirugai\*** Geoduck Clam 18.  
**Wagyu\*** A5 Miyazaki Beef 20.      **Unagi** Freshwater Eel 12.  
**Uni** Sea Urchin *Santa Barbara/Japan* 14/*1pc*      **Tamago** Sweet Egg 8.

## 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.

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



**Fresh Grated Wasabi** half Moon Bay San Francisco 12