

Sushi and Sashimi

Regular fish are listed below. Ask the chef for special selections.

Nigiri Sushi

2 pieces over rice

INARI 3.5

sweet aburage tofu stuffed with rice

TAMAGO 3.5

sweet egg omelet

IKA 4.5

squid

SABA

mackerel 4.5

TAKO

octopus 4.5

EBI

shrimp 4.5

TOBIKO

flying fish roe 5

SAKE

salmon 5.5

SHIROMAGURO

albacore 5.5

SMOKED SAKE 5.5

UNAGI

barbecued eel 5.5

ANAGO

sea eel 5.5

KANI

real crab meat 5.5

MAGURO

tuna 6

IKURA

salmon roe 7

HAMACHI

young yellowtail tuna 6

ANKIMO

monkfish liver 6.5

KAPACHI

amberjack 7

TAI

japanese sea bream 6

HIRAME

japanese flounder 6

HOTATE

japanese scallop 6.5

UNI

sea urchin 10

AJI

horse mackerel 7.5

AMAEBI

sweet raw shrimp 8 - 10

KATSUO

bonito seasonal

MIRUGAI

giant clam 9

TORO

fatty tuna seasonal

Sashimi

5 pieces

SABA

mackerel 7

TAKO

octopus 7

SAKE

salmon 10

SHIROMAGURO

albacore 10

SMOKED SAKE

smoked salmon 10

MAGURO

tuna 10

HAMACHI

young yellow tail 10

ANKIMO

monkfish liver 12

KAPACHI

amber jack 12

TAI

japanese sea bream 12

HIRAME

japanese flounder 12

Additions

SOY PAPER 1

QUAIL EGG 1

TOBIKO 1

Maki Sushi & Hand Rolls

OSHIKO ROLL

pickle 3.5

KAPPA

cucumber 3.5

CALIFORNIA ROLL

Imitation Crab 5

Real Crab 7.5

TEKKA

tuna 5.5

SAKE

salmon 5.5

UNAGI

eel 5.5

NEGI HAMACHI

young yellowtail with green onion 5.25

HAMACHI

young yellowtail 6

SALMON SKIN 7

SPICY TUNA 7

SPICY SCALLOP 8.5

TORO ROLL 8.5

TEMPURA ROLL 8.75

YAMAGOBO

pickled burdock root and shiso 5

UMESHISO

pickled plum paste, shiso and cucumber 4.5

NEGI TORO

fatty tuna with green onion 6