

## SPECIALTY

<b>SUSHI SET</b>	<b>22</b>
Chef's Selection of 4 piece Nigiri with choice of Spicy Ahi or Spicy Hamachi Hosomaki Roll	
<b>CHIRASHI BOWL</b>	<b>28</b>
Chef's Selection of assorted Sashimi and Seafood on a bed of Sushi Rice	
<b>OYSTERS</b>	<b>1/2 DOZ 22 DOZEN 40</b>
Shucked Oysters topped with Ponzu Sauce & Green Onions	
<b>KING CRAB ROLL</b>	<b>24</b>
Kim Chee Mayo King Crab, Cucumber, Sweet Onion, Avocado & Ahi Tataki	
<b>HAMACHI JALAPENO ROLL</b>	<b>20</b>
Spicy Hamachi, Cucumber, topped with Hamachi, Lemon Slices, Jalapeno & Yuzu Ponzu	
<b>HAWAIIAN ROLL</b>	<b>20</b>
Shrimp Tempura, Cucumber, topped with Ahi Sashimi, Ginger Soy, Green Onions & Fried Okinawan Sweet Potato Strings	
<b>COMBINATION ROLL</b>	<b>20</b>
Spicy Nairagi, Salmon, Avocado, Cucumber Roll topped with Unagi Sauce, Sriracha Aioli, Bubu Arare, Tobiko & Negi	
<b>CRISPY SHRIMP COMBO ROLL</b>	<b>20</b>
Shrimp Tempura, Cucumber, Kaiware Sprouts, Takuan Roll topped with Unagi Sauce & Spicy Ahi	
<b>SPICY TUNA ROLL</b>	<b>18</b>
Spicy Tuna, Avocado & Cucumber topped with Tobiko	
<b>CALIFORNIA ROLL</b>	<b>17</b>
Imitation Crab, Avocado & Cucumber topped with Sesame Seeds	
<b>EBI TEMPURA ROLL</b>	<b>20</b>
Shrimp Tempura, Avocado & Cucumber topped with Ebi & Sweet Chili Mayo	
<b>SALMON SKIN ROLL</b>	<b>13</b>
Salmon Skin, Bonito, Cucumber, Oshinko & Sprouts	

## DONBURI

On a bed of Sushi Rice

<b>SPICY AHI</b>	<b>25</b>	<b>SPICY HAMACHI</b>	<b>27</b>	<b>SALMON IKURA</b>	<b>27</b>
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## CARPACCIO

<b>AHI CARPACCIO</b>	<b>29</b>
Ahi with Citrus Gremolota, Jalapenos, Tobiko & Green Onions	
<b>HAMACHI CARPACCIO</b>	<b>29</b>
Hamachi with Citrus Gremolota, Jalapenos, Yuzu Tobiko & Green Onions	
<b>AHI TATAKI CARPACCIO</b>	<b>29</b>
Tataki with Citrus Gremolota, Jalapenos, Wasabi Tobiko & Green Onions	

## SAKE

<b>KUBOTA JUNMAI DAIGINJO</b> 720ML	<b>61</b>
<b>BORN JUNSUI JUNMAI DAIGINJO</b> 300ML	<b>25</b>
<b>SUIGEI TOKUBETSU JUNMAI</b> 300ML	<b>25</b>
<b>KIKUSUI JUNMAI GINJO</b> 300ML	<b>21</b>
<b>FUNAGUCHI KIKUSUI</b> 200ML BTL	<b>13</b>



# SUSHI\*

Served from  
10:30am to 3:30pm

Credit card payments only

## NIGIRI/TEMAKI

<b>AHI</b>	<b>10</b>
<b>HAMACHI</b>	<b>12</b>
<b>IKURA</b>	<b>10</b>
<b>SALMON</b>	<b>11</b>
<b>UNAGI</b>	<b>9</b>
<b>AMA EBI</b>	<b>16</b>
<b>EBI</b>	<b>10</b>
<b>MACKEREL</b>	<b>8</b>
<b>SPICY TUNA</b>	<b>12</b>
<b>SPICY HAMACHI</b>	<b>12</b>
<b>NEGI HAMA</b>	<b>9</b>
<b>SALMON SKIN</b>	<b>13</b>

## SASHIMI

<b>AHI</b>	<b>27</b>
<b>HAMACHI</b>	<b>27</b>
<b>SALMON</b>	<b>27</b>
<b>AHI TATAKI</b>	<b>22</b>
Togarashi Dusted Ahi Slices with Asian Gremolota & Yuzu Ponzu	
<b>SASHIMI ASSORTMENT</b>	<b>29</b>
Ahi, Salmon, Hamachi, Saba & Tamago with Daikon	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.