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おまかせ TASTING PLATTER

CHEF'S 10 FISH SELECTION NIGIRI

MP

CHEF'S 8 FISH SELECTION SASHIMI

MP

刺身 SASHIMI – 5 SLICES PER

FATTY TUNA - OTORO MP

MEDIUM FATTY TUNA - CHU-TORO 39

LEAN TUNA - MAGURO 29

YELLOWTAIL - HAMACHI 27

SALMON - SAKE 25

AMBER JACK - KANPACHI 26

FLUKE - HIRAME 28

CURED MACKEREL - SABA 32

SEA URCHIN - UNI MP

握り NIGIRI – 2 PIECES PER

FATTY TUNA - OTORO MP

MEDIUM FATTY TUNA - CHU-TORO 19

LEAN TUNA - MAGURO 15

YELLOWTAIL - HAMACHI 15

SALMON - SAKE 14

AMBER JACK - KANPACHI 14

STRIPED JACK - SHIMA AJI 14

FLUKE - HIRAME 14

CURED MACKEREL - SABA 16

SEA URCHIN (LOCAL OR JAPANESE) - UNI MP

RED SNAPPER - TAI 15

HORSE MACKEREL - AJI 14

SCALLOP - HOTATE 17

SALMON ROE - IKURA 18

FRESH WATER EEL - UNAGI 11

SALT WATER EEL - ANAGO 18

EGG OMELETTE-TAMAGO 8

*FOR YOUR CONVINIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE WHICH IS DISTRIBUTED TO THE SERVICE STAFF. A GUEST MAY MAKE ADJUSTMENTS TO THIS SUGGESTED AMOUNT