

CHEF'S SPECIAL SUSHI COMBINATIONS

NIGIRI Chef's selection of tuna, salmon and white fish - 5 pcs	26
SASHIMI Chef's selection of tuna, salmon and white fish - 6 pcs	32
SASHIMI AND NIGIRI Chef's selection of tuna, salmon and white fish -11 pcs	58

SPECIALS FROM THE SUSHI BAR

Chef's Special Whole Fish
served sashimi style

AJI
spanish mackeral served with fresh grated ginger and tokyo negi

KASUGODAI
japanese baby red snapper

Half Fish 25 Whole Fish 48

based on availability

CRISPY SHRIMP & SALMON panko breaded shrimp roll topped with sashimi marinated salmon and wasabi tobiko sauce	19
SPICY MONO spicy octopus roll topped with spicy tuna tartare and sweet unagi sauce	19
TUNA TUNA SALMON salmon tartare topped with sliced tuna, avocado sauce and wasabi tobiko sauce	19
KANI NIGIRI 2 pcs spicy baked king crab	14
BIN CHO marinated baby tuna sliced sashimi style with arugula and shaved daikon in a citrus vinaigrette	19
SUNOMONO chilled cucumbers with wakame toasted sesame and sweet vinegar with Shrimp 14 Octopus 14 Chef's Special 19	19

NIGIRI / SASHIMI

Nigiri 1 pc on top of rice / Sashimi 2 pcs sliced

TUNA	N S
AKAMI lean	6 12
CHUTORO medium fatty	10 20
OTORO fatty	16 32
WHITE FISH	
HAMACHI japanese wild yellow tail	5 10
HIRAME north carolina fluke	5 10
MADAI japanese red snapper	6 12
AJI spanish mackeral	7 14
KASOGODAI japanese baby red snapper	7 14
SALMON	
SAKE scottish	5 10
ZUKE soy marinated	5 10
SHRIMP	
EBI boiled shrimp	5 10
BOTAN EBI sweet raw shrimp	7 14
FISH ROE	
IKURA	6 12
BLACK TOBIKO	5 10
SPICY TOBIKO	5 10
WASABI TOBIKO	5 10
TAKO octopus	5 10
UNAGI baked freshwater eel	6 12
UNI sea urchin	8 16
MIRUGAI giant clam	7 14
KANI snow crab	8 -

SUSHI ROLLS

MAKI MONO

Salmon	10
Yellowtail Scallion	10
Tuna	10
Spicy Octopus	10
Unagi Avocado	10
Spicy Tuna	10
Panko Shrimp	12
Soft Shell Crab	16
California Roll with snow crab	16

VEGETABLE

Avocado	7
Cucumber	7
Shiitake Mushroom	7
Oshinko (pickled radish)	7

• Additional Ingredients 1.50

- To ensure freshness some of the sushi items are limited in quantity.
- Please allow extra time as sashimi & nigiri pieces are individually prepared to order ensuring freshness.
- For parties of 8 or more, gratuity will be added.
- For larger groups, split tabs will be divided up to 4 ways.
- We will try our best to accommodate your dietary restrictions and allergies.
Please inform your server when ordering.
- Consuming raw or undercooked **MEAT, POULTRY, SEAFOOD, SHELLSTOCK, or EGGS,** may increase your **RISK OF FOOD BORNE ILLNESS.**