

TASTING MENU

GROUP 1 (choose one)

RED MISO CRAB SOUP

EDAMAME (sea salt or house salt-slightly spicy)

MISO GLAZED EGGPLANT

CHOOSE 1 CRISPY RICE FROM OUR MENU
(2 units)

**OR SUBSTITUTE WITH 2 MOCHI ICE CREAMS:
MATCHA, MANGO, BLACK SESAME, VANILLA**

GROUP 2 (choose one)

ANY TOSTADA FROM OUR MENU

SALMON SASHIMI

avocado, crispy capers, micro cilantro, chipotle ponzu

YELLOWFIN TUNA TATAKI

scallions, sesame seeds, crispy leeks, house ponzu

GROUP 3 (choose one)

SUSHI COMBO

1 roll of choice

2 hand rolls of choice

4 nigiri pieces: bluefin tuna akami, chutoro, hamachi, torched salmon belly

**combo covers rolls \$15 or less & hand rolls \$6 or less - higher-priced rolls/hand rolls will be charged the difference*

CHIRASHI BOWL

assorted slices of fish over warm sushi rice or organic mixed greens, avocado and optional toppings

3 salmon, 3 salmon belly, 4 yellowfin tuna, 2 hamachi & 1 hamachi belly

BROILED FAROE ISLANDS SALMON

Broiled to golden perfection with your choice of sweet miso, chipotle ponzu, or teriyaki sauce — served as a rice bowl with yuzu-soy charred broccoli or a salad with jicama and grape tomatoes. Both include choice of toppings. Salads come dressed with lime-miso or ginger-lime dressing

OMAKASE COMBO (+12)

10 nigiri pieces + 1 negitoro roll

nigiri: torched A5 wagyu, eel, torched hamachi belly + truffle oil, hamachi, salmon, salmon belly, torched salmon belly + truffle oil, otoro, chutoro, akami

\$45

MAKE A RESERVATION



BELLY FISH