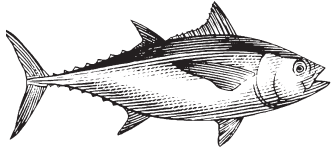


## OCEAN



足立舟頼

SUSHI CHEF, MASA ADACHI

## MAKI

NOMI FUTOMAKI | 23

snow crab - eel - salmon - scallion - rhubarb

CRUNCHY SPICY TUNA | 23

big eye tuna - shiso panko - togarashi

SALMON AVOCADO | 20

salmon - avocado - citrus dressing

TIGER | 23

shrimp tempura - snow crab  
spicy big eye tuna - avocado

EEL CUCUMBER | 20

bbq eel - soy marinated cucumber - sansho

NEGITORO | 15

fatty tuna - scallions

VEGETABLE | 18

leek - green bean - broccoli - asparagus - shiso

SAKURA YELLOWTAIL | 23

yellowtail - cured cherry blossom leaf - chili paste

## NIGIRI AND SASHIMI

per piece

MAGURO - TUNA 8

CHUTORO - MEDIUM-FAT BLUEFIN TUNA 11

OTORO - FATTY BLUE FIN TUNA 14

SAKE - SALMON 6

MADAI - SNAPPER 7

HAMACHI - YELLOWTAIL 7

HOTATE - SCALLOP 8

UNI - SEA URCHIN 14

TAKO - OCTOPUS 7

KINMEDAI - GOLDEN EYE SNAPPER 8

SHIMA AJI - STRIPED JACK 7

AJI - HORSE MACKEREL 6

KAMPACHI - ALMACO JACK 7

JAPANESE MARKET SELECTION MP

*kindly inquire*

## PLATTERS

SUSHI | 55

chef's selection of nigiri

SASHIMI | 50 ~ 90

chef's selection of freshly cut sashimi

NOMI | 80

chef's choice of nigiri, sashimi, maki