

## sushi and sashimi

	Nigiri	Sashimi
<b>akami</b> - yellowfin tuna, nikiri, negidare	<u>3</u>	<u>12</u>
<b>sake</b> -salmon, ponzu, lemon zest	<u>3</u>	<u>12</u>
<b>sake toro</b> - salmon belly, nikiri, kizami wasabi	<u>4</u>	<u>14</u>
<b>benitoro</b> - torched salmon belly, lemon zest	<u>4</u>	
<b>hamachi</b> - yellowtail, nikiri, negidare	<u>3</u>	<u>12</u>
<b>avocado</b> - nikiri, sesame, yuzu kosho	<u>2</u>	
<b>unagi</b> - sesame	<u>3</u>	
<b>ebi</b> - black tiger prawn, ponzu, lemon preserve	<u>4</u>	
<b>ikura</b> - marinated salmon roe	<u>4</u>	
<b>A5 wagyu beef</b> - tare, scallion	<u>9</u>	
<b>tamago</b> - furikake, tare glaze		<u>4</u>

**sashimi moriawase**

12pcs - 36.00

**nigiri omakase**

5pcs - 18.00

## makimono

<b>negiTuna</b> - yellowfin tuna, nikiri, scallion, negidare, wasabi	<u>10</u>
<b>negiHama</b> - hamachi, nikiri, scallion, negidare, wasabi	<u>10</u>
<b>sake toro</b> - salmon belly, ikura, avocado, togarashi, ponzu, lemon zest	<u>14</u>
<b>spicy tuna</b> - yellowfin tuna, chili oil, garlic chili sauce, tempura crunch	<u>9</u>
<b>ebi maki</b> - tempura prawn, shiso aioli, masago, asparagus, avocado	<u>9</u>
<b>alaskan</b> - salmon, crab meat, cream cheese, spicy mayo, masago, tempura fried	<u>16</u>
<b>shakira</b> - unagi, spicy tuna, avocado, masago, tempura fried	<u>10</u>
<b>unagi maki</b> - bbq eel, tempura prawn, avocado, asparagus, garlic miso	<u>16</u>
<b>philidelphia</b> - salmon, asparagus, fried cream cheese, ikura, lemon zest	<u>8</u>
<b>california</b> - crab, cucumber, avocado, masago, sesame	<u>8</u>
<b>red dragon</b> - tempura prawn, asparagus, yellowfin tuna sashimi, spicy mayo, tobiko	<u>18</u>
<b>kani maki</b> - spicy crab, tempura crunch, spicy mayo, togarashi, tobiko, scallion	<u>10</u>
<b>sake san</b> - spicy salmon skin, salmon sashimi, Ikura, scallion, torched	<u>15</u>
<b>vegetable maki</b> - cucumber, avocado, oshinko, kaiware, kampyo, asparagus	<u>9</u>
<b>zen maki</b> - spicy crab, asparagus, salmon sashimi, lemon preserve, ikura, yuzu tobiko	<u>20</u>
<b>rainbow maki</b> - california roll inside, assorted fish sashimi, masago	<u>18</u>
<b>dynamite maki</b> - yellowfin tuna, spicy chili sauce, tempura crunch, cucumber, nikiri	<u>10</u>
<b>lobster maki</b> - butter poached lobster tail, lemon preserve, lobster butter	<u>22</u>
<b>wagyu beef maki</b> - tempura prawn, asparagus, A5 wagyu beef, soy glaze, torched	<u>28</u>

**chocolate tort** - ganache, sesame, blood orange

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**japanese cheesecake** - yuzu curd, almond praline, crème

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