

SUSHI

NIGIRI & SASHIMI

(NIGIRI 2PC / SASHIMI 3PC)

SHRIMP	12 / -
JAPANESE RED SNAPPER	13 / 20
SALMON	12 / 18
HOKKAIDO SCALLOP	16 / 24
YELLOWTAIL	22 / 33
BIGEYE TUNA	14 / 21
BLUEFIN TUNA	22 / 33
OTORO TUNA	34 / 51
IKURA	18 / 32
UNI	28 / 42

CRUDO

SALMON TATAKI 24 Salted Koji Sauce, Persimmons, Crispy Potato Strings	HOKKAIDO SCALLOP 26 Honey Yuzu Sauce, Ossetra Caviar, Yuzu Kosho, Lime Zest
BLUEFIN TUNA 25 Sweet Miso Mustard, Asparagus, Micro Shiso	JAPANESE RED SNAPPER 24 Yuzu Ponzu Jelly, Micro Greens Salad, Orange, Truffle Dressing

YELLOWTAIL 26

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

TORCHED / ABURI

SALMON ABURI 25 Togarashi Aioli, Serrano Pepper	SNOW CRAB ABURI 26 Yuzu Mayonnaise, Scallions, Tobiko Caviar
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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

CUCUMBER ROLL 22

Bigeye Tuna, Salmon,
Yellowtail, Avocado,
Sunomono

YELLOWTAIL 21

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

SPICY TUNA 21

Tempura Crumbs, Spicy
Mayonnaise, Avocado,
Cucumber

CHEF KESAO'S FEATURES

REUNION ROLL 20

Seared Salmon, Asparagus, Avocado Salad, Lemon, Tobiko

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

OMAKASE FEATURE 38

Nigiri or Sashimi

BlueFin Tuna, Salmon, Yellowtail, Sea Bream, Hokkaido Scallop