

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

SALMOM 24
Ponzu, Ikura Caviar, Black
Truffle, Garlic Chips

YELLOWTAIL 26
Cilantro, Watermelon
Radish, Avocado Cream,
Pomegranate, Aqua Chili

BLUEFIN TUNA
TATAKI 25
Rice Vinegar, Soy,
Crispy Leeks, Black Pepper

HOKKAIDO SCALLOP 26
Puffed Rice, Sweet Chili
Miso, Lemon Salt

TORCHED / ABURI

SALMON ABURI 25
Togarashi Aioli,
Serrano Pepper

KING CRAB ABURI 28
Yuzu Mayonnaise,
Scallions, Tobiko Caviar

WAGYU TARTARE ABURI 25
Torched Akaushi Beef, Horseradish Wasabi Cream

SUSHI

ROLLS / MAKI

AVOCADO CRUNCH 18

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

SPICY SALMON 20

Scallion, Avocado,
Cucumber, Serrano

CALIFORNIA 22

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

SALMON 19

Cucumber, Avocado,
Salmon Caviar

YELLOWTAIL 21

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

SPICY TUNA 24

Avocado, Cucumber,
Scallion, Togarashi

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

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

CUCUMBER ROLL 22

Bigeye Tuna, Salmon, Yellowtail, Avocado, Sunomono

UNI TOAST 34

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