

APPETIZER

Tako Yawarakani 22
Yellowtail Sashimi Flight 42
Usuzukuri 24

MISO SOUP

with Tofu 8
with Nameko mushroom 9
with Fresh seaweed 9
with Asari clams 10

SALAD

Avocado 12
Seaweed 12



All Set comes with Tofu miso soup or Green salad

Sushi Set A (8 pcs sushi and a roll) 50
Sushi Set B (10 pcs sushi and a roll) 58
Sushi and Sashimi Set (4 kinds sashimi and 5 pcs sushi and a roll) 63
Sashimi Set (7 kinds) 53

Grilled Arctic Char 44
Marinated Black Cod 46

OMAKASE

Sushi (10 pcs of seasonal premium) 100
Sashimi (8 kinds of seasonal premium) 115

by Executive Chef Noriyuki Takahashi

SUSHI & SASHIMI A LA CARTE

Blue Fin Tuna

- AKAMI(lean tuna) 7
- CHU-TORO(med-fatty tuna) 12
- OH-TORO(fatty tuna) 15
- ABURI-OH-TORO(seared fatty tuna) 15
- KATSUO(bonito) 9

White Fish

- HIRAME(flake) 7
- KINMEDAI(golden eyes snapper) 10
- MADAI(Japanese sea bream) 9
- MEHIKARI(green eye) 10
- NODOGURO(blackthroat seaperch) 15

Yellowtail Family

- KANPACHI(amber jack) 7
- SHIMA AJI(striped jack) 8

Silverfish

- AJI(horse mackerel) 8
- IWASHI(sardine) 7
- SAYORI(Japanese needlefish) 9

Salmon family

- SCOTTISH SALMON BELLY 7
- KING SALMON BELLY 10

Eel

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

Shellfish

- HOTATE(Hokkaido scallop) 7
- BOTAN EBI(spotted sweet shrimp) 8
- HOTARU IKA(firefly squid) 8

Roe

- IKURA(salmon roe) 8
- UNI, Maine 12
- UNI, California 15
- UNI, Hokkaido 20