

Today's Special OF 2021

Premium Ginjo

Sake by Sho Chiku Bai Delicate, silky smooth and dry with fruity aroma, served cold

\$15/300ML

Shirakabe Gura "White Wall"

Tokubetsu Junmai Sake. The character of this sake is well-balanced with a complex, crisp finish. Full flavored and lots of rice on the palate.

\$16/300ML

Japanese Sea Bream Sashimi Starter

Also called red snapper. Lightly torched, served with wasabi ponzu sauce, sprout, black tobiko and Jalapeño.

\$13

Japanese Hirame Sashimi Starter

Also called fluke. Served with chili oil, soy sauce, oba, orange tobiko, miso sauce

\$13

Seared Japanese Wagyu Beef Nigiri Sushi at Market Price (DINE-IN ONLY AND LIMITED)

Sushi Rice Topped with Thinly Sliced seared Kagoshima Ribeye Wagyu Beef and Himalayan Pink Salt. Hand-pressed Into Nigiri Sushi. Served with Yakiniku Japanese BBQ Sauce. This beef is hereby certified as authentic 100% pure Japanese Kuroge Wagyu that was born, raised and slaughtered in Japan.

S.A. Cowboy Roll

Shrimp Tempura, Cream Cheese, Avocado inside Topped with Filet Mignon tobiko

\$16