



APPETIZERS

TUNA TATAKI

seared bluefin tuna, char shishito pepper
puree, char romaine, kizami wasabi,
forbidden rice, mushroom dashi ponzu
\$35

YELLOWTAIL CRUDO

yellow tail, shio kombu,
pickled serrano pepper, onion & shimeji
mushroom, yuzu pepper & ponzu
\$32

CRISPY RICE

spicy tuna, crispy rice, avocado,
serrano pepper, chive,
eel sauce, spicy mayo
\$33

ALA CARTE

2 pieces

Otoro fatty tuna	\$27
Chutoro medium fatty tuna	\$22
Akami lean tuna	\$15
King Salmon	\$15
Madai red seabream	\$15
Shima Aji striped jack	\$15
Aji horse mackerel	\$15
Hamachi yellowtail	\$13
Hirame fluke	\$13
Hotate scallop	\$15
Unagi freshwater eel	\$15
Ikura salmon roe	\$15
Uni sea urchin	\$20
Aburi King Salmon Belly torched	\$17
Otoro Uni	\$48

CHEF'S SPECIAL PLATTERS

SUSHI A	
7pcs Nigiri + 1 Maki	\$65
SUSHI B	
10pcs Nigiri + 1 Maki	\$70
SASHIMI 18pcs	\$115



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

\$34

CHEFS HAND ROLLS

SALMON, TUNA or YELLOW TAIL

hand rolled, cucumber, avocado

\$19

KING SALMON

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

\$39

VALBELLA

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

\$43

A5 WAGYU ROLL

A5 wagyu, shrimp tempura, cucumber,
avocado, spicy tuna, serrano peppers,
teriyaki sauce, forbidden black rice

\$48

elevate your Sushi experience
by adding caviar
m/p

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