

# SUSHI + SASHIMI

2 PIECES PER ORDER

<b>CHU-TORO*</b> MEDIUM FATTY TUNA	18
<b>OH-TORO*</b> FATTY TUNA	20
<b>HAMACHI*</b> KING YELLOWTAIL	12
<b>UNAGI</b> BBQ FRESH WATER EEL	14
<b>ANAGO</b> SALT WATER EEL	14
<b>KANI</b> KING CRAB	16
<b>MAGURO*</b> TUNA	12
<b>ONO*</b> WAHOO	12
<b>SAKE*</b> KING SALMON	12
<b>KINME DAI*</b> GOLDEN BIG EYE SNAPPER	16
<b>AJI*</b> JACKFISH	10
<b>KANPACHI*</b> AMBERJACK	12
<b>AMAEBI*</b> SWEET SHRIMP	14
<b>AOYAGI*</b> ORANGE CLAM	12
<b>HOTATE*</b> LIVE SCALLOP	18
<b>HIRAME*</b> FLUKE	10
<b>IKURA*</b> FRESH SALMON ROE	10
<b>SHIME SABA</b> CURED MACKEREL	10
<b>SHIMA AJI*</b> STRIPE JACK	13
<b>TAKO</b> OCTOPUS	10
<b>TAMAGO</b> TRADITIONAL EGG OMELET	6
<b>DOMESTIC UNI*</b> SEA URCHIN	14
<b>JAPANESE UNI*</b> HOKKAIDO SEA URCHIN	30
<b>IKA*</b> SQUID	8
<b>KURUMA EBI</b> TIGER PRAWN (BY THE PIECE)	8

**GRATED FRESH WASABI** 8

## CAVIAR

WHITE OSETRA  
RUSSIA\*  
1oz 135

BLACK OSETRA  
RUSSIA\*  
1oz 170

GOLD OSETRA  
RUSSIA\*  
1oz 210

TASTING  
ALL THREE\*  
1/2oz EACH 225

## MAKI

<b>LOBSTER</b> GINGER PICKLED JICAMA, ASPARAGUS, TOBIKO, AVOCADO	24
<b>TEKKA*</b> TUNA, SCALLION	8
<b>NEGI TORO*</b> CHOPPED FATTY TUNA, SCALLION, FRESH WASABI	17
<b>KAPPA</b> CUCUMBER, SESAME	7
<b>SPICY TUNA*</b> CHILI AIOLI, SCALLION	12
<b>SPICY SALMON*</b> AVOCADO, CHILI AIOLI	12
<b>SOFT SHELL CRAB TEMPURA</b> TOBIKO, AVOCADO, SCALLION, ASPARAGUS	17
<b>SHRIMP TEMPURA</b> ASPARAGUS, SPICY AIOLI	14
<b>CALIFORNIA</b> FRESH CRAB, CUCUMBER, AVOCADO	12
<b>SPICY YELLOWTAIL*</b> WASABI, SCALLION, AVOCADO, CUCUMBER, SLICED SERRANO	13
<b>CATERPILLAR</b> FRESH WATER EEL, CUCUMBER, AVOCADO, EEL SAUCE	14
<b>RAINBOW ROLL*</b> CRAB, TUNA, SALMON, YELLOWTAIL, SHRIMP, CUCUMBER, AVOCADO	17
<b>VEGAN STEPHEN</b> TEMPURA ZUCCHINI, AVOCADO, KANPYO SQUASH, ROASTED RED PEPPER, PICKLED CUCUMBER	12
<b>THE GARDEN</b> CARROT, CUCUMBER, KANPYO, AVOCADO, ASPARAGUS, YUZU KOSHU AIOLI	10

## CHEF'S COMBINATIONS

SUSHI SAMPLER\*  
35, 55

SASHIMI SAMPLER\*  
35, 55

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
\*\* THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS,  
YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

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