

**OMAKASE** (chef's choice)

❖ **SASHIMI TASTING**

**10 pcs.** / 5 different fish kinds \$40

**5 pcs.** / 5 different fish kinds \$20

❖ **NIGIRI TASTING**

**12 pcs.** / 12 different fish kinds \$60

**8 pcs.** / 8 different fish kinds \$40

**4 pcs.** / 4 different fish kinds \$20

❖ **SALMON TASTING**

**5 pcs.** / 5 different salmon kinds \$18

❖ **KATSUO TATAKI** \$16

(bonito, fresh ginger, scallion, sweet onion & shaved dry bonito w/ yuzu ponzu sauce)

❖ **NASU NO NITSUKE** \$7

(simmered eggplant with house sauce)

**DAILY SPECIALS** - 2pcs. nigiri or sashimi

**WAGYU** (Japanese beef A5, Miyazaki, Japan) \$9/pc.

**HON MAGURO** (black tuna, Japan)

• **AKAMI** (lean) \$10

• **CHU-TORO** (med. fatty) \$12

• **O-TORO** (supreme fatty) \$16

• **TORO TORO** (fatty tuna tartar) \$10

**ZUKE BIN TORO** (soy sauce cured albacore belly, Canada) \$10

**BIN TORO** (albacore belly, Canada) \$9

**KATSUO** (wild bonito, Japan) \$11

**MASABA** (Japanese mackerel, Japan) \$10

**SAGOSHI** (wild young Spanish mackerel, Japan) \$9

**TSURI AJI** (wild horse mackerel, Japan) \$10

**KASUGODAI** (wild young snapper, Japan) \$10

**KINMEDAI** (wild golden eye snapper, Japan) \$12

**MADAI** (wild red sea bream, Japan) \$9

**AKAYAGARA** (wild cornet fish, Japan) \$10

**KAMASU** (wild barracuda, Japan) \$11

**AYU** (wild sweet fish, Japan) \$10

**AKAMUTSU** (wild blue fish, Japan) \$13

**TARAMISO** (miso marinated black cod, Alaska) \$9

**ANAGO SHIRANI** (salt water eel, Japan) \$10

**HIRAME** (halibut, Korea) \$8

**HIRAME KOBUJIME** (kelp cured halibut, Korea) \$10

**ENGAWA** (halibut fin, Korea) \$9

**SHIMA AJI** (yellow jack, Japan) \$12

**KANPACHI** (amberjack, Japan) \$9

**YAZU** (wild young yellowtail, Japan) \$10

**SUNAZURI** (yellowtail belly, Japan) \$8

**IWANA** (arctic char, Canada) \$8

**UMI MASU** (ocean trout, Scotland) \$8

**ZUKE KING SALMON** (house soy sauce cured, Canada) \$10

**SHOYU IKURA** (soy sauce marinated salmon caviar, Alaska) \$8

**UNI** (sea urchin, Japan) \$9/pc.

**TAKO ASHI** (cooked baby octopus, Japan) \$8

**BAIGAI** (wild Japanese ivory shell, Japan) \$8

**HOTATE** (scallop, Japan) \$9

**TAMAGO ATSUYAKI** (blue shrimp egg custard w/organic egg)\$4/pc

**NEGITORO ROLL** (fatty tuna w/scallions) \$10

**HON WASABI** (Japanese wasabi) \$3

\*ALL NIGIRIS ARE CAREFULLY SEASONED BY CHEFS.\*  
**NO SOY SAUCE NECESSARY**