

NIGIRI & SASHIMI

SALMON

- NIGIRI** (2 PCS) **SASHIMI** (3 PCS)
- **KUNSEI SAKE** **H** **GF** **VE** 7.5 / 9.5
sixty south smoked atlantic salmon
chile, submersible net pen
- **SAKE** **H** **GF** **VE** 6.5 / 8.5
salmon
british columbia, faroe islands,
norway; marine net pen
- **SAKE TORO** **H** **GF** **VE** 6.5 / 8.5
atlantic salmon belly
british columbia, faroe islands,
norway; marine net pen
- **ABURI SAKE TORO** **H** **GF** **VE** 6.5 / 8.5
seared atlantic salmon belly
british columbia, faroe islands,
norway; marine net pen
- **WILD SALMON** **H** **GF** **VE** 7 / 9
sockeye salmon
alaska, lift nets

TUNA

- **TOMBO AHI** **H** **GF** **VE** 6 / 8
seared albacore
canada & alaska, pole caught
- **MAGURO** **H** **GF** 7.5 / 9.5
bigeye tuna
hawaii, deep set longline
- **AHIMI** (NIGIRI ONLY) **VE** 5
vegan tomato tuna

SHELLFISH

- **AMA EBI** **H** 6 / 8
spot prawn with fried head
canada, north pacific ocean,
pots & traps
- **EBI** **GF** 5.5 / 7.5
cooked white shrimp
usa, gulf of mexico, bottom trawls
- **HOTATE** **H** **GF** 7 / 9
hokkiado scallop
japan, off bottom culture
- **UNI** **H** **GF** 9 / 11
sea urchin
california, diver caught
available when sustainable

WHITE FISH

- NIGIRI** (2 PCS) **SASHIMI** (3 PCS)
- **BLACK TUNA** (SASHIMI ONLY) **H** 9
squid ink and soy curated escolar
hawaii, deep set longline
- **WHITE TUNA** **H** **GF** 6 / 8
escolar
hawaii, deep set longline
- **KANPACHI** **H** **GF** 7.5 / 9.5
almaco jack
hawaii, submersible net pen
- **HIRAME** **H** **GF** 7 / 9
summer flounder
je ju island, korea, indoor
flowthrough tank
- **MADAI** **H** **GF** 7 / 9
red sea bream
japan, marine net pens
- **SHIME SABA** **H** **GF** 7 / 9
marinated chub mackerel
norway, purse seines
- **ABURI SHIME SABA** **H** **GF** 7 / 9
seared marinated chub mackerel
norway, purse seines

FISH ROE & OTHER

- **AVOCADO** **VE** **GF** (NIGIRI ONLY) 3
- **IKURA** **H** **GF** **VE** 7 / 9
chum salmon roe
alaska, purse seines
- **INARI** **VE** 4.5 / 6.5
fried tofu
- **MASAGO** **H** 4.5 / 6.5
smelt roe
iceland, purse seines
- **TAKO** **GF** 6 / 8
spanish octopus
spain, pots
- **TAMAGO** 3.5 / 5.5
egg custard
- **TOBIKO** **H** 6 / 8
black flying fish roe
china, brasil, indonesia; traps
- **UNAGI** 7.5 / 9.5
bbq american eel
maine, fyke nets

SPECIALTY NIGIRI

- **BLUE KANI** **VE** tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce (4 PCS) 7
- **CHERRY BOMB** **H** bigeye tuna on top of rice tempura, topped with serrano, sriracha and ponzu sauce (2 PCS) 8
- **ITCHY SALMON** **VE** baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 PCS) 7.5
- **ITCHY SEABASS** **VE** baked seabass on top of spicy crab mix, topped with serrano, cilantro and ponzu (2 PCS) 8.5

SPECIALTY SASHIMI

- **TRUFFLE SALMON** **H** **GF** **VE** thinly sliced atlantic salmon, drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts (5 PCS) 13
- **CEVICHE-STYLE HIRAME** **H** **GF** thinly sliced white fish, topped with cucumber, pickled shallots, cilantro, aji limo lime juice and black pepper (5 PCS) 13
- **TUNA TATAKI** **H** thinly sliced pepper seared big eye tuna with daikon momiji, garlic chips, scallion and tataki sauce (5 PCS) 13.5
- **MADAI CHIMICHURRI** **H** **GF** thinly sliced red sea bream with cucumber, cherry tomato, rocoto pepper, olive oil, marcona almonds, maldon sea salt and chino chimichurri sauce (5 PCS) 13
- **KANPACHI SERRANO** **H** thinly sliced kanpachi with cilantro, serrano and ponzu sauce (5 PCS) 13.5

VG Vegan dish. **GF** Gluten-free. **HR** Available as a hand roll for \$1 less.

VE This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

R Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

The options of sustainably sourced seafood changes fairly frequently, which impacts what we're able to serve.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients. Our gluten-free items and ingredients are certified as gluten-free by our suppliers; however, our kitchen is not flour free and cross contamination is possible.

