

Nigiri(2pcs) / Sashimi(4pcs)

All our nigiri is made without a small dab of wasabi



Ahi Tuna (Maguro)

Albacore Tuna (White Tuna)

Escolar (Ono, Super White Tuna)

Salmon (Sake)

Salmon Belly (Sake Toro)

Yellowtail (Hamachi)

Yellowtail Belly (Hamachi Toro)

Mackerel Cured (Shime Saba)

Octopus (Tako)

Shrimp Cooked (Ebi)

Sweet Shrimp (Ama Ebi) w/ DFH

Fresh Water Eel (Unagi)

Bean Curd (Inari) (V)

Sweet Egg Omelette (Tamago)

Squid (Ika)

Seared Kobe Beef(Wagyu) M.P

Surf Clam (Hoki-gai)

Fatty Tuna(O Toro) M.P

Sea Urchin (Uni) M.P

Scallop Hokkaido (Hotate-gai)

Avocado (V)

Real Crab(Kani)

Striped Sea Bass (Suzuki)

Red Seabream(MaDai)

Horse Mackerel(Aji)

Halibut(Hirame)

Ebi Tempura

Gunkan(2pcs)



Sea Urchin (Uni from Japan) M/P

Salmon Roe (Ikura)

Smelt Egg (Masago)

Natto (Fermented Soybean) (V)

Flying Fish Egg (Tobiko)

Scallop (Spicy or Creamy)

Fatty Tuna(Spicy or Reg)

Add Quail egg (2pc)

*Please ask server for other Gunkans

Hand Rolls (Temaki)

California HR

Spicy Tuna HR

Salmon HR

Spicy Salmon HR

Salmon Skin HR

Shrimp Tempura HR

Tuna HR

Fatty Tuna HR (Spicy or Reg)

Yellowtail HR

Natto HR (V)

*Please ask server for other handrolls



V: Vegetarian 🌶️: Spicy

18% gratuity will be added to groups of 6 or more - Max 3 Credit Cards recommended per group

 Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborn illness.