

s u s h i

おまかせ TASTING PLATTER

CHEF'S 10 FISH SELECTION NIGIRI

114

CHEF'S 8 FISH SELECTION SASHIMI

129

刺身 SASHIMI & 握り NIGIRI

3 SLICES OF SASHIMI / 2 PIECES OF NIGIRI

FATTY BLUEFIN TUNA - O TORO 44 / 29

MEDIUM FATTY BLUEFIN TUNA - CHU-TORO 30 / 19

LEAN BLUEFIN TUNA - MAGURO 23 / 15

YELLOWTAIL - HAMACHI 22 / 16

SALMON - SAKE 21 / 14

AMBER JACK - KANPACHI 26 / 14

FLUKE - HIRAME 21 / 14

CURED MACKEREL - SABA 24 / 16

RED SNAPPER - TAI 28 / 15

HORSE MACKEREL - AJI 27 / 14

SCALLOP - HOTATE 25 / 17

SPOT PRAWN - BOTAN EBI 27 / 18

SALMON ROE - IKURA 27 / 18

SEA URCHIN - SANTA BARBARA UNI 40 / 26

JAPANESE UNI - HOKAIDO UNI 60 / 42

FRESH WATER EEL - UNAGI 26 / 14

SALT WATER EEL - ANAGO 28 / 18

STRIPED JACK -SHIMA AJI 21 / 14

EGG OMELETTE-TAMAGO 12 / 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