

Tonight's Specials

SUSHI BAR ORIGINAL SMALL DISHES

- Crudo (Italian style sashimi) of Sweet Shrimp with Lemon Zest 14.5
Smoked Ankimo (Sea Foie Gras) with jalapeno gelée 12.5
Salmon with green apple, salmon roe and lime aioli 12.5
Flounder Carpaccio with wakame- yuzu sauce 11.5
Bird Nest (thinly sliced baby calamari) with Uni, Quail Egg,
Truffle-Soy Sauce 16.
House Smoked Norwegian Fatty Mackerel with Japanese Cucumber,
Wakame Seaweed, Smoky Vinaigrette 10.25
Walu Ceviche (Jicama, soy bean, spicy citrus sauce) 12.5

KITCHEN ORIGINAL SMALL DISHES

- Soup of Day: Japanese Tea Pot Soup
(Whitefish, Shrimp, Wild Mushroom, Lily Bulb, Ginko Nuts, Mitsuha Leaf) 10.5
Clam Tempura with green tea salt 9.
Tebasaki (Nagoya Style Crispy Chicken Wing) 7.5
Seared Pacific Marlin with Mustard-Kimisu dressing 9.25
Miso Marinated Sable Fish 12.
Wagyu Ishiyaki (Kobe style Japanese premium beef cooked on hot rock)
served with ponzu sauce and Hawaiian sea salt 2oz 25.

Sushi

- Ruby Red Shrimp (Sweet Maine Shrimp) 6.
Albacore Tuna with chili daikon 6.
Nantucket Bay Scallop 7.
Tasmanian Salmon with basil tofu sauce 8.
Hawaiian Walu (White Toro) 7.5
Smoked Ankimo (Sea Foie Gras) 6.5
Big Eye Toro 12.
House Smoked Kansaba (Norwegian Fatty Mackerel) w/herb-miso 5.5
Mexican roll (avocado, jalapeno and cilantro) 4.25
Shrimp Tempura Roll with spicy tofu sauce 10.25

Hon (Real) Wasabi 3. *To enjoy the full flavor of real wasabi, chef recommends not
Mixing with soy sauce. Apply directly to the fish