

Omakase – Chef's Choice –

Masa's Course85

Santen Mori
Zensai
Sashimi
Yakimono
Nigiri (8 pieces)
Owan

Hide's CourseAQ

Sashimi
Sushi

Moriawase

Sushi Moriawase40

Nigiri (10 pieces)
Hand Roll (1)
Kobachi
Owan

Sashimi Moriawase45

Sashimi (15 pieces)

Shunsai – Salad –

Kaisou – Seaweeds 8
Kinoko – Mixed Mushrooms 9
Organic Green 8
Ohitashi – Marinated Vegetables..... 8

Zensai – Appetizers –

Tofu..... 12
Tomatoes 8
Nasu..... 8
Shishito 8
Asparagus..... 8
Maguro 16
Hamachi..... 16
Sake 14

Yakimono – Broiled –

Chilean Sea Bass (4oz.) 18
Lobster (Half) 25
Scallop..... 18
Madai..... 18

Owan – Soup –

Osuimono 7
Akadashi 7

* 20% gratuity will be added for parties of 6 or more.

SUSHI (1 piece) SASHIMI (4 pieces)

HON MAGURO

O Toro
Chu Toro
Akami.....

MEBACHI MAGURO

Chu Toro
Akami.....

KIHADA MAGURO

Akami.....

HAMACHI

Hon Hamachi
Inada
Kampachi
Kona Kampachi.....
Katsuo
Shima Aji.....
Sawara
Hiramasa

SAKE

Scottish
Atlantic.....
Sockeye
Copper River
Arctic Char.....
King.....
Ocean Trout

HIKARI

Kohada.....
Saba.....
Iwashi.....
Sayori
Aji
Sanma

SUSHI (1 piece) SASHIMI (4 pieces)

SHIROMI

Hirame
Madai
Kurodai
Isaki.....
Kinmedai.....
Itoyori
Karei

KAI

Mirugai
Awabi
Tokobushi
Hotate
Kobashira
Aoyagi
Hokki.....
Mate.....
Kaki

OTHERS

Ma Tako
Mizu Tako
Yari Ika
Mongo Ika
Botan Ebi
Amaebi
Anago.....
Ikura
Tobiko
Uni
Tamago.....

Kanmi – Desserts –

Matcha Tiramisu	6
Warabimochi to Ryokucha no latte.....	6
Pear Comport.....	6

Dessert Wine

Tokaji Harslevelu, Hungary.....	8
Plum sake, Kakurei, Japan.....	8

Soft Drinks & Tea

Voss mineral water.....	10
Voss sparkling water.....	10
Soba Cha.....	7
Gobo Cha	8
Hoji Cha	5