

## SMALL DISH ~一品料理~

CHILLED UMAMI EGGPLANT \$ 5

~NASU AGEBITASHI~

Deep fried Japanese eggplant porched in umami dashi broth w/Ginger, Chive

FRIED SHISHITO PEPPER \$ 7

Shishito pepper, Bonito flake w/House blend Umami soy sauce

SALMON "KINUTA" SUNOMONO (G.F) \$ 12

House cured salmon wrapped in thin layers of pickled daikon radish & Yuzu, Chive, Cucumber, Wakame seaweed w/ Sweet vinegar

MAITAKE MUSHROOM CHAWAN-MUSHI \$ 9

savory steamed egg custard, Maitake mushroom, Shrimp, Scallop, citrus zest w/Thick dashi sauce, Truffle oil

SCALLOP KUSHI-KATSU (SKEWER) \$ 9

2pc Deep fried breaded Scallop w/Ume Mayo

GREEN-EYE "MEHIKARI" TEMPURA \$ 12

Deep fried Greeneye fish "Mehikari" w/Curry salt *\*This week special from Toyosu fish market!!*

SHIRA-YAKI UNAGI \$ 16

Grilled Japanese eel w/House made "Tare" sauce, Fresh wasabi

MISO BLACK COD (G.F) \$ 19

~GINDARA SAIKYO YAKI~ *\*May take 15min*

Miso marinated Black cod

## TODAY'S SOUP ~椀物~

CLAM MISO SOUP (G.F) \$ 6

Manila clam, Red miso, Chive

(G.F) GLUTEN FREE (V) VEGETARIAN

## ASSORTED SUSHI & SASHIMI ~寿司-造り~

\*ASSORTED SASHIMI (8PC) \$ 36

2pc each of Bluefin Tuna, Salmon, Shima-aji, Chu-toro

\*NIGIRI PREMIUM \$ 60

8pc Chef's "Omakase" nigiri

## NIGIRI A LA CARTE ~握り~

2pc Nigiri

\*HON MAGURO \$ 11

Bluefin Tuna

\*CHU-TORO \$ 14

medium fatty tuna

\*O-TORO \$ 18

Bluefin tuna belly

\*SAKE \$ 9

Atlantic Salmon

\*IKURA \$ 14

Salmon Roe

UNAGI \$ 9

barbecue eel

\*TAMAGO \$ 7

Folded egg omelette

## HOSOMAKI ~THIN ROLL~ ~細巻~

\*NEGI-TORO ROLL \$ 12

Fatty Tuna, green onion

\*TUNA ROLL ~TEKKA MAKI~ \$ 10

Bluefin Tuna

UME-Q ROLL (V) \$ 7

plum & organic cucumber

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, RAW FISH, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## FUTOMAKI ~THICK ROLL~ ~太巻~

\*DELUX KAISEN ROLL \$ 21

Variety of fish and Ikura-salmon roe, Shiso leaf, chive, ginger, Sesame seeds

\*PREMIUM TORO-TAKU ROLL \$ 20

Bluefin fatty tuna, Daikon radish pickles, avocado, Kaiware sprout, Green onion w/Black truffle oil

\*FUTOMAKI \$ 14

Tamago, Shrimp, barbecue eel, cucumber, shiitake mushroom, Kanpyo squash

\*SABA BATTERA \$ 12

House cured Saba mackerel, Kombu seaweed, Chive, Ginger, Fresh wasabi, Citrus zest

## BEER ~ビール~

KIRIN ICHIBAN

12oz (Bottle) \$ 5

ORION ~PILSNER~

11.8oz (Can) \$ 6

ECHIGO ~RICE LAGER~

11.8oz (Can) \$ 7

## SOFT DRINKS ~清涼飲料~

COCA COLA 12OZ \$ 4

PERRIER CARBONATED MINERAL WATER 12OZ \$ 5

## ORGANIC TEA ~お茶~

GREEN TEA 400ml (pot) \$ 5

Sencha (Steamed young leaf)

HOJI TEA 400ml (pot) \$ 5

Roasted Green tea stem

GENMAI TEA 400ml (pot) \$ 5

Roasted Brown rice with Green tea