

# Appetizer 前菜

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## Edamame

Simmered gourmet soybeans lightly salted and seared 6.00

## Ankimo

Steamed monkfish liver served with ponzu soy citron sauce 11.00

## Kani-Su

Alaskan King crab wrapped in a cucumber sheet, cut into discs and served steeped in a fish stock vinegar sauce 19.00

## Unagi Kyuri Maki

Broiled eel wrapped in a cucumber sheet, cut into discs and brushed generously with sweet eel sauce 15.00

## Kanpachi Daikon Sashimi

Thin slices of daikon radish topped with thin cuts of raw amberjack steeped in a truffle oil infused garlic soy sauce 13.00

## Salmon Carpaccio

Seven fine slices of raw salmon topped with avocado, minced onions and salmon caviar 14.00

## Chawanmushi

Egg custard, bonito broth, shrimp, chicken and seasonal delicacies steamed in a tea cup 9.00

## Tempura or Spicy Tempura Appetizer

Two pieces of shrimp and assorted vegetables delicately fried in tempura batter 12.00

## Hamachi Kamayaki

Grilled yellowtail collar, salted or basted with teriyaki sauce 12.00

## Gindara Kasuzuke

Sake-paste marinated codfish grilled simply. Slightly sweet yet satisfying savory 16.00

## Soup お椀物

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**Miso Soup** 4.00

**Akadashi** Dark miso soup with nameko mushrooms or little neck clams 7.00

## Salad サラダ

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### Green Salad

Mixed greens with carrot ginger dressing or sesame vinaigrette 6.00

### Seaweed Salad

Several varieties of seaweed and julienned daikon radish served with a light soy vinaigrette dressing 9.00

### King Crab Avocado Salad

Chopped avocado, king crab meat and mayonnaise topped with tobiko 15.00

## ROLL SUSHI LIST 巻物リスト

TUNA 鉄火	YELLOWTAIL & SCALLION ネギはまち
SPICY TUNA スパイシー鉄火	SPICY YELLOWTAIL スパイシーはまち
SALMON サーモン	EEL うなぎ
SALMON SKIN しゃげ皮	CALIFORNIA カニかまぼことアボカド
CUCUMBER かつぱ	AVOCADO アボカド
PLUM PASTE & PERILLA 梅しそ	SIMMERED SQUASH かんぴょう

# Sushi



## Sushi "UME"

28.00

Our basic assortment of Tuna, Salmon, Yellowtail, Fluke, and other fresh catches with your choice of two rolls.

## Sushi Special "TAKE"

34.00

Our carefully selected chef's choice medley of eight special nigiri and your choice of one roll.

## Sushi Deluxe "MATSU"

45.00

Ten outstanding pieces of nigiri selected by executive chef Meguro and your choice of one roll.

## Sushi Hatsuhana "PICK 10"

38.00

Your choice of ten pieces of sushi and one roll from the "Hatsuhana List". Maximum two pieces per each kind of fish

## "OMAKASE"

Leave your sushi meal in the hands of chefs. A discerning selection of innovative and pleasant surprises adorned with the highest quality and freshness.

A) TSUKIJI (10 PIECES)

70.00

B) EDOMAE (15 PIECES)

100.00

## Chirashi



### Kaisen Chirashi

38.00

Sensational presentation of scattered raw sashimi, shellfish, and pickled vegetables with colorful toppings served on a bowl of sushi rice

### Box of Dreams

48.00

Our most popular signature dish on the menu. A visual marvel that also pleases the senses. Includes nine miniature bowls arranged in a lacquer box. Each contains raw or cooked sashimi on sushi rice.

### Box of Dreams "Mini"

38.00

Six miniature bowls arranged in a lacquer box. Each contains raw or cooked delicacies on sushi rice. Create your own from our "HATSUHANA LIST".

### Toro Tekka Don

48.00

A bowl of sushi rice with cuts of Toro, Big-Eye Tuna and chopped toro with scallions. The word "Tekka" is derived from the bright red color of tuna which resembles hot iron. It is a must for tuna lovers.

# Sashimi



## Sashimi

32.00

Our standard assortment of five fish varieties. Staples such as tuna, salmon, and yellowtail complemented by two other kinds of fresh catches.

## Sashimi Special

39.00

Our chef's choice assortment of seven fish varieties featuring selections with unique added touches.

## Sashimi Deluxe

52.00

The most exceptional eight variety assortment hand-picked by executive chef MEGURO. A work of art made up of the most valuable and delectable selections of the day.

## Sushi & Sashimi Combination

40.00

A collection of four kinds of sashimi, five pieces of sushi and your choice of one roll. A wonderful way to satisfy the full spectrum of your sushi experience.

## Sushi & Sashimi

Abalone (Tokobushi)	7.00	Orange Clam (Aoyagi)	4.00
Amberjack (Kanpachi, Japan)	5.00	Red Snapper (Madai, Japan)	6.00
Big Eye Tuna (Akami)	MP	Salmon (Scotland / Norway)	3.50
Blue Fin Toro (Otoro)	MP	Salmon Caviar (Ikura, Alaska)	6.00
Blue Fin Toro (Chutoro)	MP	Salmon Toro	4.00
Blue Fin Tuna (Akami)	MP	Sea Eel (Anago, Japan)	8.00
Eel (Freshwater, Unagi, Taiwan)	4.50	Sea Eel (Sawani, Japan)	8.00
Egg Omelet (Tamago)	3.50	Sea Scallop (Hotate)	4.50
Fluke (Hirame)	4.50	Sea Urchin (Uni)	MP
Fluke Fin (Engawa)	4.50	Shrimp (Ebi, boiled)	4.00
Flying Fish Caviar (Tobiko)	3.00	Shrimp (Botan Ebi, raw jumbo)	6.00
Giant Clam (Mirugai)	MP	Smoked Salmon	4.50
Golden Eye Snapper (Kinmedai)	MP	Spanish Mackerel (Sawara)	4.00
Jack Mackerel (Aji, Japan)	7.00	Spotted Sardine (Kohada, Japan)	7.00
King Crab (Kani, Alaskan)	7.00	Squid (Yari Ika, Long Island)	3.50
Mackerel (Saba, Japan)	6.00	Striped Jack (Shima Aji, Japan)	8.00
Octopus (Nama Tako, Japan)	6.00	Yellowtail (Hamachi, Japan)	5.00
Tasmanian Trout	5.00	Yellowtail Toro	5.50

## Rolls, Handrolls

### A La Carte

Asparagus	6.00	Rainbow (Tazuna)	14
Avocado	6.00	Salmon	6.50
California	6.00	Salmon Skin	6.50
Cucumber (Kappa)	6.00	Shrimp	7.50
Dried Squash (Kanpyo)	6.00	Shrimp Tempura	9.50
Eel	8.50	Tuna (Tekka)	7.50
Fermented Soy Beans (Natto)	7.00	Toro w/Scallions (Negi-Toro)	12
Japanese Pickles (Oshinko)	6.00	Yellowtail w/Scallions	9.50
Scallop	8.50	Mix Vegetable	9.00
Plum Paste w/Perilla (Ume-shiso)	6.00	King Crab	13.50

Make it inside-out	\$1.00 add
Make it spicy	\$0.25 add
With Avocado or Asparagus (automatically inside-out)	\$1.50 add
With Cucumber or Crunch	\$0.50 add
With Flying Fish Caviar	\$3.00 add
Extra Spicy Mayo Sauce on the side	\$1.00 add