

## OCEAN



### 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

*OMAKASE*

*noun* / a meal consisting of dishes selected by the chef

ALLOW OUR SUSHI CHEFS TO PREPARE A UNIQUE AND  
TAILORED-TO-YOU DINING EXPERIENCE  
available exclusively at the sushi bar

**SUPERIOR**  
115 PER PERSON

13 ITEMS

**ELITE**  
160 PER PERSON

18 ITEMS

Available through 11:00pm

## 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

EAST & WEST OYSTERS | 19 ~ 38  
cucumber lime - mignonette - lemon

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS