

SUSHI

NIGIRI & SASHIMI

(NIGIRI 2PC / SASHIMI 3PC)

TAI SNAPPER	14 / 21
FLOUNDER	12 / 18
SALMON	12 / 18
SCALLOP	16 / 24
YELLOWTAIL	22 / 33
BIGEYE TUNA	14 / 21
BLUEFIN TUNA	22 / 33
OTORO TUNA	34 / 51
UNI	28 / 42

CRUDO

FLOUNDER 19

Rice Vinegar, Soy,
Crispy Leeks, Black Salt,
Lemon Zest

YELLOWTAIL 24

Cilantro, Watermelon
Radish, Avocado Cream,
Pomegranate, Aqua Chili

SALMON 21

Miso Mustard, Ikura Caviar,
Garlic Chip

TAI SNAPPER 27

Truffle Crème Fraiche,
Green Apple, Caviar,
Pickled Onion

TORCHED / ABURI

AVOCADO ABURI 21

Japanese Horseradish,
Wasabi Pickle,
Crispy Onion

SALMON ABURI 25

Togarashi Aioli,
Serrano Pepper

SUSHI

ROLLS / MAKI

AVOCADO CRUNCH 18

Cucumber, Mango, Shiso,
Yuzu Mayonnaise,
Crispy Puffed Rice

SALMON 19

Cucumber, Avocado,
Salmon Caviar

YELLOWTAIL 21

Daikon Wrap, Avocado,
Pickled Shallots, Tobiko
Caviar, Sesame Miso Sauce

CALIFORNIA 22

Blue Crab, Avocado,
Cucumber, Tobiko Caviar,
Yuzu Mayonnaise

SPICY TUNA 24

Avocado, Cucumber, Scallion, Togarashi

CHEF INTAE KIM'S FEATURES

FUJI TUNA ROLL 16

Pickled Fuji Apple & Soy Paper, Cucumber, Avocado,
Wasabi Mascarpone, Sanbaizu

SALMON TOGARASHI CONES 18

Spicy Tartare, Avocado Cream, Nori Crunch Cones

TRUFFLE TUNA CONES 26

Bluefin Tuna Tartare, Black Truffle Oil,
Hackleback Caviar, Sesame Crunch Cone

UNI TOAST 34

Salmon Caviar, Red Shiso, Chives, Yuzu Aioli,
Japanese Milk Bread

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR OUR GUESTS WITH FOOD ALLERGIES, PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH.