

seasonal sushi bar
selections

kinmedai – golden big eyed snapper* <i>chiba, japan</i>	10
ginzake – coho salmon* <i>washington, usa</i>	7
kuromutsu – blackfish* <i>nagasaki, japan</i>	8
kamasu – barracuda* <i>toyama, japan</i>	8
medai – butterfish* <i>nagasaki, japan</i>	8
tsumuburi – rainbow runner* <i>nagasaki, japan</i>	8
suzuki – sea bass* <i>miyagi, japan</i>	7
isaki – gruntfish* <i>ehime, japan</i>	8
mehikari – greeneye* <i>ibaraki, japan</i>	6
saba – boston mackerel* <i>hyogo, japan</i>	7
aji – jackfish* <i>hyogo, japan</i>	7
shima aji – striped jack* <i>kumamoto, japan</i>	6
hotate – scallop* <i>hokkaido, japan</i>	8
zuwaigani – snow crab* <i>canada</i>	7
tairagai – razor clam* <i>aichi, japan</i>	10
kuruma ebi – tiger prawn* <i>okinawa, japan</i>	10
tako – octopus <i>kanagawa, japan</i>	6
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. 111821