



SUSHI MAKIS

SPICY TUNA \$350

Blue fin spicy tuna, cucumber, spicy mayo, nori seaweed, tanuki, wasabi, and gari.

TAKO ROLL \$425

Maya octopus, cucumber, nori seaweed, avocado, chili oil, cream cheese, tanuki, seasonal sprouts, wasabi, and gari.

EBI MAGURO \$450

Ebi, kanikama, tuna, ora king salmon, cucumber, avocado, spicy mayo, hamachi, wasabi, and gari.

OISHI ROLL \$375

Tempura shrimp, kanikama, avocado, sweet and spicy mayo, cream cheese, negui, tobiko, wasabi, and gari.

KYUSHU ROLL \$425

Shrimp, salmon, toro, nori seaweed, avocado, wasabi, mayo masago, hamachi, and gari.

HOKKAIDO ROLL \$375

Tempura shrimp, eel, nori seaweed, cucumber, avocado, black tobiko, tsume, wasabi, and gari.

FUKU ROLL \$325

Shimeji mushroom, nori seaweed, lettuce, asparagus, avocado, wasabi, and gari.

KANI ROLL \$350

Soft shell crab, nori seaweed, avocado, tanuki, tsume, wasabi, and gari.

TSUKUDANI SAKE ROLL \$395

Canadian salmon, nori seaweed, avocado, tsukudani, kanikama, cream cheese, shiso leaf, bee's honey, wasabi, and gari.

JAPANESE BAR

NIGIRIS

MAGURO NIGIRI (15 G) \$140

Bluefin tuna, nikiri sauce, green onion, wasabi, and tobiko.

BESU NIGIRI (15 G) \$130

Sea bass, nikiri sauce, wasabi, lemon slices, elderflower, and serrano pepper.

HAMACHI NIGIRI (15 G) \$165

Hamachi, cilantro, red serrano pepper slices, and wasabi.

ORA KING NIGIRI (15 G) \$150

Ora king salmon, nikiri sauce, wasabi, and ikura.

AMA EBI NIGIRI (25 G) \$120

Shrimp, nikiri sauce, nori seaweed, and wasabi.

KING CRAB NIGIRI (15 G) \$285

King crab, cilantro, wasabi, and chili oil.

UNAGI NIGIRI (15 G) \$135

Eel, salsa nikiri, and wasabi.

WAGYU TATAKI NIGIRI (15 G) \$285

Wagyu, nikiri sauce, cilantro, and wasabi.



SASHIMIS

ORA KING SASHIMI (100 G) \$485

Ora king salmon, shiso leaf, nabo daikon, wasabi, and gari.

HAMACHI SASHIMI (100 G) \$450

Hamachi, shiso leaf, daikon turnip, wasabi, and gari.

AKAMI SASHIMI (100 G) \$410

Bluefin tuna, shiso leaf, daikon turnip, wasabi, and gari.

WHITE FISH SASHIMI (100 G) \$480

Sea bass, shiso leaf, daikon turnip, wasabi, and gari.

MORIWASE SASHIMI (100 G) \$800

Bluefin tuna, lion claw scallop, Canadian salmon, ebi, hamachi, toro tuna, sichimi toragashi, negui, fried salmon skin, yuzu soy sauce, sriracha, ikura, and shiso leaf.

TEMAKIS

MAGURO TEMAKI (40 G)* \$265

Bluefin tuna, cucumber, nori seaweed, and avocado.

ORA KING TEMAKI (40 G)* \$325

Ora king salmon, cucumber, nori seaweed, and avocado.

UNAGI TEMAKI (40 G)* \$285

Eel, nori seaweed, and cucumber.

SOFT SHELL CRAB TEMAKI (40 G)* \$285

Soft shell crab, cucumber, mix of lettuces, tsume, sweet and spicy mayo, and avocado.

***2 PIECES PER ORDER**

