

NIGIRI / SASHIMI

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

FROM OUR SUSHI BAR

NIGIRI SET Chef's Choice of 7 Ngiri and 1 roll.	68
MAGURO FLIGHT Blue Fin Tuna Sushi - Two pieces each of O-Toro, O-Toro Aburi, Chu-Toro, Akami and one Tuna Roll	90
UNI AND IKURA DON Uni and Salmon roe on rice	85
5 KINDS ASSORTED SASHIMI Chef's choice	85
7 KINDS ASSORTED SASHIMI Chef's choice	120
UNI TASTING Chef's selection of uni	42

FROM THE KITCHEN

EDAMAME boiled soy beans with sea salt	7
KAISO SALAD mixed seaweed salad with ponzu	8
WAGYU TATAKI seared Wagyu beef with onion	42
GINDARA SAIKYO YAKI grilled miso black cod	35
TARABAGANI king crab grilled with crab miso	35
GRILLED WASABI TAKO grilled octopus with balsamic vinegar and wasabi oil	15
WHITEFISH CARPACCIO with soy ginger vinaigrette	18
OSHINKO assorted Japanese pickles	9
SHISHITO PEPPERS grilled with ponzu and bonito flakes	8
GARDEN SALAD bell pepper, onion, tomato, spring greens, yuzu-soy	9
MISO SOUP	4
OYSTER With Ponzu, 2PC minimum order	5
UNI AVOCADO Half Avocado Topped with Uni and Caviar	30

