



TEMAKI

(Handrolls)

Cucumber	4
Avocado	5
Akami Tuna* (or Spicy)	6
Salmon* (or Spicy)	6
Spicy Scallop*	6
Fried Shrimp	6
Hamachi Jalapeño*	6
Unagi	7
Blue Fin Akami*	7
Otoro*	9

Drinks

Still Water	4
Sparkling water	4
Ramune	4
Green Tea	2

SIMPLE MAKI

(8pc Sushi roll)

Cucumber Roll	8
Avocado roll	8
California Roll	11
Crunchy Shrimp	11
Salmon Roll* (or Spicy)	11
Tuna Roll* (or Spicy)	11

Sauces

Ponzu	1	Eel Sauce	1
Spicy Mayo	1	Black Garlic Shoyu	2

EDO MAKI

(6pc Sushi roll)

Still Water	4	Negisake*	12
Sparkling water	4	• Chopped Salmon with green onion, topped with black garlic shoyu.	
Ramune	4	Chopped Bluefin Spicy Tuna*	13
Green Tea	2	• Classic Spicy Tuna roll with Black Tobiko, Kewpie, Spice and Bluefin Akami.	
		Scallop Raimu*	13
		• Scallop paired with green onion and ponzu, topped with fresh lime.	
		Negihama*	13
		• Chopped Hamachi with green onion, Jalapeño, topped with Yuzu citrus.	
		Negitoro*	15
		• Chopped Otoro with green onion, topped with black garlic shoyu.	



CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELFISH MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESSES.

Please advise us of any allergies