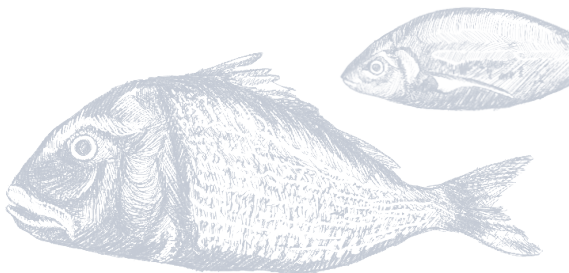


FIGHT FIGHT FIGHT



NIGIRI* / SASHIMI* [2PCS]

AKAMI LEAN CUT TUNA 19
CHU TORO MEDIUM FAT BLUEFIN TUNA MP
O TORO FATTY BLUEFIN TUNA MP
HAMACHI YELLOWTAIL 17
MADAI SEA BREAM 17
SAKE FAROE ISLAND SALMON 16
EBI TIGER PRAWN 16
IKURA MARINATED SALMON ROE 19
UNAGI FRESH WATER EEL 17

MIYAZAKI A5 WAGYU 24
HOKKAIDO UNI SEA URCHIN MP
KATSUO SKIPJACK TUNA 20
TSURI AJI HORSE MACKEREL 20
SHOKKO BABY KANPACHI 19
NI ANAGO SALTWATER CONGER EEL 20
HOKKAIDO HOTATE SCALLOPS 23

CHEF'S SELECTION NIGIRI
[5 PCS] 42 / [7 PCS] 58

CHEF'S SELECTION SASHIMI
[10 PCS] 68 / [14 PCS] 98



MAKIZUSHI

CLASSIC ROLLS

TEKKA* BIG EYE TUNA 16
HAMACHI* YELLOWTAIL 17
SALMON* 16

REMASTERED ADDITIONS

CAVIAR BUMP* [36]
FRESH GRATED WASABI [12]

SIGNATURE ROLLS

888* SALMON, TUNA, HAMACHI, AVOCADO, SPICY MISO 27
SALMON LOVE* SALMON, SOY JALAPEÑO, SUNDRIED TOMATO 27
CRUNCHY TUNA* SPICY TUNA, SCALLION, TOBIKO, AVOCADO, RICE CRACKER 19
SURF & TURF* LOBSTER, WAGYU, SHISO CHIMICHURRI 39
GARDEN ROLL AVOCADO, ASPARAGUS, PICKLED CABBAGE, RICE CRACKER 20

HAND ROLLS*

BLUE CRAB, TOBIKO, AVOCADO, CUCUMBER 19
SPICY TUNA, SCALLION, CUCUMBER 15
SALMON, SCALLION 15
HAMACHI, SCALLION 15
MAINE LOBSTER, AVOCADO, YUZU AIOLI 24
EBI, TIGER PRAWN 16



WE PROUDLY SOURCE OUR PREMIUM
SEAFOOD FROM **YAMA SEAFOOD**,
A TRUSTED PURVEYOR OF FINE,
SUSTAINABLY HARVESTED SEAFOOD.

MASTER SUSHI CHEF: KIICHI OKABE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.