

### **APPETIZER**

Tako Yawarakani 22

Yellowtail Sashimi Flight 42

Usuzukuri 24

### **MISO SOUP**

w/tofu 8

w/nameko mushroom 8

w/fresh seaweed 8

w/asari clams 10

### **SALAD**

w/avocado 12

w/seaweed only 12



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

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

Sushi Tokusen(10 pcs of seasonal premium) 100

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

Sashimi Set(7 kinds) 45

Sashimi Tokusen(8 kinds of seasonal premium) 115

### **GRILLED FISH**

Kamayaki(cheek of the day) 22

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(fluke) 7
- KINMEDAI(golden eyes snapper) 10
- MADAI(Japanese sea bream) 9
- SUZUKI(Japanese sea bass) 9
- KISU(Japanese whiting) 9

### **Yellowtail Family**

- HAMACHI(yellowtail) 6
- KANPACHI(amber jack) 7
- WARASA(wild young yellowtail) 9

### **Silverfish**

- AJI(horse mackerel) 8
- IWASHI(sardine) 7
- TOBIUO(flying fish) 8
- TACHIUO(beltfish) 9

### **Salmon family**

- SCOTTISH SALMON 6
- KING SALMON 9

### **Eel**

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

### **Shellfish**

- HOTATE(Hokkaido scallop) 7
- BOTAN EBI(spotted sweet shrimp) 8
- NAMADAKO(fresh octopus) 8

### **Roe**

- IKURA(salmon roe) 8
- UNI, Bafun, Hokkaido 20
- UNI, Kitamurasaki, Hokkaido 25
- UNI, Kyushu 27