

		SASHIMI	
	S.Bar		
	Table #	Albacore 5pc	23.00
	×	Tuna 5pc	23.00
		Chu Toro 2pc	19.00
	×	O Toro 2pc	23.00
		Yellowtail 5pc	23.00
	×	Salmon 5pc	23.00
		Spanish Mackerel	28.00
	×		
		Yellowtail Jalapeno	24.00
	×	2Tuna 2Yellow 2Salmon	27.00
		Belly Sampler	35.00
	×	Sashimi Sampler	49.00
	×	CUT ROLL (8PC)	
		Albacore Sun Rise	19.00
	×	Avocado Cucumber	13.00
SUSHI (2PC)		California (Snow Crab)	17.00
Blue fin Tuna(Honmaguro)	10.00	Caterpillar	17.00
TUNA (Maguro)	9.50	Crunchy Tempura	17.00
ALBACORE	9.50	Crunchy Salmon	24.00
CHOPPED TORO	14.00	Diego	19.00
CHU TORO	19.00	Dragon	22.00
O TORO	23.00	Black Pepper Scallop	31.00
YELLOWTAIL (Hamachi)	9.50	Jalapeno Salmon roll	33.00
YELLOWTAIL BELLY	10.50	Volcano Roll	25.00
Amber Jack (Kanpachi)	11.00	Pizza roll	16.00
Shimaaji (Stripe Jack)	11.00	Philadelphia	17.00
SALMON	9.50	Rainbow	22.00
SALMON BELLY	10.50	Shrimp Tempura 5pc	17.00
HALIBUT (Hirame)	9.50	Soft Shell Crab 5pc	18.50
RED SNAPPER (Tai)	9.50	Spicy Tuna cut roll	16.00
GOLDEN EYE (Kinme)	18.00	SpicyYellowtail cut roll	16.00
BLACK SNAPPER(Kurodai)	9.50	Spicy Salmon cut roll	16.00
Tara(Codfish)	12.00	Double Double Spicy Tuna	23.00
MACKEREL (Saba)	9.00	Double Double Spicy Yellowtail	23.00
Spanish MACKEREL (Aji)	11.00	Double Double Spicy Salmon	23.00
SHRIMP (Ebi)	8.50	HAND ROLL(1PC) 	
Snow Crab(Kani)	17.00	Spicy Tuna hand	14.00
SCALLOP (Hotate)	12.00	Spicy Scallop hand	17.00
OCTOPUS (Tako)	8.50	Spicy Salmon hand	14.00
FRESH OCTOPUS	12.00	Spicy Yellowtail hand	14.00
SQUID (Ika)	8.50	Negitoro hand	17.00
EEL (Unagi)	9.50	Eel hand	15.00
SEA EEL (Anago)	9.50	Shrimp tempura hand	14.00
SEA URCHIN (Uni)	MP	Soft shell Crab hand	15.00
SALMON ROE (Ikura)	12.00	Salmon skin hand	11.00
Egg (Tamago)	9.00		