

b | a d e
S U S H I

appetizers

EDAMAME steamed soy beans with sea salt	6
SEAWEED SALAD rice vinegar dressing, carrot, radish sprout	10
GREEN SALAD mixed greens, cucumber, tomato, carrot ginger dressing	13
MISO SOUP mixed miso in fish broth, tofu, seaweed scallion, shiitake	10
TUNA TATAKI seared sliced tuna, ponzu sauce	20
AMERICAN KOBE BEEF TATAKI yuzu kosho, scallion, garlic chips with truffle ponzu sauce	22
CHIRASHI assorted sashimi, sushi rice	32
OCTOPUS CARPACCIO sweet pepper, tomato, red onion cucumber, spicy vinegar dressing	19
TEMPURA vegetable, tempura sauce	12
shrimp, tempura sauce	18
shrimp and vegetable	17

sushi rolls

VEGETABLE yamagobo, cucumber, kampyo, avocado, asparagus	10
CALIFORNIA crabmeat, avocado, cucumber, masago	16
CRUNCHY SPICY TUNA chopped tuna, scallion, masago, avocado Blade spicy sauce, tempura flakes	18
SALMON salmon, avocado, cucumber	12
FRESHWATER EEL freshwater eel, avocado, scallion, unagi sauce	12
SPICY SCALLOP Hokaido bay scallop, Blade spicy sauce, masago tempura serrano, scallion	14

ALL SUSHI AND ROLLS CAN BE MADE WITH BROWN RICE, ADD \$2

specialty rolls

BLADE panko crust toro, pickled ginger, Asian pears XO sauce	20
CHATEAU shrimp, cucumber, avocado, Blade spicy sauce, unagi sauce, freshwater eel on top	16
BLEAU tuna, yellowtail, salmon, avocado, scallion, masago wrapped with daikon, soy onion dressing	18
DRAGON deep fried shrimp, cucumber, asparagus avocado, jalapeno tahini vinaigrette	17
RAINBOW crabmeat, cucumber, yellowtail tuna, salmon, whitefish, shrimp, avocado	18
LOBSTER steamed Maine lobster, cucumber masago, Japanese mayonnaise, avocado, Blade spicy sauce, unagi sauce tempura flakes	22
NARUTO MAKI thin sliced king salmon, crabmeat, masago, avocado kaiware, scallion vinegar dressing, wrapped in cucumber	18
RONIN salmon, fresh mozzarella, red onion, cilantro tomato, serrano chili, Blade spicy sauce, unagi sauce crispy onion	14

sushi and sashimi

two pieces per order

TORO blue fin tuna belly	M/P
AKAMI yellow fin tuna	12
HAMACHI yellowtail	12
SAKE salmon	10
HIRAME fluke	10
MADAI Japanese snapper	10
NIDAKO octopus	9
UNAGI freshwater eel	9
EBI shrimp	10
IKURA salmon roe	9
KANI peekytoe crab	11
SABA mackerel	10
SPECIAL fish of the day	M/P

sushi and sashimi platters

two pieces each

SAMPLER tuna, yellowtail, salmon	24
FIVE TYPES tuna, yellowtail, whitefish, salmon, shrimp	36

applicable taxes and an 18% service charge will be added to all checks
consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase the risk of foodborne illness, especially if you have certain
medical conditions