

STARTERS & SIDES

<u>MISO SOUP</u>	5.75
<u>AKADASHI MISO SOUP</u>	8.50
<u>EDAMAME</u>	7.75
<u>GREEN SALAD</u>	7.75
<u>HIJIKI</u>	9.75
<u>BLISTERED SHISHITO PEPPERS</u> (Shishito peppers flash-pan fried in light oil and salt)	9.75
<u>HORENSOU OHITASHI</u> (Chilled Spinach in soy bonito broth)	10
<u>HORENSOU GOMA-AE</u> (Chilled Spinach mixed with hearty sesame sauce)	10
<u>AGEDASHI TOFU</u> (SOFT TOFU COATED IN POTATO STARCH IS FRIED AND SERVED IN DASHI BROTH WITH SCALLIONS, DAIKON, GINGER, AND BONITO FLAKES)	10
<u>SEAWEED SALAD</u>	12
<u>KING CRAB & AVOCADO SALAD</u>	23
<u>SALMON SKIN SALAD</u>	19
<u>ANKIMO</u> (Steamed monkfish liver)	16
<u>UNAGI KYURI MAKI</u> (Broiled eel rolled in cucumber sheet and dressed with sweet eel sauce)	18
<u>SALMON CARPACCIO</u> (7 thin slices of salmon, avocado, minced onions, and salmon roe)	22
<u>YELLOWTAIL JALAPENO</u> (5 slices of yellowtail topped with marinated jalapeno and ponzu jelly)	23
<u>KANPACHI NAGA NEGI</u> (five slices of amberjack topped with thinly sliced Japanese leek, and crispy lotus root chips paired with the chef's special sauce)	27
<u>BLUE FIN TUNA SAMPLER</u> (two slices of each fatty, medium fatty, and lean bluefin tuna)	39
<u>YELLOW TAIL SAMPLER</u> (two slices of each yellow jack, amberjack, and yellowtail)	30
<u>SALMON SAMPLER</u> (two slices of each king salmon, ocean trout, and salmon)	20
<u>TEMPURA</u> (Three shrimp and vegetables)	18
<u>GINDARA</u> (Broiled Miso Cured Black Cod)	22

ENTREES

<u>TUNA LOVERS</u> - Three pieces of Bluefin tuna nigiri sushi and two rolls (tuna, avocado, and skinny spicy tuna)	\$36
<u>SUSHI DINNER</u> - Six pieces of nigiri sushi (two of tuna, salmon, yellowtail, amberjack, and flounder) plus two rolls from our ROLL LIST	\$39
<u>SUSHI SPECIAL</u> - Eight carefully selected pieces of nigiri sushi and one roll from the ROLL LIST	\$40
<u>SUSHI PRIME</u> - A Satisfying gap between Sushi Special and Sushi Deluxe and one roll of the ROLL LIST	\$42
<u>SUSHI DELUXE</u> - Ten exquisite pieces of nigiri sushi and one roll from the ROLL LIST	\$57
<u>SUSHI HATSUHANA "PICK 10"</u> - Create your own sushi assortment with the Hatsuhana List. Ten pieces of sushi and one roll. (Maximum two pieces per listed fish choice)	\$55
<u>OMAKASE NIGIRI</u> - Allow the chef to choose all your nigiri sushi pieces. The finest, freshest cuts with thoughtful touches everywhere. 15 PIECES - \$127 18 PIECES - \$141	
<u>SASHIMI & SUSHI OMAKASE</u> - Chef's exquisite assortment of sushi and sashimi with caviar and truffles.	\$117

KAISEN CHIRASHI - Raw and cooked gems, sushi rice and a few vegetables mounted beautifully double-decker style in two wooden lacquer bowls \$59

BOX OF FANTASIES
An enhanced version of our signature Box of Dreams \$87

BOX OF DREAMS - Our wildly popular signature entree. Delectable raw and cooked cuts adorning sushi rice in lacquer bowls in a wooden box \$64

BOX OF DREAMS MINI - Six miniature bowls arranged in a wooden box. Each contains raw or cooked delicacies on sushi rice. Create your box with our "Hatsuhana List" \$51

SALMON "MOTHER & CHILD" DONBURI - Alaskan salmon and salmon roe, along with a few relatives from the king salmon and salmon trout family get together on a bed of sushi rice for an unforgettable savory time \$35

UNAGI DON
An entire broiled eel atop a bed of sushi rice \$42

TORO TEKKA DON - Lavish cuts of Bluefin toro and tuna with a side of chopped tuna belly & scallion tartar. It also seems to be the dominant choice for sushi chefs when they are out consuming sushi \$57

SASHIMI - Standard assortment of five fish varieties. Tuna, salmon, yellowtail, and two other kinds of fresh catches \$44

SASHIMI SPECIAL - Chef's choice
An assortment of seven fish varieties with many added touches \$54

SASHIMI DELUXE - The day's most exceptional eight-variety assortment is decided. by the executive chef \$81

SASHIMI & SUSHI - A full spectrum collection of six kinds of sashimi, five pieces of sushi, and one roll from the ROLL LIST \$57

MAKI THREE - Your choice of three rolls from the ROLL LIST \$29

VEGETARIAN MAKI - Three rolls total, cucumber, avocado, and Japanese pickle with shiso leaves \$23

AVOCADO LOVERS MAKI - Eel, salmon and California, all with avocado rolled with rice on the outside \$31

SPICY CRUNCHY MAKI - Spicy tuna with crunch, spicy salmon with crunch and a spicy shrimp tempura \$32

ROLL LIST - TUNA, SPICY TUNA, SKINNY SPICY TUNA, SALMON, CUCUMBER, YELLOWTAIL SCALLION, SPICY YELLOWTAIL, EEL, CALIFORNIA, AVOCADO, PLUM PASTE & PERILLA, or SIMMERED SQUASH

Consumer advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness if you have certain medical conditions

