



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
\$29

ALA CARTE

2 pieces

Otoro fatty tuna	\$24
Chutoro medium fatty tuna	\$18
Akami lean tuna	\$12
King Salmon	\$12
Madai red seabream	\$12
Shima Aji striped jack	\$12
Aji horse mackerel	\$14
Hamachi yellowtail	\$10
Hirame fluke	\$10
Hotate scallop	\$10
Unagi freshwater eel	\$14
Ikura salmon roe	\$12
Uni sea urchin	\$16
Aburi King Salmon Belly torched	\$15
Otoro Uni	\$48

CHEF'S SPECIAL PLATTERS

SUSHI A	
7pcs Nigiri + 1 Maki	\$55
SUSHI B	
10pcs Nigiri + 1 Maki	\$65
SASHIMI 18pcs	\$85



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

\$32

CHEFS HAND ROLLS

SALMON, TUNA or YELLOW TAIL

hand rolled, cucumber, avocado

\$18

KING SALMON

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

\$36

VALBELLA

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

\$42

A5 WAGYU ROLL

shrimp tempura cucumber avocado
spicy tuna serrano peppers teriyaki sauce

\$47

elevate your Sushi experience
by adding caviar
m/p

**please speak to your server or
manager about food allergies**