

● NIGIRI

sushi 2 pcs per order

MAGURO 10

Hawaiian bigeye tuna

AKAMI ZUKE 12

bluefin tuna loin, house soy sauce

O-TORO 17

bluefin tuna fatty loin, house soy sauce

ABURI TORO 17

torched bluefin tuna fatty loin, house soy sauce

YELLOWTAIL 6

hamachi

YELLOWTAIL BELLY 7

SALMON 6

ABURI SALMON BELLY 7

torched salmon, roasted sea salt

HOTATE 8

Alaskan scallop

SMT 10

chopped scallop, Japanese mayo, tobiko

IKA 6

cuttle fish (squid)

TAKO 6

octopus

HOKKIGAI 6

surf clam

EBI 5

cooked shrimp

MADAI 12

Japanese snapper, truffle soy ponju sauce

ABURI MADAI 14

torched snapper with skin, yuzu citrus sauce, roasted sea salt

KINME-DAI 15

golden-eye snapper, yuzu citrus sauce, roasted sea salt

HIRAME 12

Japanese flounder, truffle soy ponju sauce

SHIMA AJI 12

striped horse mackerel, ginger

SABA 7

marinated mackerel, ginger, green onion

AMAEBI 12

sweet shrimp, tobiko

UNAGI 6

fresh water eel, eel sauce, sesame seeds

ANAGO 12

salt water eel, eel sauce

TAMAGO 6

Japanese omelette

TOBIKO 7

flying fish egg

IKURA 11

cham salmon egg

UNI M/P

Santa Barbara sea urchin

KAGOSHIMA WAGYU 20

torched premium A-5 grade Japanese beef, roasted sea salt

● OMAKASE SPECIAL SUSHI

served with salad and miso soup

10 pcs chef's choice sushi \$60

12 pcs chef's choice sushi and salmon sashimi with truffle soy ponju sauce \$75

15 pcs chef's choice sushi and salmon sashimi with truffle soy ponju sauce \$90

● consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions