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appetizers

EDAMAME	9
boiled soy beans with sea salt	
TRADITIONAL SEAWEED SALAD	10
assorted seaweed, carrot, radish sprout	
MISO SOUP	9
mixed miso in fish broth, tofu, seaweed, scallion, shiitake mushroom	
OCTOPUS CARPACCIO	20
sweet pepper, tomato, red onion, cucumber, micro cilantro	
spicy vinegar dressing	
YELLOWFISH TUNA TATAKI	20
ultra-rare seared tuna, ginger, scallion, cilantro, ponzu	

sushi rolls

VEGETABLE	16
Yamagobo, cucumber, kampyo, avocado, asparagus	
CALIFORNIA	16
crab, avocado, cucumber, masago	
CRUNCHY SPICY TUNA	16
minced tuna, scallion, masago, avocado, Blade spicy sauce, masago	
SALMON	13
salmon, avocado, cucumber	
NEGIHAMA	14
yellowtail, scallion	
NEGITORO	24
bluefin tuna belly, scallion	
FRESHWATER EEL	14
shiitake mushroom, avocado, scallion, creamy spicy sauce	
BLEAU	17
tuna, whitefish, salmon, avocado, scallion, masago, wrapped with daikon, soy onion dressing	
DRAGON	19
deep fried shrimp, asparagus, avocado, bbq eelwasabi aioli	
SAKE-SU	18
king salmon, crabmeat, scallion, masago, avocado, vinegar dressing,	

sushi and sashimi two pieces per order

TORO BLUEFIN TUNA BELLY	MP
AKAMI YELLOWFIN TUNA	12
HAMACHI YELLOWTAIL	13
SAKE SALMON	11
TOBIKO FLYING FISH ROE	10
EBI SHRIMP	10
MADAI SEA BREAM	11
NIDAKO OCTOPUS	19
UAGI FRESHWATER EEL	11

sushi platter two pieces of each

SAMPLER	24
tuna, yellowtail, salmon	
FIVE TYPE	37
tuna, yellowtail, salmon, white fish, shrimp, served with sushi rice	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.