

SUSHI & SASHIMI (per piece)

Maguro (Tuna) \$3.5-

Sake (Salmon) \$3-

Buri-Hamachi (Yellowtail) \$3-

Unagi (Fresh Water Eel) \$4-

Tobiko (Flying Fish Roe) \$3-

Kani (Snow Crab) \$3-

Ebi (Shrimp) \$3-

Amaebi (Sweet Shrimp) \$3.5-

Hotate (Scallop) \$3.5-

Tamago (Egg Omelette) \$2.5-

Shiro Maguro (Albacore) \$3-

Tako (Octopus) \$3.5-

Ika (Squid) \$3-

Hokkigai (Surf Clam) \$3-

Ikura (Salmon Roe) \$3.5-

Tarabagani (King Crab) \$4-

Saba (Mackerel) \$3-

Hirame (Flounder) \$3-

Uzura (Quail Egg) \$2-

add Uzura to any sushi \$1-

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.