

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

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