

## SEASONAL SPECIALS



1. 5-PIECE OR 10-PIECE OMAKASE SUSHI  Chef's choice of the day's freshest, premium fish.	5 Pcs 10 Pcs	31.50 85.50
2. PREMIUM TORO  Prime tuna belly. Ask for grilled with garlic for +50 cents!	Sushi Sashimi	23.50 53.00
3. TRUFFLE SALMON SASHIMI Includes truffle oil, lemon and sea salt.		25.95
4. UNI SHOOTER Includes cold sake, smelt egg, scallions, quail egg and ponzu.		22.50
<b>5. SEARED ENGAWA SUSHI</b> The dorsal fin of a halibut.		12.75
6. 4-KIND SASHIMI (8 PC)  Tuna, yellowtail, salmon and albacore with unique garnishe	?s.	35.00
7. GARLIC MISO RAMEN (REGULAR OR SPICY) With crispy softshell crab or thin-sliced salmon shabu shabu onions, bamboo shoots, scallions and seaweed. Extra noodle	_	. ,

## 8. SPICY POPCORN SHRIMP ROLL (8 PC) 20.50

Spicy popcorn shrimp on top of a spicy tuna roll, wrapped in soy paper.

OYSTERS	13
9. KUMAMOTO ½ Dz N	P
10. SHIGOKU ½ Dz M	P
11. KUSHII ½ Dz N	P
12. OYSTER TRIO N	P
13. HONEYMOON SPECIAL 23.5  Fat Bastard oysters with uni, ikura and black caviar.	