



APPETIZER | FROM SUSHI BAR



TUNA TOWER * 20

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



HAMACHI 17

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 * 12

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	4.5	17
SALMON BELLY	5	19
SMOKED SALMON	4.5	17
YELLOW TAIL	4.5	17
YELLOW TAIL BELLY	5	19
IKURA (SALMON ROE)	5	19
IKA (SQUID)	4.5	-
UNAGI (EEL)	5	19
HOTATE (SCALLOP)		
HOKKAIDO, JAPAN		
WHOLE	5	-
CHOPPED SPICY	5.5	-
EBI (SHRIMP)	4	-
AMAEBI (SWEET SHRIMP)	8	24 (3pc)
ESCOLAR	4	15
TOBIKO (FLYING FISH EGG)	3	-
TAMAGO (EGG)	3.5	7 (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	5	15
Japanese Sea Bream		
HIRAME	5	15
Flounder		
KANPACHI	5.5	16
Amberjack		
SHIMAAJI	6.5	18
Stripe jack		
Aji	7	20
Horse Mackerel		
Kinmedai	7.5	22
Golden Eye Snapper		
Iwashi	6	17
Sardine		
Chutoro	10	28
Bluefin tuna medium fatty part		
Otoro	11	31
Bluefin tuna most fatty part		
Anago	8	
Sea Eel		
Kohada	6	
Gizzard Shad		
Kamasu	7	20
Japanese Barracuda		
Tairagi	6	
Fan Mussel		
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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 38
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 30

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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