

SHUKO TOGO

minimum per order \$45

Sushi | Roll Set

\$68

(Subject to change due to market availability)

6 sushi pieces & 1 spicy trout roll

Sushi | Roll Set for 2

\$135

(Subject to change due to market availability)

14 sushi pieces, 1 spicy trout roll, 1 kanpachi roll

3 Rolls Set

\$45

SPICY TROUT, pickled cucumber, bonito

MAITAKE TEMPURA, goma

KANPACHI, crispy potato, yuzu kosho

Sushi | Sashimi

TORO *(tuna belly)* \$14

SEARED KAMA TORO *(grilled tuna belly)* \$15

TROUT \$9

KANPACHI *(amberjack)* \$10

HOTATE *(sea scallop)* \$10

TAI *(Sea Bream)* \$9

AKAMI *(lean tuna)* \$10

KINMEDAI *(golden eye snapper)* \$12

UNI *(sea urchin) (Sashimi only)* \$12

Sotomaki | 4pc

KANPACHI, spicy potato. yuzu kosho	\$18
TROUT, shrimp tempura	\$17
SCALLOP, grilled asparagus	\$18
SAWARA, maitake tempura	\$17
UNI, cucumber	\$28

Inside out | 8pc

TORO SUJI, bird eye chili <i>limited orders</i>	\$28
SPICY TROUT, pickled cucumber, bonito	\$19
UNAGI, cucumber, sansho peppers	\$19
SHRIMP TEMPURA, shiso	\$18
KANPACHI, serrano peppers	\$19
SPICY TUNA, cucumber, pickled chili	\$19
MAITAKE TEMPURA, goma	\$16
GRILLED SHIITAKE, black sesame	\$16
GRILLED ASPARAGUS, aonori	\$16

BEVERAGE

SAKE

DASSAI “45” NIGORI, Junmai-Daiginjo, (Yamaguchi) 300ml	\$18
DEWAZAKURA “Cherry Bouquet” Ginjo, (Yamaguchi) 300ml	\$25
CHIKURIN “Lightness”, Junmai Ginjo, (Okayama) 300ml	\$39

WINE

Domaine Charles Audoin, ‘Cuvee Charlie’ Marsannay Blanc 2017	\$63
Daniel-Etienne Defaix, Les Lys, 1er Cru, Chablis 2005	\$70
Domaine Rollin Pere et Fils, Sous Fretille, 1er Cru, Pernand Vergelesses 2017	\$96

BEER

KIRIN ICHIBAN (Japan) Lager 12oz btl	\$10
HITACHINO NEST WHITE ALE (Japan) Belgian-style Wit Bier 12oz btl	\$14
FOLKSBIER “OBL” (Brooklyn) Helles Lager 12oz can	\$12
FOLKSBIER “Murcott Mandarin Glow Up” (Brooklyn) Berliner Weisse-style sour beer 12oz can	\$12

NON- ALCOHOLIC BEVERAGE

CLUB SODA 10oz btl	\$4
GINGER ALE 10oz btl	\$4
COKE 12oz can	\$4