

Nigiri Sushi/ Sashimi

A la carté

prices reflect 2 pieces sushi or 3 pieces sashimi

Ankimo (monkfish liver) 8.00

Avocado 6.00

Tamago (egg) 7.00

Tobiko (flying fish roe) 6.00 *

Unagi (freshwater eel) 8.00

Inari (fried tofu) 5.00

Ikura (salmon roe) 8.00 *

Hamachi (yellowtail) 8.00 *

Ika (squid) 7.00 *

Ebi (steamed shrimp) 6.00

Shiromi (daily whitefish) 7.00 *

Smoked salmon 7.00 *

Bincho Maguro (albacore tuna) 7.00 *

Kani (Maine crabmeat) market

Tako (Octopus) 7.00 *

Maguro (tuna) 8.00 *

Hotate (scallop) 9.00 *

Sake (salmon) 8.00 *

Uni (sea urchin) market *

Anago (sea eel) 9.00

Saba (mackerel) 7.00 *

Rolls

6 pieces per roll

Tekka (tuna) 6.00 *

Bincho/avo (albacore tuna and avocado) 7.00 *

Spicy Tuna 7.00 *

Spicy Scallop 8.00 *

Spicy Salmon 7.00 *

Crunchy Spicy Tuna 8.00 *

Crunchy Spicy salmon 8.00 *

Crunchy Spicy Scallop 9.00 *

Sake (salmon) 6.00 *

Salmon Skin (broiled) 7.00

Salmon Cream Cheese 7.00 *

Boston (salmon avocado) 7.00 *

California (Maine crabmeat and avocado) 8.00

Negi-hama (yellowtail and scallions) 8.00 *

Smoked Sake 7.00 *

Gokudo (mackerel and ginger) 7.00 *

Una-kyu (freshwater eel and cucumber) 9.00

Una-avo (freshwater eel and avocado) 9.00

Shrimp Tempura 9.00

Philly (freshwater eel and cream cheese) 9.00

Sada (cooked yellowtail and garlic) 8.00

Futo-maki (egg and vegetables) 10.00

Vegetable 8.00

Yam Potato 8.00

kappa (cucumber) 5.00

avocado 6.00

shinko (radish) 6.00

inari (tofu) 6.00

natto (fermented soybeans) 6.00

ume-shiso (plum and shiso) 6.00

ume-kyu (plum and cucumber) 6.00

asparagus 5.00

avocado cucumber 6.00

shiitake mushroom 6.00