

# NIGIRI / SASHIMI

握り / 刺身

	nigiri 1-piece	sashimi 2-piece
<b>akami (14-day aged)</b> <i>bluefin tuna †</i>	8	16
<b>peppercorn tuna †</b>	8	16
<b>chū toro</b> <i>medium fatty tuna belly †</i>	11	22
<b>o toro (14-day aged)</b> <i>highest grade tuna belly cut †</i>	15	30
<b>escolar</b> <i>super white tuna †</i>	5	10
<b>sake</b> <i>atlantic salmon †</i>	6	12
<b>sake toro</b> <i>salmon belly †</i>	6	12
<b>smoked salmon †</b>	6	12
<b>ōra king (12-day aged)</b> <i>new zealand king salmon †</i>	7	15
<b>hirame</b> <i>korean flounder †</i>	6	12
<b>tako</b> <i>braised octopus</i>	4	9
<b>hotate</b> <i>hokkaido scallop (whole/ spicy chopped) †</i>	5	10
<b>ikura</b> <i>trout roe †</i>	6	12
<b>unagi</b> <i>fresh water eel</i>	5	10
<b>zuwai gani</b> <i>snow crab</i>	8	16
<b>king crab</b> <i>alaska king crab</i>	15	30
<b>ebi</b> <i>tiger prawn</i>	5	10
<b>amaebi</b> <i>sweet shrimp †</i>	11	22
<b>uni</b> <i>santa barbara sea urchin †</i>	13	27

# TOYOSU DAILY

*flown from famed toyosu market daily,  
tonight's seasonal fish offering*

豊洲の握り寿司 / 刺身

	nigiri 1-piece	sashimi 2-piece
<b>buri</b> <i>yellowtail †</i>	6	12
<b>kampachi (12-day aged)</b> <i>amberjack †</i>	8	17
<b>madai (12-day aged)</b> <i>sea bream †</i>	8	17
<b>kinmedai</b> <i>golden eye snapper, yuzu kosho †</i>	9	18
<b>nama uni</b> <i>hokkaido sea urchin †</i>	mkp	mkp
<b>aji</b> <i>japan horse mackerel, negi dare †</i>		
<b>shima aji</b> <i>striped jack, negi †</i>		
<b>kasugodai</b> <i>young sea bream, oba, lemon zest †</i>		
<b>isaki</b> <i>chicken grunt, kosho †</i>		
<b>oyster + uni + ikura</b> <i>beausoliel oyster †</i>		16

# PREMIUM NIGIRI

高級な握り寿司

<b>a5 wagyu</b> <i>miyazaki †</i>	18
<b>foie gras scallop †</b>	18
<b>foie gras truffle †</b>	18
<b>toro uni caviar †</b>	26
<b>a5 + uni + caviar †</b>	28
<b>spicy toro gunkan †</b>	10
<b>mushroom</b>	6

# OMAKASE PREMIUM 200

究極のお任せ

chef showcases traditional, exquisite fare using the finest ingredients & the freshest, highest quality fish imported directly from the world-renowned toyosu market in tokyo.