

SUSHI

NIGIRI & SASHIMI

(NIGIRI 2PC / SASHIMI 3PC)

SHRIMP	12 / -
SEA BREAM	13 / 20
SALMON	12 / 18
HOKKAIDO SCALLOP	16 / 24
YELLOWTAIL	22 / 33
BIGEYE TUNA	14 / 21
BLUEFIN TUNA	22 / 33
OTORO TUNA	34 / 51
UNI	28 / 42

CRUDO

BLUEFIN TUNA TATAKI 25 Rice Vinegar, Soy, Crispy Leeks, Black Pepper	SALMON 24 Ponzu, Ikura Caviar, Black Truffle, Garlic Chips
YELLOWTAIL 26 Cilantro, Watermelon Radish, Avocado Cream, Pomegranate, Aqua Chili	HOKKAIDO SCALLOP 26 Puffed Rice, Sweet Chili Miso, Lemon Salt

TORCHED / ABURI

KING CRAB ABURI 28 Yuzu Mayonnaise, Scallions, Tobiko Caviar	SALMON ABURI 25 Togarashi Aioli, Serrano Pepper
WAGYU TARTARE ABURI 25 Torched Akaushi Beef, Horseradish Wasabi Cream	

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	SPICY SALMON 20 Scallion, Avocado, Cucumber, Serrano
SPICY TUNA 24 Avocado, Cucumber, Scallion, Togarashi	CALIFORNIA 22 Blue Crab, Avocado, Cucumber, Tobiko Caviar, Yuzu Mayonnaise

CHEF SANGHO KIM'S FEATURES

SPRING ROLL 15	
Rice Paper, Green Beans, Cucumber, Carrot, Cilantro, Mint, Basil, Avocado Cream	
FUJI TUNA ROLL 16	
Pickled Fuji Apple & Soy Paper, Cucumber, Avocado, Wasabi Mascarpone, Sanbaizu	
CUCUMBER ROLL 22	
Bigeye Tuna, Salmon, Yellowtail, Avocado, Sunomono	
UNI TOAST 34	
Salmon Caviar, Red Shiso, Chives, Yuzu Aioli, Japanese Milk Bread	
SALMON TOGARASHI CONES 18	TRUFFLE TUNA CONES 22
Spicy Tartare, Avocado Cream, Nori Crunch Cones	Bluefin Tuna Tartare, Black Truffle Oil, Hackleback Caviar, Sesame Crunch Cones

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.