

## NIGIRI / SASHIMI

<b>AKAMI</b> Blue Fin Tuna	8
<b>ZUKE</b> Soy Marinated Tuna	8
<b>CHU-TORO</b> Medium Fatty Tuna	11
<b>O-TORO</b> Fatty Tuna	13
<b>O-TORO ABURI</b> Torched Fatty Tuna	13
<b>TAI</b> Japanese Sea Bream	9
<b>KANPACHI</b> Amberjack Yellowtail	9
<b>SHIMA-AJI</b> Striped Jack	8
<b>ANAGO</b> Conger Eel	8
<b>UNAGI</b> Fresh Water Eel	6
<b>BOTAN EBI</b> Jumbo Sweet Shrimp	9
<b>SHIRO EBI</b> White Shrimp	10
<b>HOTATE</b> Choice of Raw or Simmered Scallop	8
<b>SALMON</b>	7
<b>SALMON ABURI</b> Torched Salmon	7
<b>IKURA</b> Salmon Roe	9
<b>UNI</b> Sea Urchin	16
<b>ABURI WAGYU</b> Torched A5 Wagyu Beef	12
<b>TAMAGO</b> Homemade Edomae Egg Custard	5
<b>KINMEDAI</b> Golden Eye Snapper	9
<b>KOHADA</b> Gizzard Shad	6
<b>AJI</b> Jack Mackerel	9
<b>TAKO</b> Cooked Octopus	7
<b>AWABI</b> Sake Steamed Abalone	10

## FROM OUR SUSHI BAR

<b>NIGIRI SET</b>	68
7 pieces of sushi, a tamago, and a roll of the chef's choice	
<b>MAGURO FLIGHT</b>	90
Blue Fin Tuna Sushi - Two pieces each of O-Toro, O-Toro Aburi, Chu-Toro, Akami and one Tuna Roll	
<b>CHIRASHI BOWL</b> Assorted Sashimi over sushi rice	45
<b>UNI AND IKURA DON</b> Uni and Salmon roe on rice	85
<b>IKURA DON</b> Salmon roe on rice	35
<b>SASHIMI SET</b> Chef's choice	45
<b>MAKIMONO SET</b>	35

CHOICE OF 3 MAKIMONO (NEGITOROTAKU +10,  
CALIFORNIA +3, TUNA AVO +3, SHISO KANPACHI +3)

## MAKIMONO (SUSHI ROLLS)

<b>KAPPA MAKI</b> Cucumber	6
<b>OSHINKO MAKI</b> Pickled Daikon Radish	7
<b>UMESHISO MAKI</b> Pickled Plum and Shiso Leaf	7
<b>AVOCADO MAKI</b>	8
<b>AVOKYU MAKI</b> Avocado and Cucumber	8
<b>TEKKA MAKI</b> Blue Fin Tuna	12
<b>ANAKYU MAKI</b> Eel and Cucumber	12
<b>UNAGI AVOCADO MAKI</b> Eel and Avocado	12
<b>CALIFORNIA MAKI</b> Crab and Avocado	16
<b>SHISO KANPACHI MAKI</b> Yellowtail, Pickled Radish & Shiso Leaf	14
<b>SPICY TUNA MAKI</b>	12
<b>SALMON AVOCADO MAKI</b>	12
<b>TUNA AVOCADO MAKI</b>	16
<b>NEGITOROTAKU MAKI</b> Fatty Tuna, Scallion & Pickled Radish	21
<b>KANPYO MAKI</b> Pickled Squash	7

## FROM THE KITCHEN

<b>EDAMAME</b> boiled soy beans with sea salt	7
<b>KAISO SALAD</b> mixed seaweed salad with ponzu	8
<b>WAGYU TATAKI</b> seared Wagyu beef with onion	42
<b>GINDARA SAIKYO YAKI</b> grilled miso black cod	35
<b>TARABAGANI</b> king crab grilled with crab miso	35
<b>GRILLED WASABI TAKO</b>	15
grilled octopus with balsamic vinegar and wasabi oil	
<b>WHITEFISH CARPACCIO</b> with soy ginger vinaigrette	18
<b>OSHINKO</b> assorted Japanese pickles	9
<b>SHISHITO PEPPERS</b> grilled with ponzu and bonito flakes	8
<b>GARDEN SALAD</b>	9
bell pepper, onion, tomato, spring greens, yuzu-soy	
<b>MISO SOUP</b>	4
<b>KAMA YAKI</b> Grilled Fish Collar	18

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

