

Monthly Special



Negitoro Bowl

Minced Fatty Tuna, Poached Egg, Green Onion, and Nori Seaweed Over The Sushi Rice

\$16

Torotaku Roll

Chopped Takuan(Pickels) ,and Minced Fatty Tuna

\$10.25

Lamb Chops

2pcs. Grilled. Simply Seasoned w/ Salt & Pepper and Side of Yuzu Pepper Paste

\$12

Salmon Kama

Salt Grilled Salmon Collar

\$6.95

Grilled Salmon Belly

2pcs. Salted, Pretty Fatty. Side of Ponzu Sauce

\$8

* Consuming raw or undercooked food such as meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Onigiri

2pc, Choose From: Salmon or Cod Roe Mayo

\$7

Jalapeño Bomb !

4pcs. Stuffed Jalapeño Tempura w/ Imitation Crab, Spicy Tuna, and Cream Cheese Topped w/ Eel Sauce and Spicy Mayo

\$9.95

Honeymoon Oyster

Fresh Oyster Topped with Uni (Sea Urchin), Ikura (Salmon Roe), Black Tobiko, Green Onion, and House Sauce

\$12

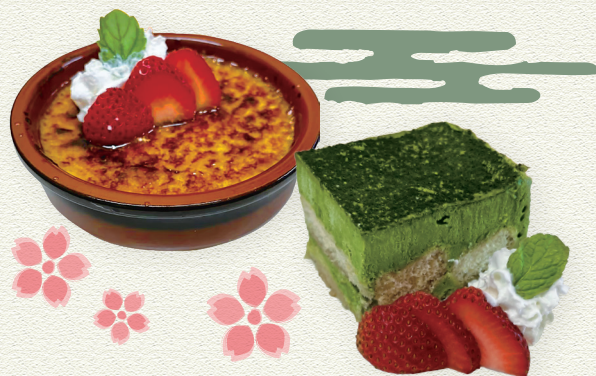
Spicy Jelly Fish

Served Chilled, Unique and Crunchy Texture,Tossed w/ Spicy, Savory, and Tangy Dressing

\$6



Special Dessert



Homemade Cream Brûlée

Plain/Matcha

\$6.55

Mango Cheesecake

\$5.25

Matcha Tiramisu

*Contains No Coffee

\$5.75

Mochi Ice Cream

*Ask for the Flavors

\$2.5

Vanilla Ice Cream

\$3.95