

APPETIZER

Tako Yawarakani 22

Yellowtail Sashimi Flight 46

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
- KAMASU(Japanese barracuda) 8
- YAGARA(cornet fish) 9
- MEHIKARI(green eye) 9

Yellowtail Family

- HAMACHI(yellowtail) 6
- KANPACHI(amber jack) 7
- BURI(wild king yellowtail) 12

Silverfish

- AJI(horse mackerel) 8
- IWASHI(sardine) 7
- SAYORI(Japanese needlefish) 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
- YARI IKA(spear squid) 6

Roe

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