

APPETIZER

Usuzukuri 22
Tsukemono 12
Ikura Oroshi 16
Unagi Kyuri Maki 16
Tataki 22

MISO SOUP

w/tofu 5
w/nameko mushroom 7
w/fresh seaweed 7
w/asari clams 9

SALAD

w/avocado 10
w/broiled salmon skin 10
w/seaweed 10



Chef's Sushi Omakase 110
Chef's Sashimi Omakase 115
Chef's Sashimi and Sushi Omakase 145



Sashimi Set (7 kinds) 45
Sushi Set A (8pcs sushi and a roll) 42
Sushi Set B (10pcs sushi and a roll) 50
Sushi and Sashimi Set (4 kinds sashimi & 5pcs sushi and a roll) 55
Bara Chirashi 58

GRILLED FISH

Kamayaki (cheek of the day) 20
Marinated Black Cod 32

SUSHI & SASHIMI A LA CARTE

Blue Fin Tuna

- AKAMI(lean tuna) 7
- ZUKE(soy-marinated tuna) 8
- CHU-TORO(med-fatty tuna) 10
- OH-TORO(fatty tuna) 13
- KAMA-TORO(tuna cheek) 13
- ABURI-OH-TORO(seared fatty tuna) 13

White Fish

- HIRAME(fluke) 6
- KINMEDAI(golden eyes snapper) 10
- MADAI(Japanese sea bream) 9
- KAMASU(Japanese barracuda) 8

Yellowtail Family

- HAMACHI(Yellowtail) 6
- KANPACHI(amber jack) 7
- SHIMAAJI(striped jack) 8

Silverfish

- AJI(horse mackerel) 8
- SAWARA(spanish mackerel) 5
- IWASHI(sardine) 7

Salmon family

- SCOTTISH 6
- KING SALMON 9

Eel

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

Shellfish

- HOTATE(live scallop) 7
- BOTAN EBI(spotted sweet shrimp) 7
- YARI IKA(squid) 6
- NAMATAKO(fresh octopus) 8

Roe

- IKURA(salmon roe) 8
- UNI, BAFUN 18
- UNI, MURASAKI 18
- UNI, AKA 20
- TAMAGO(egg omelette) 5