

A la Carte (Sushi or Sashimi, one piece / order)

Tuna

Toro	Low temperature aging bluefin fatty tuna belly.....	14
Zuke Chutoro	Soy sauce cured bluefin medium fatty tuna	12.5
Toro Taku	Fatty tuna with pickled Daikon & roasted Nori temaki ...	12.5
Honmaguro	Center loin bluefin tuna	8.5
Katsuo	Lightly cherry wood smoked bonito	8.5

White Fish

Nodo Guro	Black throat cured with Koji malt.....	12
Ji Kinmedai	Lightly cherry wood smoked golden eye snapper.....	10.5
Hirame	Live Ikejime halibut with its own liver	8.5
Ayu	Japanese sweet fish with grated Japanese cucumbers.....	8.5
Kisu	Whiting cured with Ryuhi Konbu	8.5
Kasugodai	Bamboo leaf cured young red snapper.....	8.5
Tachiuo	Sous vide Japanese belt fish with bamboo charcoal miso ...	8.5

Blue Fish / Salmon

Shima Aji	Stripe jack with daikon radish and Yuzu Kosho.....	8.5
Inada	Wild young yellowtail cured with Konbu	8.5
Kohada	Gizzard shad with crystallized egg yolk	8.5
Kibinago	Fresh baby sardine with slow cooked quail egg	8.5
Copper River King	Wild Alaskan king salmon with Oboro Konbu.....	8.5

Shellfish

Kaisui Uni	Deep ocean packed Hokkaido sea urchin.....	15.5
Bafun Uni	Hokkaido short spine sea urchin.....	14.5
Uni	Santa Barbara sea urchin.....	10.5
Awabi	Live abalone.....	8.5
Hotate	Hokkaido scallop.....	7.5

Others

Meso Anago	Sake braised young sea eel with Yuzu Kosho	13.5
Shirayaki	Fresh BBQ white eel with Sansho pepper.....	13.5
Wagyu	A5 grade Hokkaido Wagyu strip loin	14
Kensaki Ika	Low temperature aging Japanese spear squid	10.5
Sujiko	House cured fresh king salmon roe	8.5
Ankimo	Slow cooked monk fish liver pate	7.5
Gyoku	Fresh lobster omelet with organic egg	7.5