

# Sushi & Sashimi A La Carte



sashimi

SASHIMI: raw or cooked fish, no rice

SUSHI (or NIGIRI SUSHI): raw fish or cooked fish on top of sushi rice



sushi (or nigiri sushi)

SUSHI (2pcs)  
/SASHIMI(3pcs)

AVOCADO	6.50/N.A
ALBACORE TUNA	7.95/8.95
BUTTER(or OIL) FISH (WHITE TUNA)	7.95/8.95
CRAB (KANI)	5.95/6.50
EGG CAKE (TAMAGO)	6.95/7.95
FLYING FISH ROE (TOBIKO)	8.50/N.A
FRESH WATER B.B.Q. EEL (UNAGI)	7.95/8.95
FRIED BEAN CURD (INARI)	6.95/N.A
OCTOPUS (TAKO)	N.A/N.A
SALMON (SAKE)	6.95/7.95
SCALLOP (HOTATEGAI)	9.95/10.95
SEARED ALBACORE TUNA	8.95/9.95
SEARED BUTTER FISH	8.95/9.95
SEARED SALMON	7.95/8.95
SEARED SCALLOP	10.95/11.95
SEARED RED TUNA	9.95/10.95
SNAPPER (TAI)	6.95/7.95
SQUID (IKA)	7.95 /8.95
SHRIMP (EBI)	6.50/7.50
SURF CLAM (HOKIGAI)	6.95 /7.95
TUNA (MAGURO)	8.95 /9.95
YELLOWTAIL (HAMACHI)	9.95/11.95

## Aburi Oshi Sushi

aburi: top is seared / oshi sushi: pressed sushi

<b>SALMON ABURI OSHI SUSHI (6pcs)</b>	16.50
pressed salmon on top of sushi rice with special salmon aburi sauce, and then seared, jalapeno on top	
<b>BEEF ABURI OSHI SUSHI (6pcs)</b>	16.50
premium beef on top of sushi rice with special beef aburi sauce on top, and then seared, and scallion on top	



SALMON ABURI OSHI SUSHI