

seasonal sushi bar  
selections

<b>kinmedai – golden big eye snapper*</b> chiba, japan	<b>12</b>
<b>fujinosuke – king trout*</b> shizuoka, japan	<b>10</b>
<b>kamasu – barracuda*</b> kumamoto, japan	<b>9</b>
<b>kuromutsu – blackfish*</b> kagoshima, japan	<b>9</b>
<b>samegawa karei – sharkfin flounder*</b> hokkaido, japan	<b>10</b>
<b>sakura masu – cherry blossom trout*</b> hokkaido, japan	<b>9</b>
<b>mehikari – greeneyes*</b> miyagi, japan	<b>10</b>
<b>sayori – needlefish*</b> miyagi, japan	<b>10</b>
<b>noresore – conger eel*</b> ehime, japan	<b>8</b>
<b>shima aji – striped jack*</b> kumamoto, japan	<b>8</b>
<b>aji – jackfish*</b> ehime, japan	<b>10</b>
<b>hotate – scallop*</b> hokkaido, japan	<b>9</b>
<b>hotaru ika – firefly squid</b> hyogo, japan	<b>7</b>
<b>tako – octopus</b> miyagi, japan	<b>6</b>
<b>zuwaigani – snow crab</b> canada	<b>9</b>
<b>tairagai – pen shell clam</b> aichi, japan	<b>9</b>
<b>fresh wasabi</b>	<b>8</b>
<b>chef's seasonal sushi combination*</b>	<b>75</b>
<b>chef's seasonal sashimi combination*</b>	<b>80</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 022725