

# 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	10	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	16	14
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

# Sushi Bar

## sushi bar lunch

*\*futomaki egg, crab, cucumber, shiitake, kanpyo  
tamanishiki super premium rice for sushi in clude miso soup and salad*

CHEFA OYAMA SUSHI OMAKASE chef's top selection, 14 pcs	80
SUSHI DELUXE 12 pcs deluxe, 3pcs futomaki	32
SASHIMI DELUXE chef's selection 17 pcs	35
SUSHI & SASHIMI chef's selection 15 pcs sashimi, 12 pcs sushi	70
ASSORTED ROLL california roll, tempura roll, salmon roll	25
CHIRASHI chef's selection sashimi, sushi rice	25
KAISENDON assorted sashimi diced, organic greens, kochujang sauce	25

## maki

	handroll	roll
CALIFORNIA	8	10
RAINBOW		16
SALMON AND AVOCADO	9	10
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	13	15
DRAGON tempura shrimp, unagi, avocado		18
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, shiitake, crab meat, tamago, yam		25

## 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		9
EVIAN/FIJI		3.5
SODA		3
ICED TEA		3
RAMUNE		5
CALPICO		5

## beer

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

## wine

HOUSE RED / WHITE	glass/bottle	10/35
TAKARA PLUM WINE	glass/bottle	12/60
SAUVIGNON BLANC	glass/bottle astrolabe	15/75
REISLING	glass/bottle tawse	15/60
PINOT GRIGIO	glass/bottle santa margharita	15/60
CHARDONNAY	glass/bottle sonoma cutrer	15/80
PINOT NOIR	glass/bottle meiomi	15/80
CABERNET SAUVIGNON	glass/bottle liberty school	15/70

## sake

HOT SAKE	tokkuri small/large	8/15
HAKUTSURU SAYURI	300ml bottle	30
HANA AWAKA	250ml bottle	50
INDIGO WIND	200ml bottle	50
KUBOTA	180ml/720ml bottle	35/140
G JOY GENSHU	180ml/750ml bottle	45/100
IZUMI YUZU COLLINS	(glass/750ml)	15/70

# BEGIN

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

## hot

AKADASHI MISO manila clam, akamiso, mitsuba	7
EDAMAME young soy bean, kosher salt	5
AGEDASHI TOFU tofu, tentsuyu, daikon oroshi	7
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

## cold

WAKAME seaweed salad, sesame vinegar dressing	6
MIXED GREENS mizuna, arugula, greens, goma dressing, (avo +\$3)	8
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

## bento

*includes croquette, rice, salad, miso soup, seasonal side and house pickles*

SHOKADO black cod, 3pes sashimi	45
CHICKEN soyu glazed	25
YAKINIKU shaved black angus, honey garlic shoyu, shimeji mushroom	25
ATALANTIC SALMON soyu glazed	25
TEISHOKU daily set: chicken karaagee or grilled hamachi neck	35

## kitchen

TEMPURA UDON tempura shrimp, mixed veg, bonito broth	25
SEAFOOD BOWL shrimp, scallop, quail egg, vegetables, hot stone bowl	30