

NAMA

SUSHI ROLLS

SASHIMI

APPETIZERS

DESSERT

SUSHI ROLLS

SHOJIN asparagus, tomato, lettuce, avocado, cucumber	\$12
CRISPY SALMON* salmon, avocado, cream cheese, panko, eel sauce	\$17
YELLOWTAIL* kanpachi, crab, yuzu juice, truffle oil, green soy paper, aonori tempura flakes	\$17
SPICY TUNA* shichimi aioli, garlic ponzu, chives	\$16
CALIFORNIA crab, avocado, cucumber	\$15
ROCK SHRIMP* spicy tuna, avocado, mango, spicy aioli	\$18

SASHIMI

KANPACHI* yellowtail	\$13
AHI* yellowfin tuna	\$13
SAKE* salmon	\$13

APPETIZERS

KANPACHI CRUDO* ponzu, serrano pepper, cilantro	\$14
TUNA PIZZA* crisp tortilla, garlic aioli, chives, maldon sea salt, truffle oil	\$16
BEEF STRIPLOIN CARPACCIO* thinly sliced, yuzu ponzu, hot oil, shiso leaf	\$15
KINGFISH TARTARE* caviar, spring onion, wasabi dashi	\$16
TUNA TATAKI SALAD* mixed greens, garlic ponzu dressing	\$17
EDAMAME bbq salt	\$8
“KARAAGE” - FRIED CHICKEN sake, sweet soy, kewpie mayo	\$14
ROCK SHRIMP TEMPURA spicy gochujang aioli	\$18

DESSERT

PINEAPPLE CARPACCIO lemongrass syrup, pomegranate	\$9
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