

CHEF'S SELECTIONS**

TUNA & FOIS GRAS	Tuna, green apple & chives seared fois gras topped with balsamic reduction	19
PROSCUITTO TUNA	tuna stuffed with goat cheese wrapped in seared proscuitto topped with basalmic teriyaki & jalapenos	24
STRAWBERRY ESCOLAR	cold smoked escolar, jalapeño, ginger, green onion wrapped in strawberry & topped with a balsamic reduction	17
PEPPER TUNA	black pepper seared tuna with jalapeño-cilantro sauce, spring mix with ginger dressing & spicy mayo	17
GINGER FLOUNDER	paper thin slices of flounder with sea salt, fresh ginger and chive oil, spring mix with ginger dressing	14
O-TORO	Prime Bluefin fatty tuna, Nigiri or Sashimi	13/28
ESCOLAR no KUNSEI	ginger cured cold smoked escolar, nigiri or sashimi	7/16

COMBINATIONS**

****CHEF'S CHOICE****

SUSHI	8 piece nigiri sushi and california roll	25
SUSHI DELUXE	12 piece nigiri sushi & spicy salmon roll	35
SASHIMI	15 piece sashimi	29
SASHIMI DELUXE	21 piece sashimi	39
SUSHI SASHIMI	6 piece nigiri sushi, 9 pc sashimi & spicy salmon roll	37
SUSHI SASHIMI DELUXE	12 piece nigiri sushi, 15 piece sashimi, and a chef's selected roll	59
CHIRASHI	scattered sashimi over seasoned rice	30

EXTRAS

EDAMAME	steamed young soybeans (served chilled)	3
MISO SOUP	savory soybean and shitake-dashi broth	4
CHUKA SALAD	seaweed salad over ponzu marinated cucumbers	5
IKA SANSAI	squid salad over ponzu marinated cucumbers	7

SAKE & SHOCHU

SAKURA SAKU Shochu "Soju" Cherry Blossom Infused	5
MOON RABBIT "Tsukiusagi" (Junmai Sparkling Sake) 330ml	21
SHIRAKABE "Gura" (Tokubetsu Junmai) 300ml	28
RIHAKU "Wandering Poet" (Junmai Ginjo) 300ml	35
RIHAKU Nigori "Dreamy Clouds" (Tokubetsu Junmai)	40/60
AMA NO TO "Heaven's Door" (Tokubetsu Junmai)	34/66
TAKASAGO GINGA SHIZUKU "Divine Droplets"	48/96

NIGIRI / SASHIMI**

2 pieces per nigiri / 5 pieces per sashimi

HAMACHI	yellow tail / amberjack	7 / 16
SAKE no KUNSEI	smoked salmon	6 / 13
ESCOLAR	"super white tuna", nigiri or sashimi	6 / 13
MAGURO	big eye fin tuna	5 / 11
SAKE	fresh salmon	5 / 11
SABA	cured mackerel	5 / 11
TAKO	steamed octopus	5 / 11
BINNAGA	white albacore tuna	5 / 11
SUZUKI	striped bass	5 / 11
HIRAME	flounder	5 / 11
KANI	blue swimming crab	6
IKURA	marinated salmon roe	6
TOBIKO	flying fish roe orange, wasabi, black or yuzu	6
UNAGI	broiled freshwater eel	5
EBI	black tiger shrimp	5

MAKIMONO**

rolled sushi

YOKOHAMA	spicy tuna, avacado, cream cheese & tempura unagi, topped with tuna, salmon & hamachi, eel sauce	18
FIRE	shrimp tempura, avacado, topped with spicy assorted fish, tempura flakes, tobiko, green onion & spicy mayo	16
FINN	spicy assorted fish, avacado & tempura flakes topped with tuna, salmon, chives & spicy mayo	14
RAINBOW	cali roll topped with rainbow of fish	12
* DRAGON	cali roll topped with broiled eel	12
* SPIDER	soft shell crab tempura, tobiko, cucumber, avacado, sprouts	12
* NANGOKU	spicy salmon, avacado roll, wrapped in soybean paper, fried tempura style	12
ALASKA ROLL	salmon, avacado, cream cheese with tobiko	10
* PHILLY	smoked salmon, cream cheese, cucumber, scallions	10
SPICY TUNA	spicy tuna, avacado, sprouts	7
SPICY SALMON	spicy salmon, avacado, sprouts	7
* UNAGIMAKI	broiled eel, cucumber	7
VEGGIMAKI	assorted vegetables	7
TEKKAMAKI	tuna, seaweed outside	6
* CALI	crab, mayonaise, cucumber, avacado	7
KAPPAMAKI	cucumber roll, seaweed outside	3

* * These foods may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.