

December 10th, 2018

Chef's Recommendations

Sashimi Plates and Raw Bar Specials*

New Style Salmon (6pc)	17	Jalapeno Hamachi (6pc)	17
Ginger Bigeye Tuna (6pc)	17	Hon Wasabi Bincho (6pc)	17
Truffle Kanpachi (5pc)		20	

Sushi and Sashimi Specials*

<u>Tuna:</u>	<u>2pc</u>	<u>Seasonal Specials:</u>	<u>2pc</u>
Toro (Fatty) from Croatia	12	New Zealand King Salmon	10
Bluefin Toro (Fatty) from Spain	14	Smoked NZ King Salmon	11
Bluefin Chu-Toro (Semi-Fatty) from Spain	12	Sockeye Salmon from Canada	10
Bluefin Akami (Lean) from Japan	10	New Style Winter King Salmon from Alaska	11
Bluefin Akami Zuke (Lean) from Japan	11	Kanpachi (Amberjack) from Hawaii	9
New Zealand Yellowfin	8	Amaebi (Sweet Shrimp) from Canada	10
		Deep Sea Prawn from Hawaii	<u>1pc</u> 7
<u>Aburi (Seared):</u>	<u>2pc</u>	<u>Live/Uni:</u>	
Aburi Toro (Fatty Tuna) from Croatia	12	Live Aoyagi (Orange Clam) from Boston	<u>2pc</u> 10
Spicy Aburi Toro from Croatia	12	Live Hotate (Scallop) from Boston	<u>2pc</u> 12
Spicy Aburi Salmon Belly from Scotland	9	Live Mirugai (Giant Clam) from Washington	<u>1pc</u> 8
Aburi Tako (Octopus) from Japan	8	Uni (Sea Urchin) from Mexico	<u>1pc</u> 8

Japanese Fish (2pc)*

Aburi Hotate (Seared Scallop)	11	Aji (Spanish Mackerel)	10
Hotate (Scallop)	10	Yaitogatsuo (Red Bonito)	10
Buri (Wild Yellowtail)	12	Sawara (King Mackerel)	10
Anago (Sea Water Eel)	10	New Style Sawara (King Mackerel)	11
Kohada (Shad)	12	Hira Suzuki (Barramundi)	10
Shokko (Young Amberjack)	10	Umeiro (Blue Emperor)	10

Vegetable/ 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
Spicy Bluefin Toro Roll (cucumber, avocado, kaiware and shiso)	16
Truffle Roll (cucumber, avocado, and asparagus, topped with kanpachi and truffles)	20
Inari Sushi (Japanese vegetable and sushi rice in a tofu pocket)	<u>2pc</u> 6

Kitchen Specials*

Ramen Noodles • Tan Tan Men • Tonkotsu • Miso • Lobster • Shoyu	13		
Maine Lobster Tempura	15	Crispy Spicy Tuna	12
Lobster & Shrimp Wonton	<u>3pc</u> 12	House Made Organic Tofu	10
Asari Miso (Manilla Clam Miso Soup)	8	Hama Kama (Yellowtail Collar)	13
Sesame Garlic Oysters	<u>4pc</u> 16	Buri Kama (Wild Yellowtail Collar)	18
Crispy Whole Black Snapper		26	

* 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.