

Nigiri Sushi/ Sashimi

A la carté

prices reflect 2 pieces sushi or 3 pieces sashimi

Ankimo (monkfish liver) 6.50

Avocado 3.50

Tamago (egg) 4.00

Tobiko (flying fish roe) 5.00 *

Unagi (freshwater eel) 6.00

Inari (fried tofu) 3.50

Green mussels (broiled) 6.00

Uzura (quail egg) 3.00 *

Ikura (salmon roe) 7.00 *

Hamachi (yellowtail) 6.00 *

Ika (squid) 5.50 *

Ebi (steamed shrimp) 4.50

Shiromi (daily whitefish) 6.00 *

Smoked salmon 5.50 *

Bincho Maguro (albacore tuna) 5.50 *

Kani (Maine crabmeat) 6.50

Tako (Octopus) 5.95 *

Maguro (tuna) 6.00 *

Hotate (scallop) 6.95 *

Sake (salmon) 5.50 *

Uni (sea urchin) 6.90 *

Anago (sea eel) 6.95

Saba (mackerel) 5.50 *

Rolls

6 pieces per roll

Tekka (tuna) 5.00 *

Bincho/avo (albacore tuna and avocado) 5.50 *

Spicy Tuna 5.50 *

Spicy Scallop 5.95 *

Spicy Salmon 5.50 *

Crunchy Spicy Tuna 5.95 *

Crunchy Scallop 5.95 *

Crunchy Spicy Scallop 5.95 *

Sake (salmon) 5.00 *

Salmon Skin (broiled) 5.95

Salmon Cream Cheese 5.50 *

Boston (salmon avocado) 5.50 *

California (Maine crabmeat and avocado) 6.50

Negi-hama (yellowtail and scallions) 6.00 *

Smoked Sake 5.00 *

Gokudo (mackerel and ginger) 5.25 *

Una-kyu (freshwater eel and cucumber) 6.95

Una-avo (freshwater eel and avocado) 6.95

Shrimp Tempura 6.95

Philly (freshwater eel and cream cheese) 6.95

Sada (cooked yellowtail and garlic) 5.95

Futo-maki (egg and vegetables) 6.00

Yam Potato 5.95

kappa (cucumber) 3.50

avocado 3.50

shinko (radish) 3.50

inari (tofu) 4.50

natto (fermented soybeans) 4.50

ume-shiso (plum and shiso) 3.75

ume-kyu (plum and cucumber) 3.75

asparagus 4.00

avocado cucumber 4.50

shiitake mushroom 4.50