

Cakeage policy:  
\$10/cake charge for any cake or dessert carry-in.

テーブル席では板前の”おまかせ”は対応しておりませんのでご了承ください。旬のお魚、本日のお勧めはサービス係の者までお尋ねください。

No Omakase available at the table. Please ask your server for seasonal items and our recommendations of the day.

※We only use BLUE FIN TUNA for all Lunch/Dinner.

### ディナーセットメニュー Dinner Set

(小鉢、味噌汁、お漬物、\*ご飯付き)  
(Kobachi, Miso Soup, Tsukemono \*Rice for Sashimi/Grill)

江戸前握り鮓ディナー Traditional Edomae Style Sushi Dinner	\$45.00
握り鮓ディナー 上 Deluxe Sushi Dinner	\$37.50
握り鮓ディナー 特上 Premium Sushi Dinner	\$45.50
ちらし鮓ディナー 特上 Premium Chirashi Dinner	\$45.50
本鮓二色丼 Premium Blue Fin Tuna & Negitoro Bowl	\$32.00
ネギトロ丼 Negitoro Bowl	\$27.00
ネギトロ巻18貫 18 Pieces of Negitoro Roll	\$30.00
鮓西京焼きディナー Grilled Miso Marinated Salmon*	\$22.50
NYステーキディナー NY Steak Dinner*	\$26.50
鳥塩焼きディナー Grilled Chicken Dinner*	\$22.50

### コンビネーション Combination

(小鉢、味噌汁、お漬物、\*ご飯付き)  
(Kobachi, Miso Soup, Tsukemono \*Rice for Sashimi/Grill)

刺身&鮓西京焼きディナー Sashimi & Salmon Saikyo Yaki Dinner*	\$32.50
刺身&NYステーキディナー Sashimi & NY Steak Dinner*	\$36.50
刺身&鳥塩焼きディナー Sashimi & Grilled Chicken Dinner*	\$32.50

### お椀 Soup

わかめと豆腐のお味噌汁 Seaweed and Tofu Miso Soup	\$4.00
なめこのお味噌汁 "Nameko" Mushroom Miso Soup	\$5.00
真鯛あらのお味噌汁 "Arajiru" Snapper Head Miso Soup	\$6.00
あさりのお味噌汁 "Asari" Clam Miso Soup	\$6.00
しじみのお味噌汁 "Shijimi" Clam Miso Soup	\$6.00
あおさのお味噌汁 "Aosa" Sea Lettuce Miso Soup	\$5.00

### 刺身 Sashimi

刺身盛り合わせ Assorted Sashimi	\$28.00~
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### 握り(2貫) "Nigiri" Sushi (1 Order/2 Pieces)

日本産 和牛 A5 Japanese Wagyu	\$28.00
本鮓赤身 "Akami" Blue Fin Tuna	\$10.00
本鮓漬け "Zuke" Marinated Blue Fin Tuna	\$10.00
本鮓中トロ "Chu-toro" Blue Fin Medium Toro	\$16.00
本鮓大トロ "Ootoro" Blue Fin Premium Toro	\$20.00
鮓 "Hirame" Halibut	\$10.00
松川鱈 "Matsukawa Karei" Matsukawa Flounder	\$12.00
鯛 "Tai" Japanese Red Snapper	\$10.00
勘八 "Kanpachi" Amberjack	\$11.00
真鯨 "Aji" Horse Mackerel	\$10.00
シマアジ "Shimaaji" Jack Mackerel	\$12.00
鯉 "Katsuo" Skipjack	\$12.00
鮓 "Sake" Saiko Salmon	\$10.00
イサキ "Isaki" Grunt	\$12.00
小肌 "Kohada" Gizzard Shad	\$11.00
煮牡蠣 "Nigaki" Edomae Simmered Oyster	\$9.00
鮑 "Awabi" Abalone	\$16.00
鰯 "Iwashi" Sardine	\$10.00
鯖 "Saba" Japanese Mackerel	\$8.00
帆立 "Hotate" Scallop	\$10.00
穴子 "Anago" Simmered Sea Eel	\$12.00
鰻 "Unagi" Fresh Water Eel	\$9.00
烏賊 "Ika" Squid	\$10.00
蛸 "Tako" Octopus	\$9.00
水蛸 "Mizudako" Hokkaido Raw Octopus	\$10.00
近海雲丹 "Uni" Local Sea Urchin	M.P
北海道産ばふん雲丹 "Bafun Uni" Hokkaido Sea Urchin	M.P
イクラ醤油漬け "Ikura" Dashi Marinated Salmon Roe	\$15.00
春子 "Kasugo" Baby Snapper	\$12.00
金目鯛 "Kinmedai" Golden Eye Snapper	\$18.00
のどぐろ "Nodoguro" Sea Perch	M.P
カマス "Kamasu" Barracuda	\$12.00
蝦蛄 "Shako" Mantis Shrimp	\$12.00
太刀魚 "Tachiuo" Beltfish	\$12.00
ハマチ "Hamachi" Yellowtail	\$10.00
青柳 "Aoyagi" Orange Clam	\$11.00
海老 "Ebi" Shrimp	\$12.00
甘海老 "Amaebi" Sweet Shrimp	\$10.00
ミル貝 "Mirugai" Giant Clam	\$20.00
白エビ "Shiroebi" Glass Shrimp	\$18.00
玉子 "Tamago" Egg	\$6.00
子持ち昆布 "Komochi Kobi" Herring Roe on Kelp	\$13.00

