



A LA CARTE

🌿 Vegetarian
🌶️ Spicy
🥜 Nuts

We Strive to Accommodate All Allergies, Please Notify Your Server Prior to Ordering.
 [All Pictures Shown Are For Illustration Purposes Only]

CHILL & HOT



YT01 BLUE FIN TUNA TATAKI

\$36

Seared Blue Fin Tuna Served with Mixed Green,
 Shiso Vinaigrette



YT02 **HAMACHI JALAPENO** \$28

Yellow tail served with yuzu soy & jalapeno

YT03 **MISO BLACK COD** \$38

Saikyo Miso Marrinated Black Cod Served with Yuzu Miso

YT04 **GRILLED FISH COLLAR** \$28

Choices of Sea Bream, Yellotail or Amber Jack

YT06 **SEA URCHIN CHAWAN MUSHI** \$25

Steamed Egg w/ Sea Urchin & Salmon Roe

SUSHI / SASHIMI (2pcs)

— SS01 —



SS01 **KINME TAI** \$20

Golden Eye Sea Bream

— SS02 —



SS02 **BOTAN EBI** \$16

Spot Prawn

SS03 **O-TORO** \$28

Blue Fin Tuna, Belly

SS04 **HAMACHI** \$12

Yellow Tail

SS05 **KANPACHI** \$15

Amber Jack

SS06 **TAI** \$12

Sea Bream

SS07 **SALMON** \$8

Atlantic Salmon

SS08 **AKAMI** \$16

Blue Fin Tuna, Lean

SS09 **HOTATE** \$9

Hokkaido Scallop

SS10 **CHU-TORO** \$22

Blue Fin Tuna,
Medium Fatty

SS11 **UNAGI** \$12

BBQ Eel

SS12 **A5 WAGYU** \$25

Japanese A5
Wagyu Beef

SS13 **UNI** Market Price

Japanese Sea Urchin

SS14 **KING CRAB** \$25

Alaska King Crab

ABURI OSHIZUSHI

[6PCS, PRESSED & TORCHED]



OS01 **SALMON** \$18

Torched Homemade Mayonnaise with Jalapeno,
Ground pepper & Japanese Sansho

OS02 **SHRIMP** 🍤 \$15

Torched Homemade Basil Mayonnaise with
Ground Pepper

ROLL

SR01 **MAGURO FUTO** \$20

BlueFin Tuna with Shiso & Scallion

SR02 **SPICY SALMON | BLUEFIN** 🌶️ \$12/\$16

with Avocado & Spicy Mayo

SR03 **CALIFORNIA** \$16

with King Crab Mayo

SR04 **GOLDEN FOIE GRAS** \$36

Salmon, Hotate, Cucumber & King Crab with Mayo,
Wrapped with Tobiko, Topped with Foie Gras &
Gold Flake

SR05 **YU SHIN** \$48

Blue Fin Tuna, Shiso & Scallion Wrapped with A5
Wagyu, Topped with Caviar & Black Truffle
Mushroom Sauce

For Vegetarian Customised Roll

1 Topping \$8
2 Toppings \$10

KAISEN DON

SD01 UNI MAGURO DON

\$68

Japan Sea Urchin & Blue Fin Tuna on Rice

SD02 SALMON IKURA DON

\$36

Salmon & Salmon Roe on Rice



SD03 HOKKAIDO OMAKASE DON

\$48

Daily Fish Selection on Rice

HAND ROLL

HR01 NAKAOCHI TEMAKI

\$12

Chopped Fatty Tuna with Scallion And Shiso

HR02 UNI TORO TEMAKI

\$36

Japan Sea Urchin with Tuna Belly