



APPETIZERS

TUNA TATAKI

seared bluefin tuna, char shishito pepper
puree, char romaine, kizami wasabi,
forbidden rice, mushroom dashi ponzu
\$30

YELLOWTAIL CRUDO

yellow tail, shio kombu,
pickled serrano pepper, onion & shimeji
mushroom, yuzu pepper & ponzu
\$28

CRISPY RICE

spicy tuna, crispy rice, avocado,
serrano pepper, chive,
eel sauce, spicy mayo
\$26

ALA CARTE

2 pieces

Otoro fatty tuna	\$22
Chutoro medium fatty tuna	\$16
Akami lean tuna	\$10
King Salmon	\$10
Madai red seabream	\$10
Kanpachi amberjack	\$10
Aji horse mackrel	\$13
Hamachi yellowtail	\$9
Hirame fluke	\$9
Hotate scallop	\$9
Unagi freshwater eel	\$12
Ikura salmon roe	\$10
Uni sea urchin	\$12
Aburi King Salmon Belly torched	\$13
Otoro Uni	\$40

CHEF'S SPECIAL PLATTERS

SUSHI A	
7pcs Nigiri + 1 Maki	\$45
SUSHI B	
10pcs Nigiri + 1 Maki	\$55
SASHIMI 18pcs	\$70



SPECIAL ROLLS

EEL & AVOCADO

grilled freshwater eel,
avocado, cucumber, crab stick,
forbidden rice, eel sauce

\$35

YELLOWTAIL & SERRANO

yellowtail, spicy tuna, cucumber,
serrano pepper, wasabi tobiko, chive,
yuzu pepper & ponzu

\$30

SPRING GARDEN

soy paper, lettuce, shiso leaf, yamagobo,
cucumber, avocado, radish sprout,
daikon radish, mango, mustard dressing

\$28

KING SALMON

shrimp tempura, king salmon,
avocado, cucumber, spicy tuna,
yuzu tobiko, tempura flakes
eel sauce, spicy mayo

\$34

VALBELLA

shrimp tempura, torched bluefin tuna,
spicy tuna, avocado, cucumber,
black tobiko, onion chip, ponzu,
eel sauce, spicy mayo

\$39

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.**