

SUSHI AZABU OMAKASE

170

**2 KINDS OF STARTERS
"OTOSHI"**

SEASONAL SASHIMI

TORO TUNA TASTING

**GRILLED KING CRAB WITH
CRAB MISO**

CHEF'S SELECTION OF NIGIRI

MISO SOUP

DESSERT

200

**2 KINDS OF STARTERS
"OTOSHI"**

SEASONAL SASHIMI

UNI TASTING

TORO TUNA TASTING

**GRILLED KING CRAB WITH
CRAB MISO**

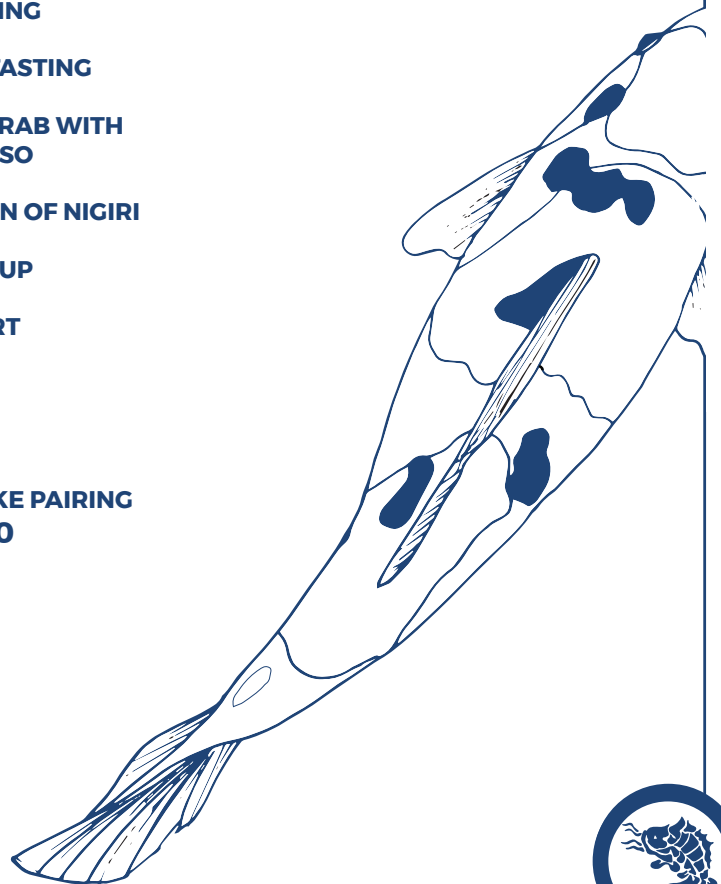
CHEF'S SELECTION OF NIGIRI

MISO SOUP

DESSERT

**ENJOY WITH SAKE PAIRING
70 / 60**

Consuming raw or undercooked meats, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



FROM OUR SUSHI BAR

ASSORTED SASHIMI 5 KINDS	85
ASSORTED SASHIMI 7 KINDS	120
NIGIRI SET Chef's Choice of Eight Nigiri and Half a Roll	68
MAGURO FLIGHT Two pieces each of Blue Fin Tuna O-Toro, Torched O-Toro, Chu-Toro, Akami and a Tuna Tekka Maki	90
UNI TASTING Sea Urchin from two different areas of Hokkaido, Japan	42

NIGIRI / SASHIMI

AKAMI Lean Blue Fin Tuna	8
ZUKE Soy Marinated Tuna	8
CHU-TORO Medium Fatty Tuna	11
O-TORO Fatty Tuna	13
O-TORO ABURI Torched Fatty Tuna	13
TAI Seasonal Snapper	9
KANPACHI Amberjack	9
KINMEDAI Golden Eye Snapper	9
SHIMA-AJI Striped Jack	7
KOHADA Gizzard Shad	6
AJI Jack Mackerel	9
ANAGO Conger Eel	8
UNAGI Freshwater Eel	6
TAKO Cooked Octopus (sashimi only)	7
BOTAN EBI Jumbo Sweet Shrimp	8
SHIRO EBI Baby White Shrimp	10
HOTATE choice of Raw or Simmered Scallop	8
SALMON	7
SALMON ABURI Torched Salmon	7
IKURA Salmon Roe	9
AWABI Abalone	10
UNI Sea Urchin	16
ABURI WAGYU Torched Wagyu Beef	12
TAMAGO Homemade Edomae Egg Custard	5

FROM OUR KITCHEN

SEASONAL DISHES

SHIRAKO PONZU Chilled cod milt with citrus soy	18
ANKIMO Steamed monkfish liver in preparation-of-the-day	18
WAKASAGI NANBANZUKE Fried smelt fish marinated in vinaigrette	15
ANKOU KARAAGE Fried Monkfish with ponzu and sansho salt	15
EDAMAME Boiled Soybean with Sea Salt	7
SHISHITO Grilled Shishito Peppers with Ponzu and Bonito Flakes	8
OSHINKO Assorted Japanese Pickled Vegetables	9
KAISO SALAD Mixed Seaweed Salad with Ponzu	8
HOMEMADE TOFU / UNI IKURA TOPPING Homemade Silky Tofu (+ optional Salmon Roe and Sea Urchin)	8/33
GRILLED WASABI TAKO Octopus with Wasabi Oil and Balsamic Vinegar	15
CORN TEMPURA Sweet Corn Tempura	8
VEGETABLE TEMPURA Assorted Fried Seasonal Vegetables	14
EBI TEMPURA Shrimp Tempura (3pc)	18
FOIE GRAS CHAWANMUSHI Steamed savory egg custard topped with Foie Gras and caviar	35
WAGYU TATAKI Seared Miyazaki Wagyu Beef with Onion	26
UNI AVOCADO Half an Avocado topped with Japanese Uni and caviar	30
GRILLED KING CRAB with Crab Miso Sauce (3pcs)	35
GINDARA SAIKYO YAKI Kyoto Miso Marinated Grilled Black Cod	35



