SUSHI / SASHIMI one piece per order
FOIE GRAS* $10
TUNA BELLY* otoro $16
WAGYU BEEF* $16
TUNA* maguro $7
YELLOWTAIL* hamachi $7
SALMON* sake $6
MACKEREL* saba $5
HALIBUT* hirame $6
AMBERJACK* kanpachi $7
RED SNAPPER* madai $7
SEA URCHIN* uni $10
SHRIMP ebi $5
SWEET SHRIMP* amaebi $9
SCALLOP hotate $6
SQUID* ika $5
OCTOPUS* tako $5
SALMON ROE* ikura $6
FLYING FISH ROE* tobiko $5
SMELT ROE* masago $4
EEL unagi $5
QUAIL EGG* uzura $4
JAPANESE OMELET tamago $5

HAND ROLLS / CUT ROLLS
KING CALI ROLL $10/13
Alaskan king crab, avocado, cucumber
KING SALMON ROLL* $11/15
Alaskan king crab, salmon, avocado
🔥 SPICY TUNA ROLL* $8/11
PANKO SHRIMP ROLL $7/10
SPIDER ROLL $12/16
Deep fried soft-shell crab, avocado, cucumber and eel sauce
NEGITORO ROLL* $9/12
Tuna belly, scallion
NEGIHAMA ROLL* $7/10
Yellowtail, scallion
PHILADELPHIA ROLL $9/12
Salmon, avocado, cream cheese
🔥 YELLOWTAIL JALAPEÑO ROLL* $8/11
Yellowtail, jalapeño
SALMON AVOCADO ROLL* $8/11
EEL AVOCADO ROLL $8/11
SALMON SKIN ROLL $7/10
Grilled salmon skin, cucumber, yamagobo Japanese pickle
AVOCADO CUCUMBER ROLL $5/7

RAW BAR one piece per order
KUMAMOTO OYSTER* $5
WEST COAST OYSTER* $5
EAST COAST OYSTER* $4
OYSTER PLATTER* 1 dozen $42

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, elderly, individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.