

TODAY'S SPECIAL

<<< COLD APPETIZERS, SALAD, & SASHIMI >>>

ANKIMO AND TOMATOES (Monk fish liver and tomatoes slice with garlic olive ponzu sauce)	18.00
ARUGULA QUINOA KALE GRAPEFRUIT SALAD	13.50
AWABI (Baby Abalone) SASHIMI	24.00
CRAB, ARUGULA, FUJI APPLE SALAD (With "Yuzu" dressing)	16.50
KANPACHI (Premium Yellowtail, Amberjack) SASHIMI WITH SLICE TOMATO (with Cilantro Truffle Dressing)	34.00
KATSUO TATAKI (Seared Japanese bonito Skip Jack Tuna sashimi w/grated ginger & scallions)	34.00
SCOTTISH SALMON NEW STYLE SASHIMI (Fresh Ginger/Garlic, Sesame Olive Soy sauce)	22.00
SHIRAKO APPETIZER (Cod fish roe with ponzu sauce)	16.00
TAI (RED SEA BREAM from JAPAN) SASHIMI WITH CILANTRO JALAPENO SAUCE	24.00
TORO TARTAR CAVIAR (Soy Dashi sauce)	34.00

----LIVE STUFF----

KUSSHI OYSTERS (3 pieces on half shell / Canada) 21.00	PACIFIC OYSTERS (Two pieces on half shell/Canada) 12.00
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<<< HOT APPETIZERS >>> 🕒=Please allow us extra time to prepare

DEEP FRIED SHRIMP, CALAMARI, ASPARAGUS (With gorgonzola cheese miso sauce)	18.00
HOKKAIDO JUMBO SCALLOPS & MUSHROOMS (Pan fried with soy sauce and butter)	18.00
KANI SHIITAKE AGE (Deep fried shiitake mushroom stuffed w/crab meat, served w/tempura sauce)	16.50
POPCORN SHRIMP TEMPURA APPETIZER (Wasabi soy salt)	14.00
SOFT-SHELL CRAB APPETIZER (Deep Fried Blue Crab / Spicy or Not Spicy)	18.00
SWEET PEATRUFFLE OIL (Pan-fried with soy sauce & garlic / Flavored with white truffle oil)	9.50
TAI KABUTO MUSHI (Steamed Red Sea Bream Head & collar with soy flavored broth) 🕒	12.00

----CHARBROILED FRESH FISH HEAD & COLLAR---- 🕒

SALMON COLLAR (Teriyaki Sauce) 18.00	YELLOWTAIL COLLAR (Teriyaki Sauce) 21.00
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<<< KUSHIYAKI >>>

ANGUS FILET MIGNON (Spicy Ginger Wasabi) 18.00	MIYAZAKI BEEF (A5 Grade / Strip Loin) 36.00
CHICKEN BREAST (Garlic Lemon sauce) 6.00	PORK BELLY (Shrimp garlic miso) 6.00
DRY AGED ANGUS BEEF RIBEYE (30 Days) 18.00	SAWARA SHIO-KOJI (Sierra / Salted Rice Malt) 12.00
HALLOUMI TRUFFLE CHEESE w/MUSHROOM 6.00	

<<< NIGIRI SUSHI >>>

BOTAN-EBI (Sweet Shrimp / Santa Barbara) 24.00	KING CRAB (Wild / Indonesia) 16.00
ENGAWA CAVIAR (Halibut Fin/ South Korea) 24.00	NEGI-TORO (Minced tuna belly and Scallions) 20.00
HON MAGURO (Blue Fin Tuna / Spain) 12.00	SAWARA (Wild Sierra / Boston) 12.00
HON MAGURO OH-TORO (Fatty Blue Fin Tuna / Spain) 29.00	SHIRAKO (Wild Cod fish roe / Alaska) 14.00
HON MAGURO TORO (Fatty Blue Fin Tuna / Spain) 22.00	SOCK EYE SALMON (Wild / Canada) 16.00
IKA (Wild Squid / Local) 12.00	UNI TORO CAVIAR 49.50
KANPACHI (Premium Yellowtail, Amberjack / Hawaii) 14.00	

