

FRESH FISH LIST

	Nigiri - 2 pc	Sashimi - 3 pc
* Akami (Bluefin Tuna)	\$15	\$20
* Ama Ebi (Jumbo Raw Sweet Shrimp)	\$16	\$20
* Anago (Sea Eel)	\$12	\$16
* Bachi Maguro (Big Eye Tuna)	\$13	\$17
* Bonito Katsuo (Black Tuna)	\$12	\$16
* Chu-Toro (Medium Fat Bluefin Tuna)	\$17	\$24
Dashi Tamago (Egg Omelette)	\$8	\$11
* Goma Saba (Japanese Mackerel)	\$15	\$20
* Hamachi (Yellowtail)	\$12	\$16
* Hamachi Toro (Yellowtail Belly)	\$14	\$18
* Hiramasa (Kingfish)	\$12	\$16
* Hokkaido Uni (Japan)	\$25	\$30
* Hotate (Japanese Scallops)	\$14	\$18
* Ikura (Salmon Roe)	\$12	\$16
* Japanese Wild Kanpachi (Amberjack)	\$14	\$18
* Kinmedai (Golden Eye Snapper)	\$15	\$22
* Korean Hirame (Fluke)	\$13	\$17
* Madai (Red Snapper)	\$12	\$16
* Mongo Ika (Japanese Squid)	\$10	\$14
* Ora-Sake (NZ King Salmon)	\$13	\$17
* Ora-Sake Toro (NZ King Salmon Belly)	\$15	\$20
* Otoro (Bluefin Fatty Belly)	\$22	\$32
* Sake (Scottish Salmon)	\$10	\$14
* Sake Toro (Scottish Salmon Belly)	\$14	\$17
* Santa Barbara Uni (Sea Urchin)	\$22	\$27
* Shogun (Scallop Nigiri topped with Bluefin fatty tuna, lightly Seared, with soy glaze)	\$17	\$25
* Suzuki (Sea Bass)	\$15	\$18
* Tako (South African Octopus)	\$12	\$16
* Tobiko (Flying Fish Roe)	\$10	\$15
* Umi-Masu (Ocean Trout)	\$15	\$20
* Umi-Masu Toro (Ocean Belly Trout)	\$18	\$23
* Wagyu (A5 Kobe Beef Miyazaki Japan)	\$34	\$51
* Zuke Maguro (Marinated Big Eye Tuna)	\$12	\$16

*these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions