



LUNCH OMAKASE

SEASONAL CARPACCIO

TAKO WASA

UNAGI CHAWANMUSHI

CHEF'S CHOICE 6 PCS NIGIRI

LIMITED 1 PC PER PERSON \$9

A5 WAGYU / SANTA BARBARA UNI / TORO

BARA CHIRASHI

SUIMONO

DESSERT

58

CHEF'S NIGIRI SPECIAL

10 PCS SUSHI

MADAI / RED SNAPPER

KANPACHI / AMBERJACK
2 DAYS DRY AGED

KURODAI / BLACK SNAPPER
3 DAYS DRY AGED

HOTATE / HOKKAIDO SCALLOP

MASU / OCEAN TROUT TATAKI

SHIMA AJI / STRIPED JACK
2 DAYS DRY AGED

AKAMI / BLUEFIN TUNA
SHOYU ZUKE

HAMACHI / YELLOWTAIL

BINCHO MAGURO / ALBACORE

CHU-TORO / MED-FATTY TUNA
BELLY

80

12 PCS PREMIUM SUSHI

MADAI / RED SNAPPER

KANPACHI / AMBERJACK
2 DAYS DRY AGED

KURODAI / BLACK SNAPPER
3 DAYS DRY AGED

HOTATE / HOKKAIDO SCALLOP

MASU / OCEAN TROUT TATAKI

SHIMA AJI / STRIPED JACK
2 DAYS DRY AGED

AKAMI / BLUEFIN TUNA
SHOYU ZUKE

HAMACHI / YELLOWTAIL

BINCHO MAGURO / ALBACORE

CHU-TORO / MED-FATTY TUNA BELLY

KINMEDAI / GOLDEN EYE SNAPPER

SANTA BARBARA UNI

100

Ingredients vary by day & seasonality. If you have any food allergies, please let one of our staff members know. Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase risk of foodborne illness.



CHEF'S NIGIRI SPECIAL

SANTA BARBARA UNI WITH CAVIAR AND GOLD	26
JAPANESE A5 WAGYU WITH CAVIAR AND GOLD	28
BLUEFIN TUNA BELLY WITH UNI AND CAVIAR	30

NIGIRI / SUSHI(1PC)

MADAI / RED SNAPPER	8
KURODAI / BLACK SNAPPER	6
KAMPACHI / AMBERJACK	7
SHIMA AJI / STRIPED JACK	9
JI KINMEDAI / GOLDEN EYE SNAPPER	19
AKAMI / BLUEFIN TUNA	10
CHU TORO / MEDIUM FATTY TUNA BELLY	18
OTORO / FATTY TUNA BELLY	20
MASU / OCEAN TROUT	9
AJI / HORSE MACKEREL	9
HOTATE / HOKKAIDO SCALLOP	7
IKURA / SALMON ROE	10
SANTA BARBARA UNI / PREMIUM SEA URCHIN	22
BAFUN UNI / HOKKAIDO PREMIUM SEA URCHIN	M.P.
JAPANESE A5 WAGYU	25

SIDE

AKA MISO SOUP	6
KAMA / FATTY COLLAR	20
SASHIMI 8PC & FRIED KAMA 2 BLUEFIN TUNA, 2 OCEAN TROUT, 2 RED SNAPPER, 2 AMBERJACK	68

CARPACCIO 6PCS

HIRAME / HALIBUT YUZU JUICE, ORANGE SALT	24
MADAI / RED SNAPPER BINCHOTAN, YUZU KOSHO, OLIVE OIL	28
HAMACHI / YELLOWTAIL TRUFFLE OIL, TOMATO	22
KANPACHI / AMBERJACK YUZU KOSHO, SALT	28
MASU / OCEAN TROUT MUSHIO SALT, KIZAMI WASABI, LEMON OIL	28
ALBACORE WAKAME, LEMON OIL, GARLIC PONZU	22
MAGURO OLIVE OIL, PONZU, TOMATO	30
CHUTORO SHICHIMI, CHILI OIL, PONZU	48

TEMAKI / HANDROLL

SNOW CRAB / HOKKAIDO	15
SOFT SHELL CRAB	18
SPICY HOTATE	18
NEGI TORO	22
JAPANESE A5 WAGYU	28
TORO UNI BLUEFIN TUNA BELLY, SHISO LEAF, TAKWAN, SANTA BARBARA UNI	30

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