

# SUSHI 寿司 | NIGIRI & SASHIMI 握り 刺身

	Nigiri (1pc)		Sashimi (4pc)
BLUEFIN TUNA	5		19
PEPPER TUNA	4		15
SALMON	4		15
SALMON BELLY	4.5		18
SMOKED SALMON	4.5		17
YELLOW TAIL	4.5		17
YELLOW TAIL BELLY	5		19
IKURA (SALMON ROE)	5.5		18
IKA (SQUID)	4.5		-
UNAGI (EEL)	4.5		17
HOTATE (SCALLOP) Hokkaido, Japan WHOLE or CHOPPED SPICY	5.5		-
EBI (SHRIMP)	3.5		-
AMAEBI (SWEET SHRIMP)	8		24 (3pc)
ESCOLAR	3.5		13
TOBIKO (FLYING FISH EGG)	3		-
TAMAGO (EGG)	3		6 (2pc)
WAGYU BEEF	5		-
.....			
A5 WAGYU BEEF	1pc 13		2pc 24
A5 Wagyu beef imported from Japan			



## FISH FROM JAPAN

	Nigiri (1pc)		Sashimi (3pc)
<b>MADAI</b> Japanese Sea Bream	4.5		13
<b>HIRAME</b> Flounder	4.5		13
<b>KANPACHI</b> Amberjack	5		14
<b>SHIMAAJI</b> Stripe jack	6		17
<b>Aji</b> Horse Mackerel	6.5		18
<b>Kinmedai</b> Golden Eye Snapper	7.5		22
<b>Iwashi</b> Sardine	6		17
<b>Chutoro</b> Bluefin tuna medium fatty part	10		28
<b>Otoro</b> Bluefin tuna most fatty part	11		31
<b>Anago</b> Sea Eel	7		-
<b>Kohada</b> Gizzard Shad	6		-
<b>Kamasu</b> Japanese Barracuda	7		20
<b>Tairagi</b> Fan Mussel	6		-
.....			
<b>UNI</b> Sea Urchin			
From Hokkaido, JAPAN			14
From California			11

• Fish availability changes daily.

ALL THE ITEMS ON THIS PAGE MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# SUSHI BAR SPECIALS

## SASHIMI ASSORTED

刺身盛合せ 43

Chef's choice assorted sashimi (12pcs)



## TSUKIJI SASHIMI ASSORTED 60

築地刺身盛合せ

Chef's choice assorted sashimi with fishes from Tokyo Toyosu fish market (12pcs)



## CHEF TSUKIJI 7 NIGIRI 44

シェフおまかせ築地にぎり7貫

7 pieces Chef's choice assorted nigiri with fishes from Tokyo Toyosu fish market



CHEF TSUKIJI 7 NIGIRI

**CHEF 6 NIGIRI** おまかせにぎり6貫 27  
6 pieces Chef's choice assorted nigiri

**CHEF 9 NIGIRI** おまかせにぎり9貫 39  
9 pieces Chef's choice assorted nigiri

**CHIRASHI** ちらし 30  
Chef's choice sliced raw fish over the sushi rice

## TORO DON 18

トロ丼

Chopped bluefin tuna fatty part "toro" over the sushi rice. Green onion, nori.



TORO DON

## SALMON & IKURA DON

サーモンいくら丼

19

Small size sushi rice bowl topped with Fresh salmon and Ikura (Salmon Roe)



SALMON & IKURA DON

## TEKKA DON

鉄火丼

28

Fresh Bluefin tuna bowl



TEKKA DON

## SALMON DON

サーモン丼

26

Fresh salmon bowl

## MAGURO TABEKURABE

まぐろ食べくらべ 31

Bluefin tuna in 5 ways

- ①Akami ②Zuke (marinated) ③Chutoro (medium fatty) ④Otoro (most fatty) ⑤Negitoro Maki (chopped toro roll)



MAGURO TABEKURABE

ALL THE ITEMS ON THIS PAGE MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.