

## STARTER ~小鉢~

### CUCUMBER SUNOMONO (V)(G.F) \$ 6

Cucumber, wakame Seaweed, Candied Tomato, Yuzu, Shallot pickles, Sesame seeds w/sweet Vinaigrette

### CHILLED UMAMI EGGPLANT \$ 5

~NASU AGEBITASHI~  
Deep fried Japanese Eggplant poached in savory dashi broth w/Ginger, Chive

## SMALL DISH ~一品料理~

### FRIED SHISHITO PEPPER \$ 7

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

### AGEDASHI-TOFU \$ 8

Deep fried Tofu, Grated daikon radish, green onion, bonito flake w/Savory dashi broth

### CLAM BUTTER (G.F) ~Asari Butter~ \$ 12

Steamed Manila clam w/Sake & butter, Tamari soy sauce, Chive

### MUSHROOM YOSE-TOFU Seasonal Dish!! \$ 9

scoop up house blend silky Tofu topped thick Mushroom Dashi Broth w/Fresh wasabi Maitake mushroom, Shimeji mushroom, Ikura

### MISO BLACK COD (G.F) \$ 19

~GINDARA SAIKYO YAKI~ \*May take 15min  
House blend miso marinated Black cod

## SOUP ~椀物~

### MISO SOUP (G.F) \$ 5

Red miso, Dashi Broth, Tofu, Green onion, Wakame Seaweed

## ASSORTED SUSHI & SASHIMI ~盛り合わせ~

### NIGIRI PREMIUM \$ 60

8pc Chef's "Omakase" nigiri

### ASSORTED SASHIMI (10PC) \$ 45

2pc each of Bluefin Tuna, Salmon, Shima-aji and 2 kinds of chef choice sashimi

## NIGIRI A LA CARTE ~握り~

2pc Nigiri

### HON MAGURO \$ 11

Bluefin Tuna

### CHU-TORO \$ 14

medium fatty tuna

### OH-TORO \$ 18

Bluefin Tuna Belly

### SAKE \$ 9

Atlantic Salmon

### IKURA from Oregon \$ 14

King Salmon Roe

### UNAGI \$ 9

barbecue eel

### TAMAGO \$ 7

Folded egg omerette

### INARI (V) \$ 7

Bean curd

(G.F) GLUTEN FREE (V) VEGETARIAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGG 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 ~KAEDE ORIGINAL~ \$ 14

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

## HOSOMAKI ~THIN ROLL~ ~細巻~

### NEGI-TORO ROLL \$ 12

Fatty Tuna, green onion

### UME-Q ROLL (V) \$ 7

plum & organic cucumber

### TUNA ROLL ~TEKKA MAKI~ \$ 10

Bluefin Tuna

## 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