

寿司 | 刺身

MAKIMONO (ROLLS)

8.00	AVOCADO ROLL
AVOCADO	AVOCADO ROLL
KANPYO	SIMMERED "KANPYO" SQUASH
KAPPA	JAPANESE CUCUMBER, SESAME SEED
NATTO	FERMENTED SOYBEANS
OSHINKO	PICKLED DAIKON, SESAME SEED
UMESHISO	PICKLED PLUM & SHISO LEAF
11.00	
EBI TEN	PRAWN TEMPURA, EEL SAUCE
NEGIHAMA	YELLOWTAIL & GREEN ONION
NEW YORK	PRAWN, AVOCADO, TOBIKO
TOKYO	HOUSE CURED MACKEREL, GINGER, SESAME, SHISO, GREEN ONION
12.00	
CRUNCHY	PRAWN TEMP, TOBIKO, TEMP FLAKES, EEL SAUCE
SAKEKAWA	SALMON SKIN, SPROUTS, BURDOCK ROOT
13.00	
PHILLY	HOUSE SMOKED SALMON, CREAM CHEESE, AVO
ROCK'N ROLL	FRESH WATER EEL, AVOCADO, EEL SAUCE
TEKKA	TUNA
14.00	
CALIFORNIA	RED CRAB, AVOCADO, TOBIKO
SPICY CAL	CALI ROLL W/ SPICY MAYO
ALASKA	SALMON & AVOCADO
ANAKYU	SEA EEL, JAPANESE CUCUMBER, SESAME
FUTOMAKI	SHIITAKE, EGG, SQUASH, SPINACH, RADISH
HARD ROCK	TEMPURA'D ROCK N ROLL
HAWAIIAN	TUNA & AVOCADO
UNATEN	PRAWN TEMPURA, UNAGI, TOBIKO, AVOCADO
SPICY ROLL	CHOOSE ONE: YELLOWTAIL, TUNA, SCALLOP, OR SALMON
15.00	
SPIDER	SOFT SHELL CRAB, TOBIKO, SPROUTS
18.00	
NEGITORO	TUNA BELLY & GREEN ONIONS
22.00	
CRISPY SPICY	TEMPURA'D NEGIHAMA, SP MAYO, EEL SAUCE
EBITEN 2000	PRAWN TEMP, AVO, CRAB SALAD, SESAME SEEDS
KEN'S	SP TUNA, PRAWN TEMP, AVOCADO, PINE NUTS, EEL SAUCE
S.T.C	SP TUNA ON CALI ROLL, SESAME SEEDS
T. T. T.	TUNA & AVOCADO, TUNA & TOBIKO TOP
23.00	
HANA MAKI	TUNA, YELLOWTAIL, SALMON & TOBIKO
25.00	
DRAGON	PRAWN TEMP, AVOCADO, FRESH WATER EEL, SPROUTS, BURDOCK ROOT, TOBIKO
RAINBOW	TUNA, YELLOWTAIL, SALMON, TOBIKO ON TOP OF CALIFORNIA ROLL
26.00	
CRABZILLA	SOFT SHELL CRAB, TOBIKO, CRAB SALAD, BURDOCK ROOT, SPROUTS
YUMMY	TUNA POKE, SEAWEEED SALAD, PRAWN TEMP, AVOCADO, TOBIKO, CRISPY SHALLOTS
45.00	
SUPREME	TORO AND UNI W/GOLDEN OSETRA CAVIAR

PREMIUM SELECTIONS

SEASONAL FISH SELECTED DAILY BY THE CHEFS

NIGIRI

6 PCS, 6 KINDS / 48 | 10 PCS, 10 KINDS / 75

SASHIMI

3 SLICES PER KIND OF FISH

3 KINDS	5 KINDS	7 KINDS	10 KINDS
42	70	97	140

CHIRASHI

REGULAR 45 | DELUXE 75

SUSHI SETS

NO SUBSTITUTIONS | INCLUDES MISO SOUP

TSUKIJI	4PC NIGIRI + ROLL	27
GINZA	6PC NIGIRI + ROLL	40
TOYOSU	8PC NIGIRI + ROLL	53

ROLL OPTIONS: SPICY TUNA, CALIFORNIA, TEKKA
ROCK 'N ROLL, AVO + CUCUMBER, OR ALASKA

NIGIRI (2 PIECES) / SASHIMI (5 PIECES)

O-TORO	FATTY BLUE FIN BELLY	M.P.
CHU-TORO	MED FATTY BLUE FIN BELLY	19 / 38
AKAMI	BLUE FIN TUNA	13 / 26
HAMACHI	YELLOWTAIL	12 / 24
UMIMASU	OCEAN TROUT	12 / 24
HOTATE	FRESH SEA SCALLOP	13 / 26
AMAEBI	RAW SWEET PRAWN	15 / 30
EBI	PRAWN	8 / 16
TAKO	OCTOPUS	9 / 18
KANI	RED CRAB LEGS	11 / 22
IKURA	SALMON CAVIAR	12 / 24
SHIME SABA	SEARED HOUSE CURED MACKEREL	11 / 22
KOHADA	HOUSE CURED GIZZARD SHAD	12
HANA SS	HOUSE SMOKED SALMON	12 / 24
UNAGI	FRESH WATER EEL	13 / 26
ANAGO	HOUSE PREPARED SEA EEL	18 / 36
TAMAGO	HOUSE PREPARED EGG OMELET	7 / 14
UNI	SEA URCHIN	M.P.

SEASONAL FISH SELECTION AVAILABLE ON THE SPECIALS BOARD

OTHER FAVORITES (2PC NIGIRI)

INARI	SWEET FRIED TOFU	6
SHIITAKE	SHIITAKE MUSHROOM	6
CRAB SALAD	CRAB, TOBIKO, QP MAYO	10
OYAKO	SALMON, SALMON CAVIAR	15
BOTAN	TUNA, TOBIKO, QUAIL EGG	16
WAGYU	A5 MIYAZAKI WAGYU	24

HANDROLLS

KAMIKAZE	SPICY TUNA	8.00
AB - 10	PRAWN TEMP, EEL SAUCE	7.00
UMAMI SALMON	SAUTEED SALMON, SESAME OIL, GREEN ONION	7.00

PLEASE ASK YOUR SERVER ABOUT OTHER HANDROLL OPTIONS

TOBIKO 2.00 / PICKLED GINGER 1.50 / FRESH WASABI 2.50
SOY SHEET 2.00 / QUAIL EGG 1.50 EA / SPICY MAYO 2.00
EEL SAUCE 2.50 / AVOCADO 2.00 / CREAM CHEESE 2.00
CUCUMBER 1.50 / PONZU 2.50 / ANYTHING DEEP FRIED 1.00

MAXIMUM 4 CREDIT CARDS PER TABLE

IF SPLITTING CHECKS, PLEASE LET YOUR SERVER KNOW PRIOR TO ORDERING

** PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGIES **