

nigiri

priced per piece

katsuo	bonito	kyushu	5
saba	wild mackerel	kyoto	5
kohada	gizzard shad	edomae	5
nishin	herring	hokkaido	5
iwana	arctic char	iceland	4
shimaaaji	striped jack	kanagawa	6
madai	sea bream	mie	5
medai	butterfish	nagasaki	5
hirame	fluke	fukuoka	4
ankimo	monkfish liver	east coast	4
sumi ika	cuttlefish	chiba	4
uni	sea urchin	santa barbara	5
uni	sea urchin	hokkaido	8
mirugai	giant clam	washington	6
hotategai	scallops	hokkaido	5
shiro torigai	white cockle	hokkaido	4
tsubugai	whelk	hokkaido	4
ikura	salmon roe	alaska	4
tobiko	flying fish roe	japan	3
anago	wild salt water eel	kagoshima	5

maki

kappa	cucumber	5
oshinko	barley miso pickled daikon	7
umekyu	cucumber and japanese pickled plum	7
himokyu	clam fringe with cucumber	11
hirame	fluke with shiso and cucumber	12
negishima	chopped striped jack and green onions	12

omakase

six course tasting menu

80

chef's selection sashimi

5 piece	21
9 piece	39

chef's selection nigiri

5 piece	25
7 piece	35

small plates

sunomono	8
vinegared cucumber and wakame seaweed	
usuzukuri	18
thinly sliced fluke sashimi with daikon salad, ponzu	
chirashi	18
five piece assorted sashimi served over sushi rice	
misoshiru	4
miso soup with tofu, sansai and wakame	

beverages

orion beer	8
coedo 'shikkoku' japanese black malt beer 300 ml	9
coedo 'beniaka' japanese sweet potato lager 300 ml	14
kona cha hot green tea	3
nama cha iced green tea	4

we do our best to obtain the finest examples of all the fish on our menu. to complement the flavors of these fish we also season our own shoyu. we recommend using it sparingly to preserve those delicate flavors. please do not drown your fish.

an 18% gratuity will be added for parties of six or more
please refrain from using your cellphone