

		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
		Caterpillar	16.00
		Crunchy Tempura	17.00
		Crunchy Salmon	24.00
		Diego	18.00
		Dragon	22.00
		Black Pepper Scallop	29.50
		Jalapeno Salmon roll	32.00
		Volcano Roll	25.00
		Pizza roll	15.00
		Philadelphia	16.00
		Rainbow	21.00
		Shrimp Tempura 5pc	16.50
		Soft Shell Crab 5pc	18.00
		Spicy Tuna cut roll	15.00
		SpicyYellowtail cut roll	15.00
		Spicy Salmon cut roll	15.00
		Double Double Spicy Tuna	22.00
		Double Double Spicy Yellowtail	22.00
		Double Double Spicy Salmon	22.00
		HAND ROLL(1PC) 	
		Spicy Tuna hand	13.00
		Spicy Scallop hand	15.00
		Spicy Salmon hand	13.00
		Spicy Yellowtail hand	13.00
		Negitoro hand	16.00
		Eel hand	14.00
		Shrimp tempura hand	13.00
		Soft shell Crab hand	14.00
		Salmon skin hand	9.50
SUSHI (2PC)			
Blue fin Tuna(Honmaguro)	10.00		
TUNA (Maguro)	9.00		
ALBACORE	8.50		
CHOPPED TORO	14.00		
CHU TORO	18.00		
O TORO	22.00		
YELLOWTAIL (Hamachi)	9.00		
YELLOWTAIL BELLY	10.00		
Amber Jack (Kanpachi)	10.00		
SALMON	9.00		
SALMON BELLY	10.00		
HALIBUT (Hirame)	9.00		
RED SNAPPER (Tai)	9.00		
GOLDEN EYE (Kinme)	18.00		
MACKEREL (Saba)	8.50		
Spanish MACKEREL (Aji)	10.00		
SHRIMP (Ebi)	8.00		
BLACK SNAPPER(Kurodai)	9.00		
Shimaaji (Stripe Jack)	10.00		
Snow Crab(Kani)	11.00		
SCALLOP (Hotate)	11.00		
OCTOPUS (Tako)	8.00		
SQUID (Ika)	8.00		
Fresh Octopus	11.00		
EEL (Unagi)	9.50		
SEA EEL (Anago)	9.50		
SEA URCHIN (Uni)	MP		
SALMON ROE (Ikura)	11.00		
EGG (Tamago)	8.00		