LUNCH OMAKASE

145

“OTOSHI”
SMALL APPETIZERS OF THE DAY

ASSORTED SEASONAL SASHIMI

UNI TASTING + 35

TORO TASTING

GRILLED KING CRAB WITH CRAB MISO

NIGIRI OF THE CHEF'S CHOICE

MISO SOUP

DESSERT

ENJOY WITH SAKE PAIRING +60 / 70

LUNCH SPECIALS * All lunch sets are served with salad, tofu and miso soup *

NIGIRI OMAKASE 70

8 pieces sushi of the chef's choice

NIGIRI OMAKASE 95

13 pieces sushi of the chef's choice

MAGURO FLIGHT 90

Blue Fin Tuna Sushi - Two pieces each of O-Toro, Torched O-Toro, Chu-Toro, Akami and a Tuna Roll

CHIRASHI KAISEN DON SET 38

Assorted Sashimi over sushi rice

GRILLED FISH COLLAR SET 28

Served with a side of sashimi and white rice

GINDARA SET 35

Grilled Miso Black Cod served with white rice

ASSORTED SASHIMI SET 38

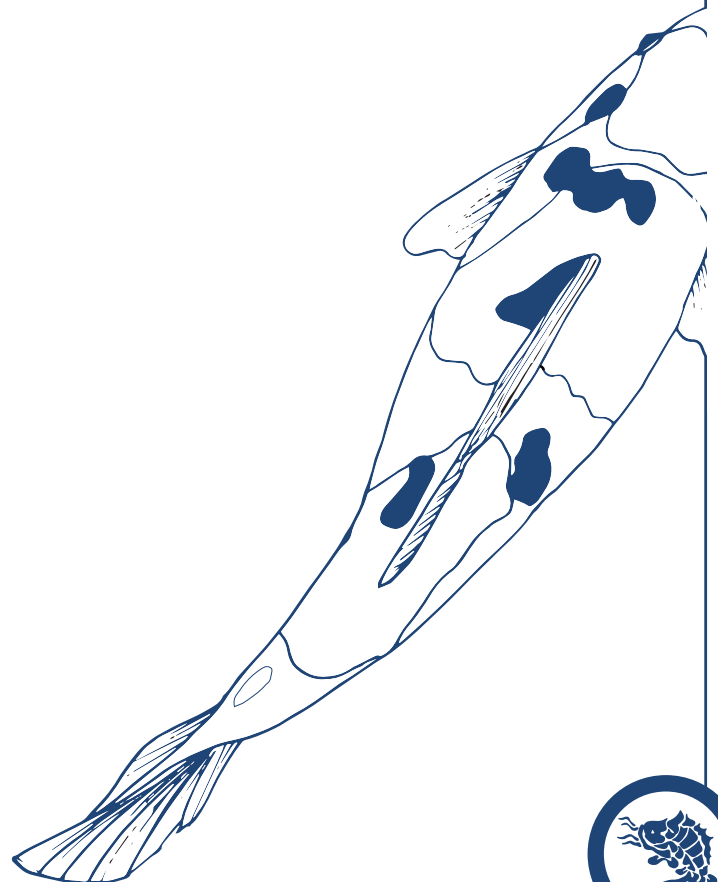
Served with white rice

TEMPURA LUNCH SET 35

Served with a side of sashimi and white rice

MAKIMONO SET 30

Your choice of 3 rolls (excludes Negitorotaku)



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HOTATE choice of Raw or Simmered Scallop	8
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TAMAGO Homemade Edomae Egg Custard	5

MAKIMONO (SUSHI ROLLS)

KAPPA MAKI Cucumber	6
OSHINKO MAKI Pickled Vegetable	7
UMESHISO MAKI Pickled Plum and Shiso	7
KANPYO MAKI Pickled Squash	7
AVOCADO MAKI	8
TEKKA MAKI Blue Fin Tuna	12
ANAKYU MAKI Eel and Cucumber	12
NEGITOROTAKU MAKI Fatty Tuna, Scallion & Pickled Radish	21
UNAGI AVOCADO MAKI Eel and Avocado	12
CALIFORNIA MAKI Snow Crab and Avocado	12
SHISO KAMPACHI MAKI Yellowtail, Pickled Radish & Shiso Leaf	14
SPICY TUNA MAKI Tuna, Spicy Mayo	13
SALMON AVOCADO MAKI	12
TUNA AVOCADO MAKI	16

FROM THE KITCHEN

EDAMAME Boiled Soybeans with Sea Salt	7
KAISO SALAD Mixed Seaweed Salad with Ponzu	8
KAMA YAKI Grilled Fish Collar of the Day	15
VEGETABLE TEMPURA Fried Seasonal Vegetables	14
WAGYU TATAKI Seared Wagyu Beef with Onion	26
GRILLED KING CRAB with Crab Miso	35
GINDARA SAIKYO YAKI Grilled Miso Black Cod	35

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