

SUSHI & SASHIMI SPECIALTIES

寿司 刺身の盛り合わせ

Combinations are non-substitutable

FUKI MORI

富貴盛

An exotic selection of nigiri and gunkan sushi. Not for the novice!
11 pieces \$35

SUSHI DONBURI 寿司丼

Sashimi cut fish on a bed of seasoned sushi rice. Choose up to 2 fish: tuna, hamachi, salmon caviar (ikura), salmon or albacore. Served with ippin tastings prepared by the chef (5 slices) \$20

KANTO CHIRASHI

関東ちらし

A full variety of sashimi cut fish served with specially seasoned rice with kizami nori, shiitake, oboro and tamago. \$30

ISO YOSE MORI

磯寄せ盛

17 pieces of selected sashimi. A recommended entrée portion for one or appetizer for two. \$38

SALMON MARINADE

鮭のマリネ

Thinly sliced salmon belly and white onions in a specially prepared vinegar marinade. (7 pieces) \$18
Appetizer portion

SEVEN 単品さしみ

Choose up to two: tuna, salmon, albacore or hamachi cut sashimi style. (7 slices) \$21
Appetizer portion

CHOP CHOP SALAD

チョップチョップサラダ

Spring mix salad with sashimi bits topped with toasted pine nuts and served with a sweet rice vinegar and olive oil dressing. \$15

SASHIMI YONSHU MORI

刺身 四種盛り

Appetizer for One: 3 tuna, 2 salmon, 1 albacore, 1 shiromi usuzukuri. \$20

SHIROMI USUZUKURI

白身薄造り

Thinly sliced halibut or madai served with momijioroshi, negi and ponzu dipping sauce. \$20 (7 pieces)

ALBACORE TATAKI

白鮭タタキ

Seared white albacore tuna sliced with onions and served in a ponzu, momijioroshi and negi sauce. \$13 (4 pieces) Appetizer portioned

BIG EYE GARLIC TATAKI

ビッグアイ たたき

Chili pepper crusted seared tuna served on fried renkon chips doused in a garlic ponzu sauce, topped with black tobiko. (5 pieces) \$14

SALADS & SOUPS

汁物 酢の物

KAISO SALAD

海草サラダ

Seaweed salad in a light sesame oil. \$6

HOUSE SALAD

ハウスサラダ

Mixed greens with our famous sesame dressing. \$4

SUNOMONO MORIAWASE

酢の物盛り合わせ

Snow crab, ebi and tako with our cucumber sunonomo. \$10

CHOP CHOP SALAD

チョップチョップサラダ

Spring mix salad with sashimi bits topped with toasted pine nuts and served with a sweet rice vinegar and olive oil dressing. \$15

MIXED TSUKEMONO

漬物盛り合わせ

Assorted Japanese pickles. \$8

MISO SOUP

味噌汁

Our house recipe; white miso soup complimented with green onion, white onion, wakame and fried tofu. \$4

AKADASHI 赤出汁

Dark soy bean soup; saltier in flavor than shiromiso. \$6

SHIITAKE DOBINMUSHI

椎茸土瓶蒸し

Clear soup with shiitake mushrooms served in a ceramic kettle. Please allow 20 minutes to cook. \$15

SUIMONO SOUP 吸物

Tangy clear soup with hints of yuzu. \$6

SEAFOOD KAMINABE

Assorted seafood in a fish based broth cooked at your table in a paper nabe pot. \$20