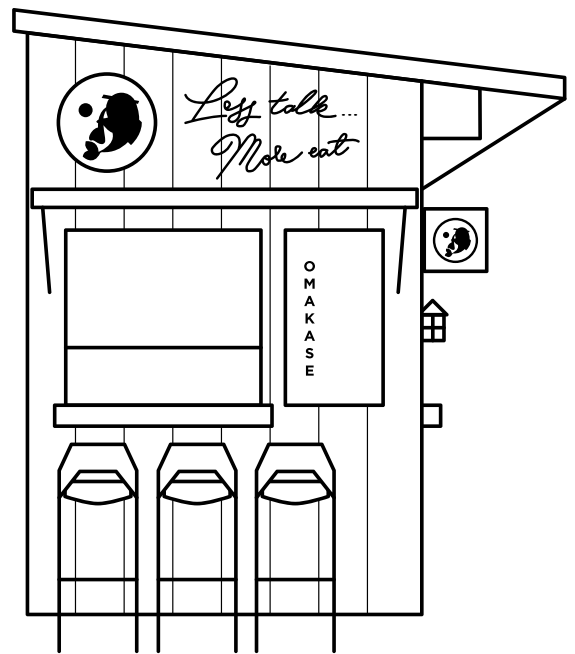




Sushi On Jones

Mucho Arigato™



@sushionjones • sushionjones.com



UCHŪ



Sushi On Jones



DON
WAGYU

Less talk More eat™



Omakase

Chef's Selection

Twelve Course 58

Twenty Course 105

À la Carte

Nigiri • Temaki

Arctic Char 6 • 11

Akami bluefin tuna 7 • 13

Otoro bluefin tuna 10 • 17

Hirame 6 • 11

Hotate 7 • 13

Ika 5 • 9

Ikura 8 • 15

Kanpachi 6 • 11

King Salmon 6 • 11

Madai 7 • 13

Shiro Ebi 12 • 23

Unagi 5 • 10

Uni California 12 • 22

Uni Hokkaido 15 • 27

Caviar 23 • 40

Oyster kumamoto 5

Wagyu short rib 8 • 12

Wagyu A5 rib eye 13 • 23

Wine

glass • bottle

Domaine de la Chaise, Sauvignon Blanc, 2017 13 • 55
Loire Valley, France

Beer

Echigo Koshihikari, Lager 11
Niigata, Japan

Kanazawa Hyakumangoku, Pale Ale 11
Ishikawa, Japan

Tea

Kukicha No. 1 5
Fukuoka, Japan

Nagano Soba Cha 5
Nagano, Japan

Soukou Matcha 7
Fukuoka, Japan

Non- Alcoholic

Japanese Plum Soda 7
Kansai, Japan

Yuzu Soda 7
Kansai, Japan

*menu items subject to change without prior notice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs,
or unpasteurized milk may increase your risk of foodborne illness.



Sake

240ml • 500ml

Kamoizumi, Nigori Ginjo 25 • 45

Hiroshima, Japan - fresh cream, melon, green grape

Sohomare Tokubetsu, Kimoto Junmai 20 • 35

Tochigi, Japan - toasted rice, umami, complexity

Koshi no Kanbai "Tokusen", Ginjo 23 • 42

Niigata, Japan - rice custard, baked pear, grapefruit

Heavensake, Junmai Ginjo 27 • 47

Miyagi, Japan - tropical fruit, purple flowers, silk

Tedorigawa "Iki na Onna", DaiGinjo 30 • 50

Ishikawa, Japan - fresh honey, apple, Juicy Fruit gum

Soto, Junmai DaiGinjo 35 • 55

Niigata, Japan - red apple skin, mochi, lime zest

Cocktails

Nectar 13

sake, pear nectar, candied ginger

Harvest 13

sake, sparkling apple cider, cranberry, honey stick

Osuimono

Soup

Yasei Kinoko Miso 5

wild mushroom

Sakana Miso 9

seafood

Specials

Nigiri • Temaki

BigMac 20 • 27

wagyu, otoro, uni

Wagyu-ni 12 • 17

wagyu, uni

Caviar Supreme 30 • 55

wagyu, otoro, caviar

Three Stooges 22

kumamoto oyster, uni, ikura

Crispy Rice

2 pieces nigiri - porcini, shiitake, truffle

Bluefin Tuna 17

King Salmon 15

California Uni 27

Hokkaido Uni 35

Winter₂₀₂₀



Omakase

Chef's Selection

12 Course Omakase 58

Hirame
Kanpachi
Hotate
Arctic Char
Ika
Madai
Akami
Toro
Uni
Ikura
Wagyu-ni
Unagi

20 Course Omakase 105

Osuimono
Kaki
Hirame
Kanpachi
Hotate
Kamasu
Arctic Char
King Salmon
Shimaaji
Ikura
Ebi
Akami
Chu Toro
Toro
Robusuta
Kani
Uni
A5 Wagyu Ribeye
Donburi
Dezato

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