

APPETIZER

Yellowtail Sashimi Flight 34

Usuzukuri 22

Sea Urchin Flight MP

MISO SOUP

w/tofu 5

w/nameko mushroom 7

w/fresh seaweed 7

w/asari clams 9

SALAD

w/avocado 10

w/broiled salmon skin 10

w/seaweed only 10



Chef's Sushi Omakase 110

Chef's Sashimi Omakase 115

Chef's Sashimi and Sushi Omakase 145



Sashimi Set(7 kinds) 45

Sushi Set A(8pcs sushi and a roll) 42

Sushi Set B(10pcs sushi and a roll) 50

Sushi and Sashimi Set (4 kinds sashimi &5pcs sushi and a roll) 55

Tuna Flight (8pcs) 75

GRILLED FISH

Kamayaki(cheek of the day) 20

Marinated Black Cod 38

by Executive Chef Noriyuki Takahashi

SUSHI & SASHIMI A LA CARTE

Blue Fin Tuna

- AKAMI(lean tuna) 7
- CHU-TORO(med-fatty tuna) 10
- OH-TORO(fatty tuna) 13
- ABURI-OH-TORO(seared fatty tuna) 13

White Fish

- HIRAME(flake) 6
- KINMEDAI(golden eyes snapper) 10
- MADAI(Japanese sea bream) 9
- KAMASU(Japanese barracuda) 8

Yellowtail Family

- HAMACHI(Yellowtail) 6
- KANPACHI(amber jack) 7
- SHIMAAJI(striped jack) 8

Silverfish

- AJI(horse mackerel) 8
- SAWARA(spanish mackerel) 5
- IWASHI(sardine) 7

Salmon family

- SCOTTISH 6
- KING SALMON 9

Eel

- UNAGI(freshwater eel) 7
- ANAGO(sea eel) 9

Shellfish

- HOTATE(Hokkaido scallop) 7
- BOTAN EBI(spotted sweet shrimp) 7
- YARI IKA(squid) 6
- NAMATAKO(fresh octopus) 8

Roe

- IKURA(salmon roe) 8
- UNI, California 12
- UNI, Hokkaido 20
- TAMAGO(egg omelette) 5