

May 18th, 2019

## Chef's Recommendations

### Sashimi Plates and Raw Bar Specials\*

New Style with Salmon (6pc)	17	Jalapeno with Hamachi/Kanpachi (3pc ea)	17
Ginger with Bluefin Akami (5pc)	20	Hon Wasabi with Bincho (6pc)	17
Truffle with Kanpachi (5pc)	20	Serrano with Hamachi (5pc)	18
Oysters on the 1/2 Shell <small>Kuishi From WA (2pc)</small>		8	

### Sushi and Sashimi Specials\*

<u>Tuna:</u>	<u>2pc</u>	<u>Seasonal Specials:</u>	<u>2pc</u>
Toro (Fatty) from Croatia	13	New Zealand King Salmon	10
Bluefin Toro (Fatty) from Spain	14	Sockeye Salmon from Canada	10
Bluefin Akami (Lean) from Spain	10	New Style Alaskan Wild King Salmon	11
<u>Aburi (Seared):</u>	<u>2pc</u>	Ocean Trout Zuke from Tasmania	11
Aburi Toro (Fatty Tuna) from Croatia	14	Amaebi (Sweet Shrimp) from Canada	10
Spicy Aburi Toro from Croatia	14	Kanpachi (Amberjack) from Hawaii	9
Spicy Aburi Salmon Belly from Scotland	10	Rock Cod from California	10
<u>Uni:</u>	<u>1pc</u>	<u>Live:</u>	<u>1pc</u>
Uni (Sea Urchin) from Santa Barbara	8	Live Mirugai (Giant Clam) from Boston	8
		Live Hotate (Scallop) from Boston	<u>2pc</u> 12
		Live Aoyagi (Orange Clam) from Boston	<u>2pc</u> 10

### Japanese Fish (2pc)\*

Aburi Akamutsu (Seared Gnomefish)	15	Aji (Spanish Mackerel)	10
Aburi Hotate (Seared Scallop)	11	Kohada (Shad)	12
Hotate (Scallop)	10	Wild Young Yellowtail	10
Umeiro (Yellow-tailed Blue Snapper)	10	Kamasu (Barracuda)	10
Anago (Sea Water Eel)	10		

### Vegetable and Specialty Maki\*

Garden Roll (cucumber, asparagus, avocado, lettuce, cooked carrot, shiso, and sesame dressing in soy paper)	7
Veggie Truffle Roll (cucumber, avocado and asparagus, topped with eggplant and truffles)	14
Inari Sushi (Japanese vegetable and sushi rice in a tofu pocket)	<u>2pc</u> 6
Spicy Bluefin Toro Roll (cucumber, avocado, kaiware and shiso)	16
Truffle Roll (cucumber, avocado, and asparagus, topped with kanpachi and truffles)	20

### Kitchen Specials\*

Ramen Noodles • Tan Tan Men • Shoyu • Tonkotsu • Miso • Lobster	13/16
Maine Lobster Tempura	15
Asari Miso (Manilla Clam Miso Soup)	8
Lobster & Shrimp Wonton	<u>3pc</u> 12
Sesame Garlic Oysters	16
Crispy Whole Black Snapper	26
Crispy Spicy Tuna	12
Housemade Organic Tofu	10
Hama Kama (Hamachi Collar)	13
Crispy Whole Branzino	26
Miso Marinated Chilean Sea Bass Kama	22

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.