



Bowls

Served with cucumber, edamame, Yuzu avocado, scallions and seaweed salad, with your choice of base and sauce

Wabi Sabi 18

Salmon, Tuna, Blue Crab and Shiitake Mushroom

Sake 15

Atlantic Salmon

Maguro 16

Yellowfin Tuna

Kani 16

Wild Blue Crab

Hamachi 18

Japanese Yellowtail

Yasai 11

Braised shiitake, carrots, radish and variety of seaweed.

Base options

Sushi rice Traditional sushi rice

Multigrain Brown rice, red quinoa, barley, japanese millet and seaweed

Cha Soba Noodles green tea flavored japanese noodles made with buckwheat flour

Mixed Greens Arugula, Spinach and Watercress

Sauces extra \$1

Wasabi soy

Sesame ginger

Spicy Miso

Spicy Sesame Soy

Sushi 100 14pc+1 maki	Omakase Chirashi 39 12pc over rice	Sashimi 75 14pc
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Maki

Spicy tuna roll 13

Salmon Avocado roll 11

Hamachi roll 14

Cucumber, Shiso and Scallions

Eel Cucumber roll 15

California roll 15

Made with wild blue crab

Negihama roll 13

Hamachi, scallions, wasabi

Negitoro roll 18

Fatty Tuna, scallions, wasabi

Yasai roll 8

Assorted Vegetables

Wabisabi roll 16

Tuna Salmon Cucumber Avocado Wakame and Braised shiitake

Sides

Miso Soup 4

Seaweed Salad 5

Small Salad 5

Edamame 5

Sushi, Sashimi, Temaki

	1 pc Sashimi/Nigiri	Handroll
Otoro Fatty Tuna	12	24
Chutoro Medium Fatty Tuna	10	
Akami Bluefin Tuna	7	14
Maguro Yellowfin Tuna	6	12
Sake Atlantic Salmon	5	10
Hamachi Japanese Yellowtail	6	12
Shima Aji Striped Jack	7	14
Ikura Marinated Salmon roe	8	16
Madai Japanese Sea Bream	5	10
Hirame Fluke	5	10
Hotate Hokkaido Scallop	7	14
Aji Horse Mackerel	8	16
Anago Saltwater Eel	8	16
Botan Ebi Sweet Shrimp	8	16
Japanese Uni Sea Urchin	12	24
Wagyu-Toro A5 Wagyu and Otoro		36
Wagyu-Uni A5 Wagyu and Uni		36
Uni Ikura Shiso		25
Hotate Uni Shiso		25

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