

SUSHI

## TRADITIONAL SASHIMI

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** SEE LIST BELOW

**CONDIMENTS/FINISHING:** N/A

**SAUCE/DRESSING:** N/A

**AMOUNT PER DISH:** 1 PC

**DESCRIPTION:** SASHIMI

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SEAFOOD OR SHELLFISH

### Notes: LIST OF PROTEINS

O TORO: FATTY BLUEFIN  
SAKE: ORA KING SALMON  
SHIME-AJI: STRIPE JACK  
IKURA: SALMON EGG  
KANI: KING CRAB

CHU TORO: SEMI FATTY BLUEFIN  
HAMACHI: JAPANESE YELLOWTAIL  
SUZUKI: MEDITERANEAN SEABASS  
BOTAN EBI: SWEET SHRIMP

MAGURO: BLUEFIN TUNA  
KINME-DAI: GOLDEN EYE SNAPPER  
UNI: SEA URCHIN  
UNAGI: FRESH WATER EEL

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**SAUCE/DRESSING:** N/A

**AMOUNT PER DISH:** 1 PC

**DESCRIPTION:** SUSHI

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SEAFOOD OR SHELLFISH, RICE, SOY, GLUTEN, WASABI/MUSTARD/SPICE

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## SMOKED TROUT SUSHI WITH SHISO PESTO



### Notes:

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** OCEAN SMOKED TROUT

**CONDIMENTS/FINISHING:** SHISO PESTO, CRISPY PICKLED SHALLOTS

**SAUCE/DRESSING:** MILA NIKIRI SOY

**AMOUNT PER DISH:** 1 PC

**DESCRIPTION:** SMOKED TROUT, SHISO PESTO.

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SEAFOOD, GLUTEN, SOY, ONION, RICE, SULFITE/VINEGAR, NUTS, DAIRY ,GARLIC, WASABI/MUSTARD/SPICE

## EBI SUSHI WITH LIME AIOLI



### Notes:

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** TIGER SHRIMP

**CONDIMENTS/FINISHING:** LIME AIOLI, CRISPY GARLIC

**SAUCE/DRESSING:** MILD NIKIRI SOY

**AMOUNT PER DISH:** 1 PC

**DESCRIPTION:** TIGER SHRIMP

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SHELLFISH, GLUTEN, SOY, EGG, RICE, SULFITE/VINEGAR, WASABI/MUSTARD/SPICE

## ORA KING SALMON SUSHI WITH FENNEL SALT



### Notes:

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** ORA KING SALMON

**CONDIMENTS/FINISHING:** Fennel Salt, Lemon Zest

**SAUCE/DRESSING:** MILA NIKIRI SOY

**AMOUNT PER DISH:** 1 PC

**DESCRIPTION:** ORA KING SALMON SUSHI, FENNEL SALT

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SEAFOOD, GLUTEN, SOY, RICE, SULFITE/VINEGAR, WASABI/MUSTARD/SPICE

SEARED MIYAZAKI A5 WAGYU SUSHI  
WITH BALSAMIC TERIYAKI, EGGPLANT  
CAVIAR

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** SEARED MIYAZAKI A5 WAGYU

**CONDIMENTS/FINISHING:** EGGPLANT CAVIAR

**SAUCE/DRESSING:** BALSAMIC TERIYAKI

**AMOUNT PER DISH:** 1 PC

**DESCRIPTION:** A5 WAGYU, BALSAMIC TERIYAKI, EGGPLANT CAVIAR

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** GLUTEN, RICE, SULFITE/VINEGAR, SOY, WASABI/MUSTARD/SPICE, EGG, ONION,  
GARLIC

**Notes:**

## BRANZINO SUSHI, FLEUR DE SEL, THYME ROMESCO



**Notes:**

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** BRANZINO

**CONDIMENTS/FINISHING:** FLEUR DE SEL, SHISO

**SAUCE/DRESSING:** MILA NIKIRI SOY, THYME ROMESCO

**AMOUNT PER DISH:** 1 PC

**DESCRIPTION:** BRANZINO, FLEUR DE SEL, THYME ROMESCO

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SEAFOOD, GLUTEN, ONION, RICE, SULFITE/VINEGAR, NUTS, GARLIC, SOY



## TORO TARTARE, GREEN ONION

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** TORO

**CONDIMENTS/FINISHING:** N/A

**SAUCE/DRESSING:** N/A

**AMOUNT PER DISH:** 1 ROLL

**DESCRIPTION:** HAMACHI TORO MAKI/TEMAKI

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SEAFOOD, ONION, RICE, SULFITE/VINEGAR

### **Notes:**

CAN BE DONE AS MAKI OR TEMAKI (NO NIKIRI SOY)

## MEDITERRANEAN VEGETABLE ROLL

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** SUN DRIED TOMATOES, AVOCADO, GREEN BEANS, BLACK OLIVES

**CONDIMENTS/FINISHING:** N/A

**SAUCE/DRESSING:** N/A

**AMOUNT PER DISH:** 1 ROLL

**DESCRIPTION:** MEDITERRANEAN VEGETABLE MAKI ROLL

**MARKING:** CHOPSTICKS FRIENDLY

**SUBSTITUTIONS:** NONE

**ALLERGIES:** RICE, SULFITE/VINEGAR, SOY, SESAME

### **Notes:**

CAN BE DONE AS MAKI OR TEMAKI (NO NIKIRI SOY)

