

sushi and sashimi

	nigiri	sashimi
<u>hon maguro</u>		
akami	5	9
chutoro	7	13
otora	9	17
sake	4	7
zuke sake	4	7
<u>whitefish</u>		
hamachi	5	9
madai	5	9
hirame	4	7
<u>shellfish/mollusk</u>		
bota ebi	5	9
hotate	5	9
ebi	4	7
ika	4	7
<u>fish eggs</u>		
ikura	4	7
tobiko	3	5
masago	3	5
<u>eel</u>		
unagi	4	7

f.d.a (for drink appetizers)

bulgogi - 13

marinated beef served with garlic soy sauce,
white asparagus & ground sesame seeds

sea scallop - 12

served with arugula & frisé salad,
balsamic vinaigrette, honey, almonds & chives

beef gyoza - 12

fried beef gyoza with ginger wafu soy sauce

starters

miso soup - 8

shrimp, tofu, nameco mushroom & scallion

shrimp tempura - 16

tempura shrimp with chef's selection of vegetables

shinsen salad - 12

fresh salmon tossed with baby arugula, frisée,
toasted almonds & shiromiso dressing

edamame - 9

salted soy beans

specialty sashimi

kumomoto oysters - 6

traditional japanese oysters served a-la-carte
with ponzu, chives and ikura
or miso dressing, chives & tobiko

tuna & salmon tar tar - 16

layered tuna & salmon
with fresh japanese oba topped with a quail egg,
homemade soy sauce & blue corn tortilla chips

spring roll - 22

yellowtail & tuna wrapped in rice paper
avocado, marinated jalapeños & fusion dressing

white samba - 16

yellowtail, flounder & red snapper wrapped in mango
plaintain salsa & fresh radish. garnished with wasabi & ikura

chef's choice

chef's special blue-fin tuna nigiri- 35

akami, chutoro & otoro
each uniquely topped by the chef

chef's inspiration sashimi platter - 85

selection of 12 pieces of fish served with
chef's choice specialty roll

sushi press - 30

selection of 4 fish & an inventive take on dressing

classic maki

california - 14

king crab, cucumber, avocado, tobiko & lemon mayo

spicy tuna - 10

blue fin tuna, chili sesame oil, scallion, smelt roe

goma oshi - 12

carrot, avocado, beets, cucumber, tempura asparagus,
mixed greens topped with sesame seed dressing

crispy shrimp - 12

cucumber, avocado, mixed greens & spicy mayo

specialty maki

summer roll - 25

soy bean paper roll with bell peppers
tuna, hamachi, cilantro & masago
finished with a brilliant avocado-cilantro mousse

prism - 25

shrimp tempura, avocado with tuna, salmon, yellowtail &
marinated jalapenos.
garnished with chives & red tobiko

soft-shell crab roll - 25

soybean paper roll with avocado, hamachi & king crab
dressed with homemade habanero sauce

sweet potato mango roll - 25

tempura sweet potato & mango cream cheese
with baked unagi, banana sauce, sesame seeds & chives

temptation

anmitsu - 10

white peach gelee in japanese fruit salad
topped with black sweet syrup

matcha mousse - 10

with milk chocolate sauce &
black sesame mikado

mochi trio - 10

mango, strawberry and vanilla with coconut cream