

NIGIRI SASHIMI

MAGURO Yellowfin Tuna	5
SAKE Salmon	4
SAKE HARAMI Salmon Belly	4.5
ORA KING SALMON	5.5
HAMACHI Yellowtail	5
HAMACHI HARAMI Yellowtail Belly	6
SUZUKI Stripe Bass	4
MADAI Sea Bream/Red Snapper	5.5
SIMA AJI Striped Jack Horse Mackerel	6
SMOKE SALMON	5
ESCOLAR Super White Tuna	4
HON MAGURO Bluefin Tuna Top Loin	8
CHU TORO Mid Abdomen	10
O-TORO Lower Belly	12
KAMA TORO The Gill Flesh "Neck"	15
EBI Boiled Tiger Shrimp	3
IKA Cuttle Fish	4
HOTATE Sea Scallop	6.5
AMA EBI Sweet Shrimp/ Pawn Shrimp	8
UNAGI Fresh Water Eel	4
UNI Santa Barbara Sea Urchin	12
TOBIKO Yuzu, Black, Wasabi, Chili	4
TAMAGO Baked Egg	2.5
IKURA Salmon Roe	5.5
TAKO Boiled Octopus	4
MASAGO Smelt Roe	5
FRESH WASABI	5

CLASSIC MAKI

Some classic maki include
cucumber and avocado

CALIFORNIA	7
SPICY TUNA	9
SPICY SALMON	7
SPICY CRAB	9
SPICY SCALLOP	12
SOFT SHELL CRAB	10
SHRIMP TEMPURA	7
CALAMARI TEMPURA	6
SALMON TEMPURA	7
YELLOWTAIL SCALLION	10
EBI Q	10
UNAGI CUCUMBER	9
PHILADELPHIA	10
TUNA AVOCADO	12
SALMON AVOCADO	10
TUNA ROLL	9
SALMON ROLL	8
NEGI TORO	13

VEGETABLE ROLL

AVOCADO	6.5
CUCUMBER	5.5
ASPARAGUS	8
OSHINKO	6
AVOCADO CC	8
SWEET POTATO	7
SHIITAKE MUSHROOM	9
VEGGIE KING	19

Spring mix, asparagus, cucumber,
avocado, shiitake mushroom,
oshinko rolled in soybean paper
served w/ chili sauce