

			SASHIMI	
	S.Bar			
	Table #		Albacore 5pc	21.25
	×		Tuna 5pc	22.50
			Chu Toro 2pc	18.00
	×		O Toro 2pc	22.00
			Yellowtail 5pc	22.50
	×		Salmon 5pc	22.50
			Spanish Mackerel	26.00
	×			
			Yellowtail Jalapeno	23.50
	×		2Tuna 2Yellow 2Salmon	27.00
			Belly Sampler	35.00
	×		Sashimi Sampler	49.00
	×		CUT ROLL (8PC)	
			Albacore Sun Rise	17.00
	×		Avocado Cucumber	12.00
			California (Snow Crab)	16.00
SUSHI (2PC)			Caterpillar	16.00
Blue fin Tuna(Honmaguro)		10.00	Crunchy Tempura	17.00
TUNA (Maguro)		9.00	Crunchy Salmon	24.00
ALBACORE		8.50	Diego	18.00
CHOPPED TORO		14.00	Dragon	22.00
CHU TORO		18.00	Black Pepper Scallop	29.50
O TORO		22.00	Jalapeno Salmon roll	32.00
YELLOWTAIL (Hamachi)		9.00	Volcano Roll	25.00
YELLOWTAIL BELLY		10.00	Pizza roll	15.00
Amber Jack (Kanpachi)		10.00	Philadelphia	16.00
SALMON		9.00	Rainbow	21.00
SALMON BELLY		10.00	Shrimp Tempura 5pc	16.50
HALIBUT (Hirame)		9.00	Soft Shell Crab 5pc	18.00
RED SNAPPER (Tai)		9.00	Spicy Tuna cut roll	15.00
GOLDEN EYE (Kinme)		18.00	SpicyYellowtail cut roll	15.00
MACKEREL (Saba)		8.50	Spicy Salmon cut roll	15.00
Spanish MACKEREL (Aji)		10.00	Double Double Spicy Tuna	22.00
SHRIMP (Ebi)		8.00	Double Double Spicy Yellowtail	22.00
BLACK SNAPPER(Kurodai)		9.00	Double Double Spicy Salmon	22.00
Shimaaji (Stripe Jack)		10.00	HAND ROLL(1PC) 	
Snow Crab(Kani)		11.00	Spicy Tuna hand	13.00
SCALLOP (Hotate)		10.00	Spicy Scallop hand	15.00
OCTOPUS (Tako)		8.00	Spicy Salmon hand	13.00
SQUID (Ika)		8.00	Spicy Yellowtail hand	13.00
Fresh Octopus		11.00	Negitoro hand	16.00
EEL (Unagi)		9.50	Eel hand	14.00
SEA EEL (Anago)		9.50	Shrimp tempura hand	13.00
SEA URCHIN (Uni)		MP	Soft shell Crab hand	14.00
SALMON ROE (Ikura)		11.00	Salmon skin hand	9.50
EGG (Tamago)		8.00		