



NIGIRI SUSHI or  
SASHIMI PLATTER  
tuna, salmon, yellowtail, shrimp, chutoro caviar  
UNI (+\$30)  
\$55

TORCHED YELLOWTAIL  
served nigiri style with serrano chili,  
scallion & eel sauce  
\$27

YELLOWTAIL CRUDO  
crudo with yuzu dressing, cucumber,  
lettuce, ikura, avocado, jalapeño  
\$34

WAGYU BEEF TATAKI  
CARPACCIO  
yuzu green salad, caviar, garlic chips,  
scallion, ponzu sauce, konbu salt  
\$85

YAMA ROLL  
spicy tuna, shrimp tempura, cucumber, avocado,  
scallion, crispy onion, sweet & spicy sauce  
\$32

SPICY CRUNCH ROLL  
spicy crab, avocado, spicy tuna, crunch,  
masago, scallion, sweet & spicy sauce  
\$27

SUNSET SUSHI ROLL  
shrimp tempura, avocado, crabmeat  
sweet & spicy sauce, crispy onion  
\$27

TOKYO ROLL  
tuna, avocado, jalapeño, soy paper  
salmon, eel sauce, scallion, masago  
\$35



### FUSION TUNA ROLL

spicy tuna, cucumber, thin sliced avocado  
sweet & spicy sauce, bonito flakes, scallion  
\$27

### YUZU RAINBOW ROLL

cucumber, avocado, crabmeat, tuna  
salmon, yellowtail, shrimp with yuzu dressing  
\$27

### VOLCANO ROLL

chutoro, yellowtail, salmon, spicy tuna,  
ikura, avocado, cucumber, crunch, masago,  
sweet & spicy sauce  
\$35

### CAVIAR ROLL

tuna, avocado, jalapeno, caviar,  
shichimi pepper tuna with ponzu sauce  
\$38

### GARDEN ROLL (vegan)

avocado, cucumber, carrots, mango  
mango sauce with soy paper, jalapeño  
\$25

## SAKE SELECTIONS

#### ***Crisp & Aromatic***

Heavensake Junmai Daiginjo \$250  
Midorikawa Green River Daiginjo \$450  
Tentak Silent Stream Junmai Daiginjo \$270  
Toko Ultraluxe Junmai Daiginjo \$350

#### ***Medium & Smooth***

Kukuhime 2008/2009 Daiginjo \$665

#### ***Bold & Flavorful***

Maboroshi Mystery Junmai Daiginjo \$375

**Please speak to your server or  
manager about food allergies.**