

SMALL DISH ~一品料理~

CHILLED UMAMI EGGPLANT ~NASU AGEBITASHI~	\$ 5
Deep fried Japanese eggplant poached in umami dashi broth w/Ginger, Chive	
FRIED SHISHITO PEPPERS	\$ 8
Shishito pepper, Bonito flake w/House made Umami soy sauce	
UNI GOMA TOFU	\$ 10
Silky sesame tofu topped with Hokkaido sea urchin and Fresh wasabi w/Savory dashi sauce	
KING SALMON SUNOMONO (G.F) ~SALMON KINUTA MAKI~	\$ 13
House cured King salmon wrapped in thin layers of pickled daikon radish & Yuzu, Chive, Cucumber, Wakame seaweed w/ Sweet vinegar miso	
ANKIMO PONZU From Tokyo fish market	\$ 16
Steamed Monkfish liver w/Ponzu sauce	
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	
MISO BLACK COD (G.F) ~GINDARA SAIKYO YAKI~	\$ 19
Miso marinated Black cod *May take 20 minutes	

TODAY'S SOUP ~椀物~

MISO SOUP (G.F)	\$ 5
Tofu, Green onion, Wakame seaweed	

NIGIRI A LA CARTE ~握り~

2pc Nigiri

*KINME DAI From Tokyo fish market	\$ 16
Golden eye snapper	
*SAYORI From Tokyo fish market	\$ 13
Halfbeak	
*KANPACHI From Tokyo fish market	\$ 15
Wild greater amberjack	
*KAJIKI From Tokyo fish market	\$ 15
Striped Marlin	
*UNI From Tokyo fish market	\$ 22
Hokkaido Sea urchin	
*MADAI From Kyushu fish market	\$ 12
Red snapper	
*SHIMA AJI From Kyushu fish market	\$ 12
White Trevally	
*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's 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