

The SUSHI

(Two pieces per order unless noted)

Dry Aged Bluefin Tuna Sampler Chef's choices 42 *5 pieces*

Dry Aged Toro Fatty Bluefin Tuna 20

Dry Aged Tuna Bluefin Tuna 14

Dry Aged Zuke Tuna Marinated Bluefin Tuna 14

Dry Aged Kuro Tai Black Snapper 12

Dry Aged Ora King Salmon 14

Dry Aged Nodoguro Sea Perch 20

Albacore Bincho Maguro 12

Hirame Halibut 12

Kinme Goldeneye Snapper 18

Saba Japanese Mackerel 12

Shira Ebi Silver Shrimp 18

Hotate Fresh Scallop 14

Kani Snow Crab (*Real Snow Crab*) 14

Wagyu A5 Miyazaki Beef 20

Uni Santa Barbara Sea Urchin 14 *per piece*

Dry Aged Seared Toro Fatty Bluefin Tuna 22

Dry Aged Chu Toro Medium Fatty Bluefin Tuna 18

Dry Aged Hamachi Yellowtail 12

Dry Aged Tai Sea Bream 12

Dry Aged Kanpachi Amberjack 12

Tamago Sweet Egg 8

Boiled Tako Octopus 12

Engawa Halibut Fin 12

Shima Aji Jack Mackerel 12

Aji Spanish Mackerel 12

Ebi Shrimp 10

Ikura Salmon Roe 12

Mirugai Geoduck Clam 18

Unagi Freshwater Eel 12

Uni Hokkaido Japanese Sea Urchin 14 *per piece*

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** characteristic.

	<u>HAND</u>	<u>CUT</u>
Culver City Roll		28
<i>(Shrimp Tempura, Spicy Tuna, Yellowtail, Salmon, Cucumber, Soy paper)</i>		
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
Baked Crab Roll	14	
Crunchy Shrimp Roll	12	16
Hokkaido Scallop Roll	15	18
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