

*Our cooking philosophy
is to use the freshest of ingredients
that are cooked at the time of order
and this may take a little longer.
So, please let us know
if you are pressed for time.*

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SUSHI

Appetizers

Spicy crab tartar

King crab with yuzu truffle oil

Toro tartar

with fresh wasabi soy

Spicy tuna tartar

with sesame yuzu soy

Fresh salmon tartar

with summer truffle soy

Jalapeños miso baked salmon & shrimp tartare

Usuzukuri seabream

thin sliced sashimi with orange ponzu

Greek yellowtail carpaccio

fresh wasabi ponzu

Octopus carpaccio

with jalapeño dressing

Seared nigiri

*tuna, salmon, white fish & wagyu beef with sweet
truffle soy & fresh summer truffle (4pcs)*



Field greens

on crispy sushi rice with creamy sesame dressing



Baked eggplant miso

Miso marinated seafood on fried eggplant / spicy optional

Tuna tataki

with shiso mint & jalapeno ponzu dressing

Salmon tataki miso

in truffle flavored karashi – su – miso

Prawn tempura

with chilli sesame dressing

Nigiri & Sashimi (2 pcs)

Manguro / Tuna

Toro / Tuna belly

Salmon

Greek Yellowtail

Suzuki / Sea Bass

Sea urchin

King crab

Ebi / Shrimp

Ama ebi / Sweet shrimp

Unagi / Eel

Ikura / Salmon roe

Scallop

Tobiko / Flying fish eggs

Masago / Capelin eggs

Signature Rolls (8 pcs)

Teriyaki roll

Maki roll topped with seared white fish, tuna, salmon, yellowtail & teriyaki sauce

Salmon teriyaki on shrimp tempura

Shrimp tempura roll topped with seared salmon

Seabass teriyaki on spicy crab tartar

Seared seabass on spicy crab tartar maki with spicy yuzu kosho dressing

Miso baked toro tartar on spicy shrimp tempura

Baked toro tartar with miso topped on spicy shrimp Tempura maki with spicy yuzu paste

Truffle flavored parmesan baked salmon

King crab maki roll with asparagus topped with parmesan baked salmon

Baked spicy crab

Filled with cucumber, avocado

Sake steamed black cod on vegetable tempura

with sake soy butter

Seared smoked salmon

philadelphia cheese with garlic sauce

Wagyu beef teriyaki

*Seared wagyu rib eye on sundried tomato tempura
& asparagus roll topped with sweet truffle soy*

Seared yellowtail

*Seared yellowtail on cucumber avocado &
tobico wasabi with onion chilli salsa*

Seared salmon tartar on vegetable tempura

*Vegetable tempura roll, topped with Oyster
flavored seared salmon tartar*

Seared scallop on king crab

*King crab roll topped with seared scallop
& truffle flavor wasabi soy & shimeji mushrooms*

Spicy shrimp & crab

*King crab & sweet shrimp roll topped with shrimps
& yuzu lemon*

Spicy tuna or salmon on soft shell crab

*Seared tuna or salmon on soft shell crab roll
topped with chili lemon salsa*

Uramaki (8 pcs)

California

King crab with cucumber, avocado & wasabi

Salmon or Tuna avocado

Fish with avocado

Spicy tuna or salmon

Fish with masago & spicy mayonnaise

Dragon

Eel on roll with avocado, cucumber & tobiko

Rainbow

*Tuna, salmon, yellowtail & shrimp
on roll with avocado, cucumber & tobiko*

Ebiten

Shrimp tempura with mayonnaise

King crab tempura

King crab tempura with avocado & mayonnaise

Negi toro

Tuna belly with fresh onion

Spicy negi hama

Yellowtail with fresh onion



Vegetable tempura

Mixed vegies of the day

Hossomaki (6 pcs)



Kappa

Cucumber



Avocado

Tekka

Tuna

Salmon

Combo

Sashimi mix (12 pcs)

Tuna, Salmon, Yellowtail, White fish, Ikura

Sushi mix (12 pcs)

8pcs Nigiri, 4pcs Maki

Maki mix (16 pcs)

4 pcs California, 4 pcs Spicy Tuna ,

4 pcs Salmon Avocado, 4 pcs Shrimps Tempura

Sake

“Black Dot” Honjozo Cup / 180 ml

“Dassai 39” Junmai Daiginjo / 720 ml

“Black Dot” Honjozo / 1.8 lt



: VEGAN



: VEGAN OPTIONAL

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