

SUSHI

NIGIRI & SASHIMI

(NIGIRI 2PC / SASHIMI 3PC)

SHRIMP	12 / -
SALMON	12 / 18
HOKKAIDO SCALLOP	16 / 24
YELLOWTAIL	22 / 33
BLUEFIN TUNA	22 / 33
OTORO TUNA	34 / 51
IKURA	18 / 32

CRUDO

SALMON TATAKI 24
Orange Ponzu Gelee, Orange
Segments, Orange Cream, Seared
Yuzu Salmon

BLUEFIN TUNA 25
Sweet Miso Mustard, Asparagus,
Micro Shiso

HOKKAIDO SCALLOP 26
Golden Lime, Macerated
Strawberries, Hazelnut, Chili Oil

YELLOWTAIL 26
Cucumber Jalapeño Relish, Chili
Garlic Oil, Lemon Ponzu Sauce

TORCHED / ABURI

SALMON ABURI 25
Togarashi Aioli, Serrano
Pepper

SNOW CRAB ABURI 26
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 Pepper

CALIFORNIA 22

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

YELLOWTAIL 21

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

SPICY TUNA 24

Tempura Crumbs, Spicy Mayonnaise, Avocado, Cucumber

CHEF KESAO'S FEATURES

REUNION ROLL 20

Seared Salmon, Asparagus, Avocado Salad, Lemon, Tobiko

TRUFFLE TUNA CONES 22

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

STEAKHOUSE ROLL 28

Seared Steak, Popcorn Rock Shrimp, Japanese BBQ Sauce

CROWN BLOCK SUSHI FLIGHT 40

Tuna Crudo, Poke Sauce, Baked Snow Crab Hand Roll,
Nigiri Trio: Salmon, Yellowtail, Shrimp