

# SUSHI

## NIGIRI & SASHIMI

(NIGIRI 2PC / SASHIMI 3PC)

SHRIMP	12 / -
SEA BREAM	13 / 20
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

<b>FLOUNDER 19</b> Rice Vinegar, Soy, Crispy Leeks, Black Salt, Lemon Zest	<b>SALMON 21</b> Miso Mustard, Ikura Caviar, Garlic Chip
<b>YELLOWTAIL 24</b> Cilantro, Watermelon Radish, Avocado Cream, Pomegranate, Aqua Chili	<b>SEA BREAM 24</b> Rice Wine Vinegar, Grape Jus, Green Apple, Jalapeno Salsa, Mint, Pickled Onions

## TORCHED / ABURI

<b>AVOCADO ABURI 21</b> Japanese Horseradish, Wasabi Pickle	<b>SALMON ABURI 25</b> Togarashi Aioli, Serrano Pepper
<b>WAGYU TARTARE ABURI 23</b> Torched Akaushi Beef, Horseradish Wasabi Cream	

# SUSHI

## ROLLS / MAKI

### AVOCADO CRUNCH 18

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

### YELLOWTAIL 21

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

### SPICY TUNA 24

Avocado, Cucumber,  
Scallion, Togarashi

### SALMON 19

Cucumber, Avocado,  
Salmon Caviar

### SHRIMP 20

Soy Paper, Yuzu Kosho,  
Avocado, Crisp Shallots,  
Spicy Mayonnaise

### CALIFORNIA 22

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

## 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 22

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

### 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.