

**Miso Soup or
Chef's Soup of the Day**

4

Ro-Zu

***FISH VARIETALS
(Sushi or Sashimi)***

**Garden Salad
Served w/
Soy Balsamic Dressing**

4

Bigeye Tuna	4
Scottish Salmon	3
Young Yellowtail	4
Japanese Snapper	4
Wild Fluke	3
Smelt Roe	3

Blue Mackerel	3
Spanish Mackerel	3
Horse Mackerel	4
Black Tiger Shrimp	3
Spears Squid	3

Saltwater Eel	5
Live Orange Clam	4
Live Baby Abalone	15
Live Sea Scallop	5
Sea Urchin	5
Harvest Salmon Roe	5

CHEF'S SELECTION (Served w/Garden Salad)

SUSHI ENTRÉE
26

SASHIMI ENTRÉE
28

SUSHI & SASHIMI
28

MAKI (Rolls)

Kyuri Cucumber	3
Avocado	4
Seasoned Mushroom	4
Kampyo	3
Spicy Tuna	8
Whitefish Ponzu	8
California	8
Spicy Salmon	7

<u>KAGU TSUCHI "GOD OF FIRE"</u> – Tuna / Kyuri / Habanero	13
<u>BAKED CRAB TEMAKI</u> – Shiso Mamenori / Sesame / Avocado	9
<u>YELLOWTAIL JALAPENO</u> – Yellowtail / Jalapeno / Yuzu Soy	9
<u>FRUIT DE MAR</u> – Tuna / Salmon / Yellowtail / Snow Crab	13
<u>VEGETABLE</u> – Cucumber / Avocado / Yamagobo / Asparagus	8

SPECIALTY DISHES

TOMATO SALAD

Sweet Vinegar / Aji Amarillo / Fragrant Herbs
8

EDAMAME

Truffle Salt
7

SASHIMI SALAD

Bitter Greens / Sweet Onions / Sansho Pepper
13

TUNA TATAKI

Shiso Ponzu / Crispy Garlic / Tokyo Negi
13

SCALLOP

Compressed Pomelo / Habanero
13

SALMON

Tomato Ceviche / Yuzu Vinaigrette
12

KUMOMOTO

Ceviche / Jalapeno / Momiji Ponzu
10

YELLOW TAIL

Chili Oil / Yuzu Soy / Ginger
13

SHIROMI USUZUKURI

Shiso Gremolata / Yuzu / Elephant Garlic
13

SPANISH MACKEREL

Nanban Style / Chili Yuzu
10

To keep the highest standard of quality some product may not be available due to limited quantities. It is possible to reserve a product ahead of time by calling the restaurant before your reservation to ensure the product will be available.

An 18% gratuity will be added to parties of 6 or more.