## ALASKAN KING CRAB CALIFORNIA ROLL

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** ALASKAN KING CRAB

**CONDIMENTS/FINISHING:** N/A

**SAUCE/DRESSING:** N/A

**AMOUNT PER DISH:** 1 ROLL

**DESCRIPTION:** KING CRAB CALIFORNIA MAKI

**MARKING:** CHOPSTICKS FRIENDLY

**SUBSTITUTIONS:** NONE

**ALLERGIES:** SHELLFISH, SESAME, RICE, SULFITE/VINEGAR

### **Notes:**

CAN BE DONE AS MAKI OR TEMAKI (NO NIKIRI SOY)

## SPICY TUNA ROLL, MILA SPICE

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** BIGEYE TUNA

**CONDIMENTS/FINISHING:** N/A

**SAUCE/DRESSING:** SPICY CHILI RAYU

**AMOUNT PER DISH:** 1 ROLL

**DESCRIPTION:** SPICY TUNA MAKI

**MARKING:** CHOPSTICKS FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SEAFOOD, ONION, SESAME, CHILI/SPICE, SULFITE/VINEGAR

### **Notes:**

CAN BE DONE AS MAKI OR TEMAKI (NO NIKIRI SOY)

## SPICY ORA KING SALMON ROLL, MILA SPICE

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** ORA KING SALMON

**CONDIMENTS/FINISHING:** N/A

**SAUCE/DRESSING:** SPICY CHILI RAYU

**AMOUNT PER DISH:** 1 ROLL

**DESCRIPTION:** SPICY ORA KING SALMON MAKI

**MARKING:** CHOPSTICKS FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SEAFOOD, ONION, SESAME, CHILI/SPICE, SULFITE/VINEGAR

### **Notes:**

CAN BE DONE AS MAKI OR TEMAKI (NO NIKIRI SOY)

## SHRIMP TEMPURA

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** PANKO BREADED SHRIMP

**CONDIMENTS/FINISHING:** AONORI

**SAUCE/DRESSING:** EEL BALSAMIC, TAHINI

**AMOUNT PER DISH:** 1 ROLL

**DESCRIPTION:** PANKO BREADED SHRIMP, AVOCADO, TOBIKKO

**MARKING:** CHOPSTICKS FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SEAFOOD, EGG, SOY, GLUTEN, SHELLFISH,

**Notes:**

## MILA RAINBOW ROLL



**Notes:**

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** KING CRAB , ORA KING SALMON, BIG EYE TUNA, HAMACHI, WHITE FISH

**CONDIMENTS/FINISHING:** TRUFFLE FLEUR DE SEL

**SAUCE/DRESSING:** N/A

**AMOUNT PER DISH:** 1 ROLL

**DESCRIPTION:** MILA RAINBOW ROLL

**MARKING:** CHOPSTICKS FRIENDLY

**SUBSTITUTIONS:** N/A

**ALLERGIES:** SHELLFISH, SEAFOOD, DAIRY, SULFITE/VINEGAR, SPICE/CHILI, MUSGROOM/TRUFFLE

## SEARED ORA KING SALMON ROLL

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** ORA KING SALMON

**CONDIMENTS/FINISHING:** CELERY BITS

**SAUCE/DRESSING:** ROSEMARY GARLIC OIL

**AMOUNT PER DISH:** 1 ROLL CUT

**DESCRIPTION:** SEARED ORA KING SALMON ROLL

**MARKING:** CHOPSTICKS FRIENDLY

**SUBSTITUTIONS:** NONE

**ALLERGIES:** SEAFOOD, GARLIC, SULFITE/VINEGAR

**Notes:**



## HAMACHI SHISHITO

**STATION:** SUSHI BAR

**MAIN INGREDIENTS:** HAMACHI, SHISHITO AVOCADO

**CONDIMENTS/FINISHING:**

**SAUCE/DRESSING:** MILA NIKIRI SOY

**AMOUNT PER DISH:** 1 ROLL

**DESCRIPTION:** HAMACHI SHISHITO MAKI

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** NONE

**ALLERGIES:** SEAFOOD, SPICE/CHILI, SULFITE/VINEGAR

**Notes:**

## KUMAMOTO OYSTER, MIGNONETTE

**STATION:** SUSHI BAR

**MAINE INGREDIENTS:** KUMAMOTO OYSTER

**CONDIMENTS/FINISHING:** SHALLOTS AND CUCUMBER BITS

**SAUCE/DRESSING:** WASABI SOY

**AMOUNT PER DISH:** 2PCS

**DESCRIPTION:** KUMAMOTO OYSTERS, WASABI SOY

**MARKING:** OYSTER IS DETACHED FROM THE SHELL.

**SUBSTITUTIONS:** N/A

**ALLERGIES:** MOLLUSK/SHELLFISH, ONION/SHALLOT, WASABI/ MUSTARD,

**Notes:**