

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 |
| kani | 6 | 11 |
| ika | 4 | 7 |
| tako | 4 | 7 |
| <u>fish eggs</u> | | |
| ikura | 4 | 7 |
| tobiko | 3 | 5 |
| masago | 3 | 5 |
| <u>eel</u> | | |
| unagi | 4 | 7 |
| anago | 5 | 9 |

f.d.a (for drink appetizers)

bulgogi - 13

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

prawn - 12

pan fried prawn with garlic butter, mango pineapple salad & mango dressing

beef gyoza - 12

fried beef gyoza with ginger wafu soy sauce

starters

miso soup - 8

shrimp, tofu, nameco mushroom & scallion

shrimp tempura - 11

tempura shrimp with chef's selection of vegetables

asian greens - 10

mixed greens, cherry tomatoes, crispy carrots, seared tuna, white sesame dressing & age balsamic reduction

edamame - 9

salted soy beans

specialty sashimi

cactus tataki - 14

stir-fried cactus with sweet garlic truffle soy sauce & tuna, garnished with red tobiko & chives

zuke sake - 14

char salmon marinated in a home made soy sauce, served with honey mustard, micro cilantro & sliced red onion

aji - 16

japanese horse mackerel sashimi, served with yuzu, jalapeno soy & chives

madai - 16

red sea bream, hamkimo, ponzu gelatin, grapes, spicy daikon & kaywuare

chef's choice

chef's choice flight of nigiri - 30

chef's selection of 6 pieces of fish with a variety of toppings

chef's inspiration sashimi platter - 60

chef's selection of 12 pieces of fish served with freshly grated wasabi, home made soy & ponzu sauce

chef's tasting sashimi - 30

a tasting of all four specialty sashimi

classic maki

california - 14

king crab, cucumber, avocado, tobiko & lemon mayo

spicy tuna - 10

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

tarantula - 12

soft shell tempura, avocado, red onion, micro cilantro, crab meat & spicy mayo

crispy shrimp - 12

cucumber, avocado, mixed greens & spicy mayo

specialty maki

king - 22

cucumber & avocado maki topped with baked spicy king crab, tequila cilantro vinaigrette & tobiko

garden of eden - 25

spicy lobster, tempura asparagus, sweet truffle teriyaki, apple salad

lobster - 24

lobster tempura, cucumber, unagi, chocolate, apple, red wine compote, garnish with chives & tobiko

yellowtail - 25

shrimp tempura, avocado, seared japanese yellowtail, fish eggs & a jalapeno yuzu marinade

temptation

irish deconstruction - 9

soft cake moistened in irish whiskey topped with coffee and bailey's

cherry brandy cake - 9

cherry brandy cake with pistachio cream served with sour cherry coulis

rebar tak-tik - 9

praline hazelnut cream bar