### 一品 Appetizer

ハウスサラダ House Special Salad	\$9.00
もずく "Mozuku" Seaweed	\$8.00
ほうれん草おひたし "Ohitashi" Simmered Spinach with Dashi	\$7.00
はまちカマ焼き Grilled Yellowtail Collar	\$15.00
鮓カマ焼き Grilled Salmon Collar	\$13.00
真鯛兜焼き Grilled Japanese Red Snapper Head	\$15.00
鮓西京焼き Grilled Miso Marinated Salmon	\$13.00
揚げ出し豆腐 "Agedashi Dofu" Fried Tofu with Dashi	\$9.50
白身ボン酢 White Fish with Ponzu	\$12.00
あん肝 "Ankimo" Monkfish Liver	\$14.00
タコ酢 "Takosu" Octopus, Cucumber and Seaweed in Japanese Vinaigrette	\$12.00
茶碗蒸し "Chawanmushi" Savory Dashi Egg Custard	\$8.00
枝豆 "Edamame" Steamed Green Soybeans	\$5.00
漬物盛り合わせ Assorted "Tsukemono" Pickles	\$12.00
薩摩芋の天ぷら "Satsumaimo" Japanese Sweet Potato Tempura	\$10.00
エビ天ぷら (5本) Shrimp Tempura (5pc)	\$12.00
野菜天ぷら Assorted Vegetable Tempura	\$10.00
イカ天ぷら Squid Tempura	\$12.50
天ぷら盛り合わせ Assorted Tempura	\$14.00
鮓山掛け山芋 Blue Fin Tuna with Mountain Yam	\$12.00
焼きししゃも Grilled Smelt Fish With Eggs	\$12.00
貝ひも焼き Grilled Clam String	\$12.00
梅もろキュー Cucumber with Plum & Miso dip	\$8.00
烏賊げそ焼き Grilled Squid Legs	\$12.00
ミル貝とキノコのフォイル焼き Foil Roasted Giant Clam and Mushroom	\$14.00
子持ち昆布/数の子つまみ Herring Roe on Kelp	\$16.00
うにつまみ Sea Urchin Tsumami	M.P
いくらおろし Salmon Roe with Grated Radish	\$16.00
たこぶつ "Takobutsu" Chopped Octopus	\$16.00
炙り明太子 Seared Spicy Cod Roe (1pc)	\$12.00
鳥のから揚げ Chicken Karaage	\$12.00
煮蛸炙り "Nidako" Seared, Simmered Tender Octopus	\$22.00
毛蟹 1杯/半身 "Kegani" Hairy Crab (Whole/Half)	M.P
生牡蠣 "Namagaki" Fresh Oyster on the Half Shell	\$4.50 /pc

### サイド Side

白米 Steamed White Rice	\$2.00
酢飯 Sushi Rice	\$3.00

### デザート Dessert

アイスクリーム各種	Each Ice Cream \$4.00
シャーベット各種	Each Sherbet \$4.00

### 巻物 Roll

Normally we serve it with cut roll, please let our server know if you want it with hand roll.

河童 "Kappa" Cucumber Roll	\$7.00
鉄火 "Tekka" Blue Fin Tuna Roll	\$10.00
干瓢 "Kanpyo" Flavored Gourd Roll	\$8.00
お新香 "Oshinko" Takuan Roll	\$8.00
ネギトロ "Negitoro" Fatty Blue Fin with Green Onion	\$11.00
トロたく "Torotaku" Fatty Blue Fin with Takuan Roll	\$11.00
ネギハマ "Negihama" Yellowtail with Green Onion	\$10.00
明太山芋 "Mentai Yamaimo" Spicy Cod Roe with Mountain Yam	\$10.00
梅紫蘇 "Ume Shiso" Sour Plum with Ohba Leaf	\$8.00
ブルークラブ "Kanimi" Blue Crab Meat	\$10.00
納豆 "Natto" Fermented Soy Beans	\$8.00

※\$10.00 静岡県産 本山葵  
"Honwasabi" from Shizuoka, JPN

※\$3.00 追加わさび、がり、自家製ボン酢  
Extra Wasabi, Ginger, Housemade Ponzu

※Extra charge may occur if ordered excessive amount.

### How to Eat Sushi: Sushi Etiquette

These are NOT mandatory, however some actions are a big taboo in Japanese culture. We appreciate your cooperation and respect for our culture, Sushi etiquette and our chefs.



Please Do Not Put Soy Sauce on the Rice Side.



Please Do Not Chew Off Your Sushi.



Please Do Not Mix Wasabi and Soy Sauce.



Please Do Not Break Down Your Sushi.



Please Do Not Cut Your Sushi.



Please Do Not Stick Chopsticks into Rice Bowl.



Please Do Not Pass Any Food from One Set of Chopsticks to Another or Touch Chopsticks with Chopsticks.