



SEASONAL SUSHI

SEASONAL SELECTIONS

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| MEJINA <i>japanese opaleye</i> | 17 |
| ZUWAIGANI <i>snow crab</i> | 18 |
| HIRAME SHISO MAKI <i>rolled with kelp sheet</i> | 21 |
| KAMASU <i>japanese barracuda</i> | 17 |
| TARABAGANI GUNKAN <i>nori seaweed, dynamite sauce, shiso</i> | 37 |
| KOJI AGED TORO <i>bluefin tuna</i> | 38 |
| ANKIMO <i>steamed monkfish liver</i> | 18 |
| KASUGODAI <i>young sea bream</i> | 17 |
| KOHADA <i>gizzard shad</i> | 17 |
| MADAI <i>japanese sea bream</i> | 19 |
| MEBACHI MAGURO <i>bigeye tuna</i> | 16 |
| SAKURA MASU <i>sea trout</i> | 18 |
| SHAKO <i>mantis shrimp</i> | 17 |

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. 12/30/25

