

## APPETIZER | FROM SUSHI BAR



### TUNA TOWER \* 19

Spicy tuna, rice, avocado, crab meat, apple, masago, honey wasabi sauce, almond. Korean seaweed on the side



### HAMACHI 15

Yellowtail, ponzu, serrano, garlic oil, tobiko



### HOUSE TARTARE \* 13

Spicy tuna & crab meat between tempura Nori seaweed. Eel sauce, spicy mayo and tobiko



### ZEN CEVICHE \*

14

Assorted fish, cherry tomatoes, Asian pear, olive oil, yuzu wasabi, ponzu, tobiko

### PEPPER TUNA TATAKI \* 11

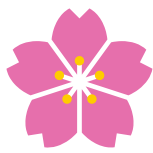
Thin sliced pepper tuna, serrano, spicy oil, chili powder, garlic oil, ponzu

### WAGYU BEEF TATAKI \* 15

Thin sliced wagyu beef, serrano, Asian pear, chili powder, garlic oil, yuzu wasabi, ponzu



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 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)	4.5		17
IKA (SQUID)	4.5		-
UNAGI (EEL)	4.5		17
HOTATE (SCALLOP)			
HOKKAIDO, JAPAN			
WHOLE	4.5		-
CHOPPED SPICY	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		-
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A5 WAGYU BEEF	1pc 13		2pc 24

A5 Wagyu beef imported from Japan



## FISH FROM JAPAN

	Nigiri (1pc)		Sashimi (3pc)
MADAI Japanese Sea Bream	5		15
HIRAME Flounder	5		15
KANPACHI Amberjack	5.5		16
SHIMAAJI Stripe jack	6.5		18
Aji Horse Mackerel	7		20
Kinmedai Golden Eye Snapper	7.5		22
Iwashi Sardine	6		17
Chutoro Bluefin tuna medium fatty part	10		28
Otoro Bluefin tuna most fatty part	11		31
Anago Sea Eel	8		
Kohada Gizzard Shad	6		
Kamasu Japanese Barracuda	7		20
Tairagi Fan Mussel	6		

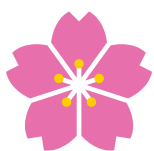


UNI Sea Urchin	
From Hokkaido, JAPAN	14
From California	11

• Fish availability changes daily.

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## 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 25  
6 pieces Chef's choice assorted nigiri

**CHEF 9 NIGIRI** おまかせにぎり9貫 37  
9 pieces Chef's choice assorted nigiri

**CHIRASHI** ちらし 28  
Chef's choice sliced raw fish over the sushi rice

### TORO DON

トロ丼 18

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

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