

Today's Sushi (Nigiri / 2 Pieces)

Toro Blue Fin Tuna Belly from Spain	17
Negi Toro Minced Toro w/ Green Onions	14
Blue Fin Tuna Blue Fin Tuna from Spain	10
Loup De Mer French Sea Bass w/ Citrus, Sea Salt, Yuzu	8
Dorado French Snapper w/ Ponzu & Green Onions	8
Tasmanian Sea Trout w/ Ponzu & Green Onions	8
Kobashira Orange Clam Scallop	8
Aoyagi Orange Clam	9
Seared Salmon Belly w/ Ponzu & Green Onions	9
White Salmon Wild White Salmon From Alaska	12
Fresh Abalone *Only Sashimi	16

Today's Sushi (Nigiri / 2 Pieces) From Japan

Namerou Minced Sp.Mackerel w/ Miso,Chive, Shiso & Ginger	7
Geso Fresh Squid Legs	8
Kanpachi Amberjack w/ Yuzu-Kosho	8
Tai Red Snapper w/ Citrus & Sea Salt	8
Kohada Japanese Gizzard Shad	8
Sumi-Ika Fresh Squid w/ Shiso leaf, Citrus & Sea Salt	9
Hotaru Ika Boiled Firefly Squid w/ Miso vinegar	9
Iwashi Fresh Sardine	9
Hotate Fresh Scallop w / Citrus & Sea Salt	9
Hirame Japanese Halibut w/ Ponzu & Green Onions	9
Shima Aji Striped Jack	9
Saba Japanese Mackerel w/ Marinated Kelp	9
Aji Japanese Spanish mackerel w/ Ponzu & G.Onions	9
Sawara Seared King Mackerel w/ Miso vinegar	9
Kodai Seared Baby Snapper w/ Citrus & Sea Salt	10
Isaki Japanese Grunt w/ Ponzu & Green Onions	10
Kamasu Seared Japanese Barracuda w/ Moro Miso	10
Kisu Kobujime Sillago Marinated w/ Kelp	10
Hata Grouper w/ Ponzu & Green Onions	10
Sayori Japanese Halfbeak w/ Ponzu & Green Onions	10
Tairagai Pen Shell Scallop w/Citrus & Sea Salt	11
Takabe Japanese Butterfish w/ Ponzu & G.Onions	11
Shiro Ebi Japanese Glass Shrimp	13
Kinme Snapper Seared Golden Eye Snapper	15
Nodo-Guro Seared Japanese Black Throat Perch	16
Wa-Gyu Grilled Wa-Gyu Beef marinated w/ Miso	16

Today's Chefs Choice Sushi

3 Kinds of Sushi (1 piece each)	12
* Hotaru Ika Boiled Firefly Squid w/ Miso vinegar	
* Shima Aji Striped Jack	
* Kobashira Orange Clam Scallop	

Sushi (Nigiri / 2 Pieces)

Tuna	8	Smelt Egg	5
Albacore	8	Egg	5
Sea Eel	7	Shrimp	6
Fresh Water Eel	8	Scallop w/ Mayo	6
Salmon	8	Octopus	8
Fresh Yellow Tail	8	Sweet Shrimp	9
Uni (from Hokkaido, Japan)	17	Ikura Okizuke	9

Vegetables (Nigiri / 2 Pieces)

Eggplant	5	Enoki Mushroom	5
Lotus Roots	5	Shimeji Mushroom	5
Shiitake Mushroom	6		

Maki Sushi (Cut Roll 6pcs / Hand)

Cucumber Roll	5
Tuna Roll	8
Salmon Skin Roll	7
California Roll	7
California Roll w/ Real Blue Crab Meat	10
Spicy Tuna Roll	8
Yellowtail w/ Scallion Roll	8
Spicy Yellowtail w/ Scallion Roll	8
Vegetable Roll	7
Fresh Water Eel w/ Cucumber Roll	8
Sea Eel w/ Cucumber Roll	8
Scallop w/ Mayo & Smelt Egg Roll	8
Shrimp Tempura w/ Spicy Mayo Roll	8
Fresh Salmon Roll	8
Soft Shell Crab Roll (Cut Roll: 4 pcs only)	12

Special Roll

Spicy Grilled Yellow Tail w/ Avocado Roll	8
Minced Grilled Yellowtail w/ spicy Mayo (Cut or Hand Roll)	
Namerou (Cut or Hand Roll)	9
Minced Sp.Mackerel w/ Miso,Chive, Shiso & Ginger	
Salmon Chili Tempura Roll	9
Salmon, Avocado & Sushi Rice in Deep Fried Chili	
Negi Toro	14
Minced Toro w/ Green Onions (Cut or Hand Roll)	

OMAKASE SUSHI

The Chef's Choice Sushi Course:

1 Piece Each of Seasonal Fish (PRICE VARIES)

Today's Chefs Choice Sashimi 25

2pcs of Shima Aji, Kobashira, Hotaru Ika, Tairagai, White Salmon

****Consuming Raw or Undercooked seafood, poultry, eggs, and beef may cause a food borne illness****

Price/Menu Subject to Change Based on Seasonal Availability