

## SMALL DISH ~一品料理~

**CHILLED UMAMI EGGPLANT** \$ 5  
~NASU AGEBITASHI~

Deep fried Japanese eggplant poached in umami dashi broth w/Ginger, Chive

**FRIED SHISHITO PEPPERS** \$ 8

Shishito pepper, Bonito flake w/House blend Umami soy sauce

**KING SALMON SUNOMONO** (G.F) \$ 13  
~SALMON KINUTA MAKI~

House cured King salmon wrapped in thin layers of pickled daikon radish & Yuzu, Chive, Cucumber, Wakame seaweed w/ Sweet vinegar miso

**ANKIMO PONZU** (G.F) **Seasonall!!** \$ 14

Steamed Monkfish liver w/House made Ponzu sauce

**AGEDASHI TOFU** \$ 7

Deep fried Tofu w/savory dashi broth, daikon radish, Green onion

**SCALLOP KUSHI-KATSU** \$ 9

2pc Deep fried breaded Scallop w/Wasabi Mayo

**\*\*MAITAKE MUSHROOM CHAWAN-MUSHI** \$ 9

Savory steamed egg custard, Maitake mushroom, Shrimp, Scallop, citrus zest w/Thick dashi sauce, Truffle oil

**KAMA-YAKI OF THE DAY** (G.F) \$ 14  
~GRILLED FISH COLLAR~

Grilled salted fish collar w/ponzu sauce, Daikon \*May take 20 minutes (Quantity is limited, please ask server that what fish is available)

## TODAY'S SOUP ~椀物~

**DUNGENESS CRAB MISO SOUP** (G.F) \$ 8

Dungeness crab, Chive

## NIGIRI A LA CARTE ~握り~

2pc Nigiri

**\*KAN BURI** From Tokyo fish market \$ 16

Wild Yellowtail

**\*SAWARA** From Tokyo fish market \$ 13

Japanese Spanish mackerel

**\*HIRAME** From Tokyo fish market \$ 15

Bastard Halibut

**\*KINME DAI** From Tokyo fish market \$ 15

Goldeneye snapper

**\*ISAKI** From Tokyo fish market \$ 13

Threeline Grunt

**\*SHIMA AJI** \$ 12

White Trevally

**\*ANAGO** From Tokyo fish market \$ 16

Conger eel

**\*UNI** From Tokyo fish market \$ 22

Hokkaido Sea urchin

**\*TUNA-ZUKE** \$ 12

Bluefin tuna marinated jalapeno soy sauce w/jalapeno & koji rice pickle

**\*HON MAGURO** \$ 11

Bluefin Tuna

**\*CHU-TORO** \$ 14

Medium fatty tuna

**\*OH-TORO** \$ 18

Bluefin tuna belly

**\*KING SALMON** \$ 10

King Salmon from New Zealand

**\*IKURA** (G.F) \$ 14

king Salmon Roe

**UNAGI** \$ 9

Barbeque eel

**\*FLUFFY TAMAGO** (G.F) \$ 8

Castella style egg (\*contain shrimp)

## ASSORTED SUSHI & SASHIMI ~寿司盛-造り~

**\*NIGIRI PREMIUM** \$ 60

8pc Chef's "Omakase" nigiri

**\*ASSORTED SASHIMI (10PC)** \$ 46

2pc each of Bluefin Tuna, King Salmon, Chu-toro, Shima aji and 1 chef choice sashimi

## FUTOMAKI ~THICK ROLL~ ~太巻~

**\*DELUX KAISEN ROLL** \$ 21

Variety of fish and Ikura-salmon roe, Shiso leaf, chive, ginger, Sesame seeds

**\*PREMIUM TORO-TAKU ROLL** \$ 20

Bluefin fatty tuna, Daikon radish pickles, avocado, Kaiware sprout, Green onion w/Black truffle oil

**\*SALMON IKURA ROLL** \$ 16

King Salmon, House marinated Ikura, Cucumber, Avocado, Wasabi pickle, Yuzu zest

**\*SABA BATTERA** \$ 12

House cured Saba mackerel, Kombu seaweed, Chive, Ginger, Fresh wasabi, Yuzu peel, Shichimi pepper

## HOSOMAKI ~THIN ROLL~ ~細巻~

**\*NEGI-TORO ROLL** \$ 12

Fatty bluefin tuna, Green onion

**\*TUNA ROLL ~TEKKA MAKI~** \$ 10

Bluefin Tuna

**UME-Q ROLL (V)** \$ 7

Plum, Organic cucumber, Sesame seeds

(G.F) GLUTEN FREE (V) VEGETARIAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, RAW FISH, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

\*\*Wild mushrooms not an inspected product