

SUSHI SUNDAY MENU

Nigori Sake Sake Carafe \$16
Nigori is cloudy & rich pair with spicy foods
Soto Junmai Sake Carafe \$16
Junmai is clear and floral with delicate foods
Prosecco Split \$12
Matanzas Sauvignon Blanc \$14 gl Bottle \$40
Wine Works Granche Blanc \$16 gl Bottle \$42

A – LA – CARTE SUSHI \$72

**Sushi Rolls Choose 4 mix and match
(\$39 for 2)**

Spicy Tuna Roll with Siracha Aioli
Caterpillar with Salmon, Cucumber, Avocado
Hamachi Roll with Jalapeno & Cream Cheese
Bang Bang California Roll with Coconut Shrimp
Seaweed Salad Garnish on Plate

LARGE SUSHI PARTY PLATTERS \$160 for 4 Guests (or for 2 Guests \$89)

Omakase "Chef Platter"

Start with Miso Soup and Ponzu Edamame
then
Sashimi and Nigiri
with Chef Choice Hamachi, Salmon, Tuna and Tuna Poke
then
4 Mix & Match Sushi Rolls you choose from above
Seaweed Salad Garnish on Plate

COURSED CHEF TABLE FOR 4 \$240

(or for 2 \$125)

SERVED IN COURSES

1

"Togu!" small-glass beer toast to the Rice

2

Live Fermentation White Miso Soup

Rich and salty with tofu cubes and served with a Dish of Ponzu Edamame

3

"Ryori-Shi" a sparkling toast to the Chef!

2 Each Person Seared Dry Colossal Sea Scallops

4

Rice & Spicy Gehbong Fritta Meat Lettuce Wraps Plate

5

Sushi Party Platter as above with Sashimi, Nigiri, and Sushi Rolls

"Itadakimasu" Bon Appetite!

Chef builds platter "Omakase"