

seasonal sushi bar
selections

kinmedai – golden big eyed snapper* <i>shizuoka, japan</i>	10
ginzake – coho salmon* <i>washington, usa</i>	7
hachibiki – rubyfish* <i>nagasaki, japan</i>	9
kuromutsu – blackfish* <i>tokushima, japan</i>	9
kamasu – barracuda* <i>mie, japan</i>	8
medai – butterfish* <i>kyoto, japan</i>	8
suzuki – sea bass* <i>tokushima, japan</i>	7
isaki – gruntfish* <i>kumamoto japan</i>	8
saba – boston mackerel* <i>oita, japan</i>	7
aji – jackfish* <i>oita, japan</i>	7
kisu – silver whiting* <i>aichi, japan</i>	7
mehikari – greeneye* <i>ibaraki, japan</i>	6
sayori – needlefish* <i>miyagi, japan</i>	8
hotate – scallop* <i>hokkaido, japan</i>	8
muki hotate – scallop* <i>iwate, japan</i>	9
zuwaigani – snow crab* <i>tottori, japan</i>	7
tairagai – razor clam* <i>aichi, japan</i>	8
tako – octopus <i>miyagi, japan</i>	6
shako – mantis shrimp <i>okayama, japan</i>	10
fresh wasabi	5
chef's seasonal sushi combination*	60
chef's seasonal sashimi combination*	68

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 011322