

**SUSHI & SASHIMI**  
**( Price Per Piece )**

**ROLLS**  
**( Hand or Cut )**

Tamago	3
Albacore	4
Smelt Eggs	4
Octopus	4
Fresh Water Eel	4
Salmon	4
Scallop	4.5
Yellow Tail	4
Yellow Jack	4.5
Sea Bream	4.5
Spanish Mackerel	4.5
Tuna Yellow Fin	4
Tuna Blue Fin	5
Kohada	4.5
Mackerel	4.5
Shrimp	5
Halibut	4.5
Smoked Salmon	4
Salmon Eggs	5
Squid	4
Sea Eel	6
Snow Crab	4
Golden Eye Snapper	8
King Crab	7
Oyster	6.5
Chu Toro	10
Oh Toro	12
Sea Urchin	12.5

Cucumber	3.5	4
Ume Shiso	4.5	5
Oshinko	3.5	4
Kampyo	4.5	5
Spicy Tuna	7.5	9
Yellow Tail Okura	7.5	9
Yellow Tail Scallion	7.5	9
Salmon Skin	7.5	10.5
Vegetables	5	8.5
Tuna	7.5	9
Baked Salmon Soy Wrap	7.5	9
California	7.5	10
Black Cod Miso	9.5	13
Soft Shell Crab	-	14
Spicy Scallop	10	14
Baked Crab Soy Wrap	8	12
Shrimp Tempura	6	10
House Special.	-	12
Negi Toro	18	20

# **Omakase Dinner**

**8 Course**

**Tasting menu**  
**100**

**Sushi&Sashimi**  
**120**

**Chef's Creations**  
**150**

**Supplement with A5 Wagyu from Miyazaki**  
**20**

**Sake pairing is also available**

# **Appetizers**

## **Tartar Caviar**

Toro 40 Salmon 20 Yellow Tail 20

## **Lettuce Cup**

Black Cod Miso 8 Sea bass Soy Koji Salsa 7 King Crab Ceviche 6 Oyster Fillo 6

## **Sashimi Summer Roll**

Tuna, Salmon, or Yellow Tail Sashimi 8

## **Eggplant Miso**

7-10

## **Chicken Truffle or Wagyu Dumplings**

3 Pieces

12

## **Crispy Rice**

18

## **Sea Urchin in Olive Oil**

26

# **Salad**

## **Sweet Vinegar Cucumber**

6

## **Shishito Pepper**

Fried or Grilled with miso ceviche

7

## **Heirloom tomatoes ceviche**

9

## **Baby Spinach**

10

## **Salmon Skin**

15

## **Octopus Salami**

18

## **Spicy Lemon Grilled Tiger Shrimp**

24

## **Baby Artichokes Dried Miso**

18

## **Seafood Ceviche**

24

## Sashimi special

**Yellow Tail Yuzu Soy Serrano**  
24

**Salmon Dried Miso**  
24

**New Style Sashimi**  
24

**Albacore Crispy Onions**  
24

**Sea Bream Soy Koji Salsa**  
25

**Halibut Tiradito**  
24

**Beef Carpaccio**

Wagyu A5  
30

Washimi Tenderloin  
20

## Hot Special

**Grilled Tiger Shrimp**  
Spicy Sour Sauce  
24

**Pan Sautéed Scallops**  
Tomato Jalapeño Sauce  
24

**Chilean Sea Bass Soy Koji**  
25

**Wappa Rice**

Salmon & Salmon Eggs  
24

Fresh Water Eel  
18

California  
25

**Black Cod Miso**  
30

**Brown Rice Paella**  
28(S) 40(L)

**Toban Yaki**

Wagyu A5 (2oz)  
50

Washimi Tenderloin (2oz)  
30

Seafood (assorted)  
28

**Tempura  
&  
Kara-Age**

**Tofu Agedashi**  
9

**White Corn**  
7

**Mix Vegetables**  
12

**Jidori Chicken**  
12

**Softshell Crab**  
Spicy Ponzu Sauce  
14

**Seafood Kakiage**  
14

**Fish & Chips**  
15

**Sea Urchin Roll**  
19.5

**Shrimps & Mix Vegetables**  
20

**Rock Shrimp**  
Creamy Spicy Sauce  
21

**Snow Crab**  
Sweet Vinegar Jalapeño  
24

**Owan & Men**

**Tofu Miso**  
5

**Nameko Miso**  
6

**Asari clams**  
Miso or Clear  
7

**Mix Mushrooms**  
Miso or Clear in Dobin Pot  
7

**Somen Noodle**  
Hot or Cold  
11

**Inaniwa Udon**  
Hot or Cold  
13

**Inaniwa Chu-ka Udon**  
Jidori Chicken Tsukune  
16

**Chawan Mushi**  
Snow Crab & Sea Urchin  
25

# Shusai

Main dish

**Jidori Chicken**

18

**Tempura Mix**

20

**Salmon Steak**

22

**Beef Tenderloin**

25

**Chilean Seabass Soy Koji**

25

**Black Cod Miso**

30

**Sushi**

35

**Sashimi**

40

**Wagyu (A5) Strip-loin**

50

Supplement with appetizers, Salad,  
Miso Soup and Mochi Ice

8

# Kushi-Yaki

Grilled Skewers with Japanese charcoal

**Jidori Chicken**

Organic NON GMO

Thigh, Wing, Neck, Tail, Tsukune,  
Brest Tender,

6

**Beef**

Tenderloin

20

Wagyu(A5) Striploin

30

**Seafood**

Salmon, shrimp, Green Mussel,  
Octopus, Oyster

7

Scallop

12

Toro

16

Please ask your server for Vegetables

## Vegetarian Menu

Cucumber Salad	6
Shishito Pepper	7
Eggplant Miso	8-12
Tomato Ceviche	9
Crispy Rice Spicy Avocado	12
Baby Spinach Yuzu Dressing	10
Baby Artichokes Dried Miso	18
Corn Tempura	7
Mix Vegetables Tempura	12
Miso soup	5
Clear soup in Dobin Pot	7
Somen Noodle	11
Inaniwa Udon	13
Mix Mushrooms Toban-Yaki	18
Kushi-Yaki	5
Vegetable Sushi Roll	7.5/10.5
Cucumber Roll	6/7
Oshinko Roll	6/7
Ume-Shiso Roll	6/7
Kampyo Roll	6.5/7.5

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Kampyo Roll	6.5/7.5

## DESSERTS

<b>Mochi Ice Cream</b> Vanilla, Chocolate. Strawberry. Green Tea. Mango.	4.5
<b>Ice Cream</b> Vanilla. Green Tea.	5
<b>Sorbet</b> Mango & passion. Lychee. Coconut. Calpico.	6
<b>Frozen Mix Berries</b> Blue Berries, Raspberries, Strawberries, White chocolate sauce.	7
<b>California Rice Pudding</b> Tamanishiki Rice, Vanilla Beans, Vanilla Ice Cream, Rice Cracker, Strawberry Sauce	8
<b>Green Tea Box</b> Green Tea Sponge, Mascarpone, Cream, Green Tea.	9
<b>Banana Spring Roll</b> Banana, Belgian Chocolate, Vanilla Ice Cream, Cinnamon, White Chocolate Sauce	9
<b>Fiji Water Shaved Ice</b> Red Beans, Vanilla Ice Cream, Green Tea Sauce, or Fresh Mango, Vanilla Ice Cream, Mango Sauce.	10