

# Sushi & Sashimi

sashimi 3 pcs      sushi 2 pcs

## tuna

O-TORO	bluefin tuna belly	24	17
HON MAGURO	bluefin tuna	15	13
BINCHO MAGURO	albacore tuna	10	8

## yellowtail

HAMACHI	yellowtail	12	11
KANPAHCI	amber jack	13	12

## whitefish

HIRAME	fluke	14	12
MA DAI	red seabream	14	12
KURO DAI	black seabream	11	10

## fish

AJI	horse mackerel	14	12
SABA	mackerel	14	12
SAKE	atlantic salmon	9	8
CHINOOK	alaskan king salmon	12	10
UNAGI	fresh water eel	14	12
UNAGI TEMPURA	fresh water eel tempura	16	13

## shellfish

HOTATE	hokkaido scallop	12	10
EBI	black tiger shrimp	7	6
BOTAN EBI	botan shrimp	15	12
UNI	hokkaido sea urchin	30	25

## octopus / squid

YUDE TAKO	steamed octopus	10	8
IKA	squid	10	8

## roe

IKURA	salmon roe	14	12
IKURA QUAIL	salmon roe with quail egg		14
TOBIKO	flying fish roe	10	8
IKURA QUAIL	flying fish roe with quail egg		10

\*ask server for seasonal daily fish selection

# Dinner

**dinner** accompanied by miso soup; \*futomaki egg, crab, cucumber, shiitake, kanpyo

OMAKASE 7 courses chef's best: sashimi, karei no karage, beef tataki, saikyo miso black cod, akadasi miso, sushi, desert	120
SUSHI OMAKASE chef's top selection, 14 pcs	70
SUSHI chef's selection 12 pcs deluxe, futomaki	35
SASHIMI chef's selection 17 pcs	45
SUSHI & SASHIMI chef's selection 15 pcs sashimi, 12 pcs sushi	75
ASSORTED ROLL spicy tuna roll, tempura roll, salmon roll	25
CHIRASHI chef's selection sashimi, sushi rice	35
BENTO salmon or yakiniku beef, 4 sushi, 4 sashimi, tempura, rice, veg	40
KOBE BEEF wagyu, home made pickles, seasonal side	85
WAFU STEAK AAA black angus, soyu glaze	35
GINDARA black cod saikyo miso marinated, hajikami, yuzu miso	30
SEAFOOD BOWL shrimp tempura, scallop, quail egg, stone bowl	30
NABEYAKI UDON seafood, egg, vegetables, bonito broth	25

## maki

	handroll	roll
CALIFORNIA	8	10
RAINBOW		16
SALMON AND AVOCADO	7	8
YELLOWTAIL AND SCALLION	8	10
SPICY TUNA	9	10
SPICY SALMON	9	10
CRUNCHY SPICY SALMON	10	11
CRUNCHY SPICY TUNA	10	11
DYNAMITE tempura shrimp, tempura flake, spicy aioli	10	12
EEL & AVOCADO unagi, avocado	11	13
DRAGON tempura shrimp, unagi, avocado		15
RED DRAGON tempura shrimp, salmon		15
NEGI TORO bluefin tuna belly, scallion		16
NAOMI grilled egg plant, peppers, zucchini, caramelized onion		16
SOFTSHELL CRAB softshell crab, avocado, truffle unagi sauce		16
LOBSTER lobster, avocado		18
YUZU shrimp, avo, cucumber, fish egg, salmon, scallop		20
EVERYTHING tempura shrimp, salmon, unagi, avocado, cucumber, kanpyo, shitake, crab meat, tamago, yam		25

# Finnish

## dessert

YUZU CREME BRULEE yuzu essence, yuzu peel	10
MATCHA TIRAMISU matcha, marscarpone	10
MONAKA ICECREAM crisp wafer, fruit, choice of ice cream	8
ICE CREAM green tea, red bean, or black sesame	5

# Drink

## beverage

PERRIER	3.5
SAN PELLEGRINO	7.5
EVIAN/FIJI	3.5
SODA	3
ICED TEA	3

## beer

ASAHI SUPER DRY	330ml bottle/500ml can	6/10
KIRIN ICHIBAN	355ml bottle/650 ml can	6/10
SAPPRORO PREMIUM	341ml bottle/650ml can	10/6/12
HITACHINO WHITE ALE	330ml bottle	9

## wine

HOUSE RED / WHITE	glass/bottle	10/35
SAUVIGNON BLANC	glass/bottle astrolabe	15/75
CHARDONNAY	glass/bottle sonoma cutrer	15/80
PINOT NOIR	glass/bottle meiom	15/80
CABERNET SAUVIGNON	glass/bottle liberty school	15/70

## sake

HOT SAKE	tokkuri small/large	8/15
KUBOTA	180ml/720ml bottle	35/120
G JOY GENSHU	180ml/750ml bottle	45/90
IZUMI YUZU COLLINS	(glass/750ml)	15/60

# Begin

YUZU STARTER agedashi tofu, yakinasu, tuna avo tartare, wakame salad	35
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## hot

AKADASHI MISO manila clam, akamiso, mitsuba	7
EDAMAME young soy bean, kosher salt	5
AGEDASHI TOFU tofu, tentsuyu, daikon oroshi	6
TEMPURA APPETIZER shrimp, seasonal veg	12
SHISHITO PEPPER shishito, shichimi pepper	6
GYOZA beef & veg dumpling, daizu su	8
YAKINASU grilled eggplant, bonito flake, dashi shoyu	10
SOFTSHELL CRAB bubu arare yuzu ponzu, wasabi tartar	15
ASARI SAKA MUSHI manila clam, sake, dashi, shimeji, mitsuba	15
PEI MUSSEL SAKA MUSHI sake, dashi, shimeji, mitsuba	12
KAREI NO KARAGE flounder fish and chips	30
SAKURA EBI TEMPURA tiny japanese shrimp, tentsuyu, shiso leaf	15
SCALLOP & SHIMEJI hokkaido scallop, honey mushroom, sake butter	20
HAMACHI SHIOYAKI yellowtail neck, kosher salt, grated daikon	15
WAGYU TATAKI momiji oroshi, rosted garlic ponzu, mustard seed	35

## cold

WAKAME seaweed salad, sesame vinegar dressing	6
ASIAN PEAR SALAD asian pear, mizuna, tofu, fuji apple dressing	15
SPICY SASHIMI SALAD mizuna, arugula, pine nuts, kochujang dressing	16
TUNA TATAKI SALAD red onion, oba, microgreen, arare	16
TUNA AVO TARTARE tuna, avocado, roasted garlic oil, yuzu ponzu	15
SUSHI TASTING chef's selection, 4pcs, seasonal nigiri	12
SASHIMI TASTING chef's selection, 6pcs, seasonal sashimi	20
OYSTER ON HALFSHELL fresh oyster, yuzu salsa	15
OYSTER SHOOTER yuzu ponzu gelée, momiji oroshi, uni, tobiko	10
OHITASHI daily vegetable, ito katsuo, dashi shoyu	8