

NIGIRI / SASHIMI

MEBACHI MAGURO	Big Eye Tuna	12 • 16
NAIRAGI	Striped Marlin	10 • 13
KAMPACHI	Amber Jack	11 • 15
SAKE	Ora King Salmon	14 • 18
SAKE TORO	King Salmon Belly	17 • 22
HAMACHI	Yellowtail	14 • 18
MADAI	Red Seabream	12 • 16
HOKKAIDO HOTATE	Scallop	12 • 16
UNI	Sea Urchin	Mp • Mp
KANI	King Crab	20 • 25
EBI	Shrimp	10 • 13
BOTAN EBI	Spot Prawn	16 • 20
IKURA	Salmon Roe	12 • 16
TOBIKO	Flying Fish Roe	9 • 15
TAMAGOYAKI	Sweet Omelette	9 • 14

MAKIMONO

SPICY SCALLOP	Scallops, Kaiware, Tobiko	15 • 11
SPICY TUNA	Tuna, Spicy Mayo	13 • 8
SPICY SALMON	Salmon, Spicy Mayo	11 • 8
KAPPA MAKI	Cucumber, Sesame	8 • 6
TUNA AVOCADO	Tuna, Avocado, Sesame	13 • 9
SALMON AVOCADO	Salmon, Avocado	11 • 8
CALIFORNIA ROLL	Crab, Avocado, Tobiko	13 • 9
TEKKA MAKI	Tuna	11 • 8
NEGIHAMA MAKI	Yellowtail, Scallion	10 • 8

CHILLED

MICHAEL'S TUNA TARTARE

Pine Nut, Pear, Garlic, Mint
Habanero-Sesame Oil 32

SALMON TIRADITO

Lilikoi-Aji Amarillo
Avocado, Radish 24

AHI TUNA 'ROLLS'

Crispy Onion, Jalapeno
Roasted Garlic Ponzu 25

KAMPACHI & TUNA 'POPPERS'

Crispy Rice, Yuzu Aioli
Wasabi Flying Fish Roe 22

FEATURED SAKE

hoyo, kura no han, *fair maiden*
junmai daiginjo, miyagi, japan

23 per 5oz glass, 43 per 9oz glass

KEN'S ROLL

Shrimp Tempura, Spicy Tuna
Pine Nut 30

RAINBOW ROLL

Avocado, Crab, Tuna, Salmon
Yellowtail 25

OMAKASE CURATED BY REQUEST

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food-borne illness.