

# Sushi Bar

\* Please alert your server if you have any allergies \*

**VG** - Vegetarian

**GF** - Available Gluten Free

## Sashimi 刺身

\* 3pcs/order\*

<b>King Salmon</b> キングサーモン	15
<b>King Salmon Toro</b> キングサーモントロ	17
<b>Atlantic Salmon Toro</b>	12
<b>Sockeye Salmon</b>	10
<b>Bluefin Tuna</b>	16
<b>Uni</b>	18
<b>Botan Ebi</b>	13
<b>Hamachi</b>	13
<b>Hamachi Toro</b>	15
<b>Hotate</b> ビンチョウマグロ	11
<b>Albacore</b>	10
<b>Albacore Toro</b>	12
<b>Daily Appetizer Sashimi</b> (8pcs) * Truffle Ponzu Sauce. Lime Zest *	21
<b>Premium Sashimi Selection</b> (10pcs) w/Pairing Sauce.	39

## Nigiri 握り寿司

\* 3pcs/order\*

<b>Aburi King Salmon</b> w/Black Truffle	18
<b>Aburi King Salmon Toro</b> w/Black Truffle	21
<b>Aburi Atlantic Salmon Toro</b> w/Sesame Sauce & Apple	14
<b>Sockeye Salmon</b> w/Pickled Wasabi Leaf	12
<b>Bluefin Tuna</b> w/Sansho Pepper	18
<b>Botan Ebi</b> w/Caviar.	16
<b>Hamachi</b> w/Chimichurri.	15
<b>Hamachi Toro</b> w/Chimichurri.	17
<b>Hotate</b> w/Plum Sauce.	14
<b>Albacore</b> w/Shishito Pepper.	12
<b>Albacore Toro</b> w/Shishito Pepper.	14
<b>Wagyu Nigiri</b> w/Green Onion. Garlic Chips. Soy Ginger Sauce.	21
<b>Premium Nigiri Selection</b> (7pcs) * Chefs Choice of Nigiris w/Pairing Toppings.	35

## Special Rolls 巻寿司

<b>Yugo</b> (8pcs) Caramelized Onions. Cream Cheese Tempura. Avocado. Yugo Sauce. Beef Tataki. Garlic Flakes.	17
<b>Sakura</b> (8pcs) Spicy Fish Tempura. Cucumber. Avocado. Tuna Tataki. Green Onion.	17
<b>Lobster</b> (5pcs) Asparagus. Scallops. Crabstick. Tobiko. Tempura Flakes. Avocado. House Mayo. Yuzu Sour Cream rolled with Soy Paper.	28
<b>Veggie Garden</b> (8pcs) <b>VG</b> Oshinko. Cucumber. Avocado. Shitake. Spinach. Beets Puree. Sesame Dip.	16
<b>Le Motown</b> (5pcs) Avocado. Spicy Tuna Tartar. Tiger Shrimp Tempura. Tobiko. Green Onions. Tempura Flakes. Spicy Teriyaki. Rolled with Soy Paper.	18
<b>Snow White</b> (5pcs) Daily Sashimi. Greens. Jalapeño. Cucumber. Avocado Rolled with Daikon. Beets Puree.	18
<b>Haru</b> (6pcs) Salmon. Albacore. White Fish. Crabstick. Tobiko Rolled with Cucumber. Ponzu Sauce.	19
<b>Four Seasons</b> (5pcs) Mushrooms. Cucumber. Avocado. Salmon. Crabstick. Rice Crispy. Tobiko. House Mayo. Lemon Zest.	19
<b>Jumbo Ushi Ebi</b> (4pcs) Garlic Jumbo Tiger Prawn. Mushrooms. Tempura Flakes. Crabstick. Tobiko. Avocado. House Mayo. Mullet Caviar.	28
<b>Salmon Gratine</b> (5pcs) Spicy Tempura. Avocado. Rolled with Soy Paper. Aburi Spicy Salmon. Green Onions. Shredded Chili.	19

## On French Toast

\* 3pcs/order\*

<b>Foie Gras</b> w/Whiskey Sauce	25
<b>Uni</b> w/Mullet Caviar	21
<b>Negi Bluefin Tuna</b>	18

## Aburi Oshi Sushi あぶり寿司

<b>Wagyu</b> Green Onions. Chimichurri. Garlic Chips. Cured Egg Yolk.	24
<b>Hamachi</b> Jalapeno. Fried Taro Flakes. Miso Mayo.	18
<b>Salmon</b> Jalapeno. Yugo Mayo.	16
<b>Albacore Tuna</b> Truffle Mayo. Pickled Shisito Pepper.	16
<b>Double Tiger Shrimp</b> Shrimp Tempura. Parmesan. Pesto Mayo.	17
<b>Unagi</b> Sesame Seeds. Cucumber. Miso Mayo.	17
<b>Avocado</b> <b>VG</b> (Not Aburi Style) Pickled Shiitake. Sushi Ginger. Oshinko. Avocado. Confit Tomato Sauce. Shiso Powder. Lemon Zest.	14
<b>Gluten Free Avocado</b> <b>VG GF</b> (Not Aburi Style) Avocado. Confit Tomato Sauce. Lemon Zest.	12
<b>Hickory Wood Smoked Salmon</b> (3pcs) Jalapeno. Yugo Mayo.	13