



SEASONAL SUSHI

SEASONAL SELECTIONS

KASUGODAI <i>young sea bream</i>	17
KOHADA <i>gizzard shad</i>	17
DRY AGED KIHADA MAGURO <i>yellowfin tuna</i>	24
MADAI <i>japanese sea bream</i>	19
MEBACHI MAGURO <i>bigeye tuna</i>	16
MATSUTAKE MUSHROOM <i>cascade-siskiyou, oregon</i>	14
SAKURA MASU <i>sea trout</i>	18
SANMA <i>pacific saury</i>	18
SHAKO <i>mantis shrimp</i>	17
KOJI AGED TORO <i>bluefin</i>	38
ZUWAIGANI <i>snow crab</i>	18

A 20% SERVICE CHARGE WILL BE INCLUDED ON ALL GUEST CHECKS.

*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN 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. 10/22/25

