



78 Clark St, Brooklyn, NY, 11201 Tel: 347-422-0656

## APPETIZER

Edamame Boiled soy beans	\$6	Ebi Shumai Steamed shrimp dumpling	\$7
Maguro Avocado Diced tuna & avocado w. wasabi soy dressing	\$15	Gyoza Steamed or pan fried pork dumpling	\$7
Yuzu Tai Thin sliced Japanese red snapper w. yuzu white soy	\$14	Karaage Japanese fried chicken w. Tonkatsu sauce	\$12
Oyster Sampler 2pcs kumamoto, 2pcs blue point, 2pcs lucky lime	\$25	Korokke (2pcs) Croquette deep-fried potato w.meat/veggies (Choose 1-2 flavors, Crab, Scallop or Vegetables)	\$7
Tako Sunomono Sliced octopus, cucumber w. ponzu	\$13	Seaweed salad	\$6
Kanpachi Jalapeno Thin sliced amberjack w. yuzu kosho	\$16	Miso soup	\$3
Usuzukuri Thin sliced fluke w. ponzu	\$13	Mixed Green Salad Ginger dressing	\$5
King Crab Salad King crab, cucumber, and mix seaweed	\$25	Sashimi Salad Japanese wasabi dressing	\$13
Uni Tasting Hokkaido , Maine, and Santa Barbara	M/P	Kaisou Salad Variety seaweed and cucumbers in sesame soy	\$13
		Kani Salad Mixed imitation crabs and cucumbers	\$8

## SUSHI & SASHIMI

A la carte

Otoro	\$13	Hirame	\$6	Hotate	\$7
Chutoro	\$11	Madai	\$6	Botan	\$9
Akami	\$7	Kimedai	\$7	Unagi	\$8
Hamachi	\$7	Aji	\$7	Uni	M/P
Kanpachi	\$7	Ikura	\$6	Tamago	\$4
Shima Aji	\$7	Tako	\$4	A5 Wagyu	\$16
King Salmon	\$7	King Crab	\$10		
Yaki Salmon	\$7				

\*Please let us know if any food allergy.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## OMAKASE

Chef tasting menu by allowing the chef to choose the freshest seafood from the market daily to create a new experience for you

Mini Omakase	\$35
5 pcs of sushi and 1 hand roll	
Sushi Omakase	\$70
10 pcs of sushi and 1 hand roll	
Sushi & Sashimi Omakase	\$90
8 pcs of sashimi, 8pcs of sushi, and 1 hand roll	
Full Omakase	\$120
3 appetizers, 1 sashimi plate, 9pcs of sushi, 1 handroll, and a dessert	

## SUSHI BAR ENTRÉE

Served with miso soup or salad

Sushi Dinner	\$37
Chef selection 9pcs sushi of the day and 1 roll	

Sashimi Dinner	\$40
Chef selection 16pcs sashimi of the day	

Sashimi & Sushi Combo	\$45
9pcs sashimi, 5pcs sushi and 1 roll	

Tuna Flight	\$50
2 akami, 2 chutoro, 2 o-toro, 2 chopped toro, 1 spicy tuna roll	

Yaki Salmon Don	\$35
Seared marinated salmon, salmon roe over sushi rice	

Unadon	\$35
Grilled freshwater eel over rice	

## VEGETABLE ROLLS

Avocado rolls	\$6
Cucumber	\$6
Kanpyo	\$6
Avocado & Cucumber	\$6
Ume-Shiso	\$6
Sweet Potato Tempura	\$6

## ROLLS & HANDROLLS

Negi Toro	\$13
Yellowtail Scallion	\$8
Tuna	\$8
Tuna Avocado	\$9
Tuna Cucumber	\$9
Salmon	\$8
Salmon Avocado	\$9
Salmon Cucumber	\$9
King Crab California	\$18
California	\$7
Spicy Tuna	\$9
Spicy Salmon	\$9
Spicy Scallop	\$12
Shrimp Tempura	\$10
Eel Avocado	\$10
Eel Cucumber	\$10



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