Table No# **Guest #**

*LUNCH only Specials!	Price	Qty #
(Add Miso soup, Sunomono or Broccoli w/Sesame sauce + $3)		
***Assorted Sushi Special**	35	
7 pcs of Nigiri + Spicy Tuna Roll		
***Assorted Sushi Premium**	55	
7 pcs of Premium Nigiri + Blue Crab Roll		
***Chirashi Special**	35	
7 slices of Sashimi, over Sushi rice bowl		
***Chirashi Premium**	55	
7 slices of Premium Sashimi over Sushi rice bowl		
***Sashimi Combo Plate**	35	
3pc each: Tuna, Yellowtail, Salmon + 2pc White fish		
***SUSHI OMAKASE (Chef's choice)**		
***15 pcs Omakase**		
***25 pcs Omakase**		
***Chefs Choice Sushi**		
***3 kinds of Today's Nigiri (1 pc each)**	20	
(Please ask the servers for today's 3 pcs)		

*Hand Rolls or Cut Rolls	Price	Qty # Cut	Qty # Hand
Cucumber	8		
Vegetable Cucumber, Avocado, G.Bean, pickled gobo	10		
Umeshiso Plum paste w/ shiso leaf	10		
Spicy Tuna	12		
Yellowtail w/ Scallion	12		
Spicy Yellowtail w/ Scallion	12		
Salmon	12		
Salmon Skin Salmon skin, cucumber, pickled gobo	13		
Mentai Kyuuri Spicy Cod Fish Roe w/ Cucumber	13		
Shrimp Tempura w/ Green Bean & Spicy mayo	13		
Scallop w/ Mayo	13		
Fresh Water Eel w/ Cucumber	15		
Blue Crab Marinated in mayo	15		
California Roll w/ Blue Crab	15		
Tuna (Blue Fin Tuna)	16		
Negi Toro Minced Toro w/ Green onions	20		
Toro Taku Minced Toro w/ Takuan-pickled radish	22		
***Soft Shell Crab Roll** **(Cut Roll only: 4pcs)**	18		

*** Price/Menu subject to change based on seasonal availability***

Consuming Raw or Undercooked Seafood & Eggs may cause a food borne Illness

*Today's Sushi (Nigiri: 1 order/2 pcs)	Price	Qty #
Fresh Abalone < Sashimi Only	24	
Tamago Egg sushi	9	
Salmon	9	
Yellowtail	9	
Loup De Mar French Sea Bass w/Citrus, Sea Salt, Yuzu	9	
Dorado French Snapper w/ Ponzu & Green Onions	9	
Tai Red Snapper w/ Citrus & Sea Salt	12	
Fresh Water Eel w/ Sweet Eel Sauce	13	
Kanpachi Amberjack w/ Yuzu-Kosho	13	
Iwashi Fresh Sardine	13	
Hirame Halibut (from Japan) w/ Ponzu & G.Onions	13	
Shima Aji Striped Jack	13	
Engawa Halibit Fin (from Japan) w/ Ponzu & G. Onions	14	
Kohada Gizzard Shad	14	
Kue Grouper (from Japan) w/ Ponzu & G. Onions	14	
Aji Spanish Mackerel from Japan w/ Ponzu & G.Onions	14	
Kamasu Seared Barracuda from Japan	14	
Hotate Fresh Scallop w/ Citrus & Sea Salt	14	
Sawara Seared King Mackerel w/ Miso Vinegar	14	
Blue Fin Tuna Blue Fin Tuna from Japan	14	
Buri Wild Adult Yellowtail from Himi, Japan	14	
Kodai Seared Baby Snapper w/Citrus & Sea Salt	14	
Hotaru Ika Firefly Squid w/ Miso Vinegar on top	15	
Ni Anago Boiled Sea Eel w/ Eel sauce	15	
Ikura Okizuke Salmon Roe marinated w/ dashi	15	
Zuke Maguro Soy Marinated Blue Fin Tuna	15	
Sayori Halfbeak (Needle fish) w/Ponzu from Japan	16	
Aori Ika Fresh squid w/ Shiso leaf, Citrus & Sea Salt	16	
Amadai Kobujime Tilefish marinated w/ Kelp	17	
Kinme Snapper Seared Golden Eye Snapper	18	
Kawahagi Filefish w/ liver on top	19	
Negitoro Minced Toro w/ Green Onions	19	
Unagi Shirayaki Fresh Water Eel w/Sea Salt & Yuzu	19	
Medium Toro Blue Fin Tuna Belly from Japan	20	
Mirugai Jumbo Clam	22	
Nodoguro Seared Black Throat Perch from Japan	22	
Ama Ebi Sweet Shrimp from Hokkaido, Japan	22	
Shiro Ebi Glass Shrimp from Toyama, Japan	22	
Supreme Toro Blue Fin Tuna Belly from Japan	24	
Kegani Hair crab from Hokkaido, Japan	24	
S. B Uni Sea Urchin from Santa Barbara	27	
Bafun Uni Sea Urchin from Hokkaido, Japan	34	
***Seasonal Sushi (1 order/2 pcs)**		