



**NIGIRI - TWO PIECES**

- Ootoro - Fatty Blue Fin Tuna Belly**.....15.5 \_\_\_\_\_
- Hirame - Flounder** .....5.0 \_\_\_\_\_
- Hotate -Scallop (Honeymoon: mixed with masago, mayo)**.....5.2 \_\_\_\_\_
- Ikura - Salmon Caviar** .....5.2 \_\_\_\_\_
- Uni-Sea Urchin** .....13.5 \_\_\_\_\_

**MAKI**

- Negitoro**..... 16 \_\_\_\_\_  
Blue Fin Fatty Tuna, Scallion, 6pcs
- Unagi Oshi** ..... 13 \_\_\_\_\_  
Smoked Eel, Smoked Salmon, Oboro (Flounder Powder), Asparagus
- Oyster Roll**.....8.5 \_\_\_\_\_  
Deep Fried Breaded Oyster, Scallion, Masago
- California Special** ..... 9 \_\_\_\_\_  
Topped with Masago, Cucumber, Snow Crab, Avocado
- Delegal Marina** .....13.5 \_\_\_\_\_  
Tuna, Shrimp, Masago, Spicy Mayo, Avocado, Iceburg Lettuce, 6 pcs
- California**.....7.5 \_\_\_\_\_  
Snow Crab, Cucumber, Avocado
- Spicy Tuna** .....6.7 \_\_\_\_\_  
Tuna Mixed with Spicy Mayo, 6pcs
- Salmon Maki** .....11.5 \_\_\_\_\_  
California Roll Topped with Salmon
- Tuna Maki** ..... 13 \_\_\_\_\_  
California Roll topped with Tuna
- Rainbow** ..... 16 \_\_\_\_\_  
Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Eel, Fish Caviar, Snow Crab Salad, Asparagus, Crunch
- Lobster** .....20 \_\_\_\_\_  
Deep Fried Lobster, Tobiko, Avocado, Scallion with Lobster Salad, 6pcs
- Sashimi Platter**.....22 \_\_\_\_\_  
4Tuna, 2Salmon, 2Yellowtail, 2Octopus, Mackerel, Daily Catch, 12pcs
- Sushi and Sashimi** .....26 \_\_\_\_\_  
6pcs Nigiri Sushi (Tuna, Salmon, Yellowtail, Eel, Escolar, Shrimp), Sashimi (2 Tuna, 2 Salmon, Yellowtail)

- Moon River** ..... 13.8 \_\_\_\_\_  
Tempura Shrimp, Avocado, Masago, Mayo, Topped with Spicy Tuna and Tempura Crunch
- Veggie** .....7 \_\_\_\_\_  
Asparagus, Cucumber, Tomato, Lettuce, Avocado
- Spider**.....9.2 \_\_\_\_\_  
Tempura Soft Shell Crab, Cucumber, Masago, Lettuce, Mayo, Eel Sauce, 6pcs
- Hamachi Kaisen - Don (Hamachi Bowl)**..... 22 \_\_\_\_\_  
Yellowtail Sashimi 5 pcs, Negihama - Diced Yellowtail with Scallion, Grilled Hamachi Cheek, Ikura Tamako - Japanese Egg

- Soy Permented Salmon Bowl**.....25 \_\_\_\_\_  
Permented Salmon in Tsuyu Soy, Onion, Microgreen, Ikura(salmon caviar) in rice bowl with miso soup.
- Sushi Regular** ..... 18 \_\_\_\_\_  
Tuna, Salmon, Yellowtail, Eel, Escolar, Shrimp 6pcs Nigiri, Choose Cali Rool or Spicy Tuna Roll with Miso Soup
- Negihama** .....6.0 \_\_\_\_\_  
Yellowtail, Scallion, 6pcs

**SUSHI APPETIZER**

- Lobster Sashimi** .....25 \_\_\_\_\_  
Maine Lobster Tail Sashimi with Mild Hot Gochuzang Sauce
- Aji Fry** .....14 \_\_\_\_\_  
Deep Fried Japanese Horse Mackerel with Donkatzu Sauce

**SAKE SERVED BY THE CARAFE OR BOTTLE**

- TY KU WHITE** .....8.50 / \$45  
Daininjo Junmai
- TY KU BLACK** .....7 / \$39  
Junmai Ginjo
- GEKKEIKAN GOLD** .....5.5 / \$29  
Junmai

**Name:** \_\_\_\_\_ **Member #:** \_\_\_\_\_

*\*Advisory notice: The consumption of raw or undercooked foods such as meat, fish and eggs that contain harmful bacteria, may cause serious illness. **Master Sushi Chef- Jin Kang***