



APPETIZER



Truffle Edamame

\$ 9.00

Savor the exquisite flavor of our truffle-infused edamame, a delectable twist on the classic favorite



Yaki-Miso Black Cod

\$ 22.74

Indulge in our Nobu-inspired black cod marinated with red miso, honey, and mirin for a perfect blend of sweet and umami. Complemented by a citrusy yuzu kosho aioli



Nori-Wasabi Fries

\$8.34

Indulge in the delicious fusion of flavors with our Nori-Wasabi Fries, perfectly crispy and paired with a creamy Wasabi Aioli for a satisfying blend of crunch and esty kick



Spinach Gyoza

\$8.34

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Pork Gyoza

\$ 6.95

Savor the crisp perfection of our Crispy Pork Gyoza, paired with zesty Yuzu Ponzu for an unbeatable combination of crunch and citrusy delight

SUSHI



Bluefin Tuna Roll

\$ 13.14

A delightful combination of bluefin lean tuna, koshihikari seasoned rice, then rolled in seaweed & sesame



Spicy Yellowtail Roll

\$13.14

A delightful combination of Japanese yellowtail, sriracha aioli, koshihikari seasoned rice, then rolled in seaweed & sesame



Japanese Amberjack Roll

\$ 13.14

A combination of Japanese amberjack, koshihikari seasoned rice, then rolled in seaweed & sesame



Blue Crab Roll

\$16.95

A combination of real blue crab, koshihikari seasoned rice, then rolled in seaweed & sesame



Blue Crab-Avo Roll

\$12.50

A combination of real blue crab, avocado, koshihikari seasoned rice, then rolled in seaweed & sesame



Unagi Eel Roll

\$7.50

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NIGIRI



Bluefin Tuna Toro

\$ 15.54

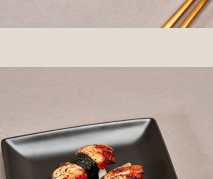
Premium fatty bluefin tuna belly, 'toro', atop classic Japanese koshihikari rice with our signature blend of sushi vinegar



Salmon Nigiri

\$9.54

Scottish salmon atop classic japanese koshihikari rice with our signature blend of sushi vinegar



Unagi Kabayaki

\$10.74

Unagi kabayaki grilled eel atop classic japanese koshihikari rice with our signature blend of sushi vinegar and garnished with truffle salt and kizami wasabi



Avo-Cucumber Roll

\$10.20

A combination of avocado, cucumber, koshihikari seasoned rice, then rolled in seaweed & sesame