----TODAY'S BEST SUSHI: FRESH FISH FROM JAPAN----

AJI (Wild Horse/Spanish mackerel / Kyushu) 16.00	KATSUO (Wild Japanese bonito, Skipjack Tuna / Choshi) 14.00
BAFUN UNI (Wild Sea Urchin / Hokkaido) 36.00	KASUGO DAI (Wild Baby Sea Bream / Nagasaki) 16.00
IWASHI (Wild Fresh Sardine / Miyagi) 16.00	KINKA-SABA (Wild Premium Mackerel / Miyagi) 10.00
JI-KINME DAI (Wild Premium Golden Eye Snapper / Chiba) 19.00	SEARED HOTATE UNI (Hokkaido) 28.00
KAMASU (Wild Barracuda / Mie) 15.00	TAI (Red Sea Bream / Ehime) 9.00

----SOMETHING NOT FISHY----

TAMAGO (Sweet and Savory Egg Omelet) 8.00	MIYAZAKI BEEF (A5 / Strip Loin Center cut) 32.00
SHIITAKE MUSHROOM (Charbroiled) 8.00	WASABI NASU (Pickled Japanese eggplant) 8.00

<<< ROLLS >>>

> BAKED LOBSTER ROLL	Cut Roll 24.50	Hand Roll 19.50
(Charbroiled lobster with avocado, asparagus, smelt egg & yuzu-naise)		
> BLUE CRAB ROLL (With Mayonnaise inside)		14.00
> CILANTRO ROLL		33.00
(ALB TEM w/AVO & SPY MAYO IN, AVO & ALB slice OUT w/chopped jalapeno & cilantro TOP, Garlic olive ponzu, Soy paper)		
> DIVER JUMBO SCALLOP ROLL WITH ARUGULA		26.00
(Scallop, asparagus, mayo inside w/slice of scallop, avocado, lemon outside w/Cilantro Jalapeno Sauce on a bed of arugula salad)		
> JALAPENO TRUFFLE ROLL (Spicy tuna & Jalapeno tempura inside with Salmon & Avocado slice on top with truffle oil ponzu)		29.50
> NEGITORO ROLL (Minced fatty portion of tuna with shiso leaf & scallions)		20.00
> PRINCESS ROLL (Spicy tuna, No Veg. No Rice roll w/Soy, paper. ALB & AVO out w/Truffle oil. CP GO or Arugula or Spring mix top)		41.50
> SURF'N TURF ROLL (Lobster tempura w/avocado inside, Miyazaki beef outside. garlic butter truffle ponzu)		49.50
> TONY ROLL (Albacore tempura, Green Onion, spicy mayo inside / Spicy Tuna, Avocado, Green onion, Asian sauce Top)		29.00
> WHITE FISH TEMPURA SWEET CRUNCH ROLL (Avocado, mayo w/crunchy green onion & eel sauce on top)		24.00

----SOMETHING NOT FISHY----

> MANGO TEMPURA ROLL (Mango tempura w/ asparagus inside, avocado outside w/ Ume sauce)	13.00
> VEGETABLE ASIAN ROLL (Veg-tempura inside, spicy tofu & avocado outside w/Asian sauce)	18.00
> VEGETABLE LEMON ROLL (Cucumber & avocado inside, lemon slice & avocado outside w/garlic ponzu sauce)	14.50

<<< DESSERTS >>>

BANANA AND BERRY FLAMBÈ WITH ICE CREAM	12.00
FLOURLESS DARK CHOCOLATE CAKE with ICE CREAM / with Hoji-cha (Hot roasted green tea)	14.50
FRUITS CRÈME BRULÈE / with Hoji-cha (Hot roasted green tea)	15.50
KABOCHA PUMPKIN FLAN Caramel CUSTARD (With whipped cream & cinnamon powder)	12.00
MATCHA CHEESE CAKE with ICE CREAM / with Hoji-cha (Hot roasted green tea)	12.50
MOCHI ICE CREAM (Choice of Strawberry, Mango, Black Sesame, Green Tea, Chocolate, or any three flavors)	6.00