



LATE NIGHT SUSHI

THUR - SAT: 11PM - 1AM

STARTERS

SEAWEED SALAD 7

NIGIRI (2 PIECES)

SALMON sake 5

TUNA maguro 5

KRAB kani 5

SCALLOP hotategai 5

YELLOWTAIL hamachi 5

SHRIMP ebi 5

SWEET SHRIMP amaebi 7

SASHIMI (3 PIECES)

SALMON sake 10

TUNA maguro 10

YELLOWTAIL hamachi 10

SHRIMP ebi 10

SUSHI ROLLS (WITH SESAME SEEDS)

OMAKASE ROLL 10
Chef's choice

CALIFORNIA 9
Krab, avocado, cucumber, masago

SPICY TUNA 9
Spicy tuna, cucumber, spicy mayo

PHILADELPHIA 9
Salmon, cream cheese, cucumber

SHRIMP TEMPURA 9
Tempura shrimp, avocado, cucumber, eel sauce

AVOCADO 9
Avocado

CUCUMBER 6
Cucumber

SUSHI ENTREES

NEW STYLE SASHIMI 14
6 slices of yellowtail on top of ponzu sauce, topped with fresno pepper, sriracha dots, seaweed salad, sesame seeds

GOLDEN SHRIMP 12
5 tempura shrimp topped with eel sauce, spicy mayo, scallions, sesame seeds

TUNA TATAKI 14
6 slices of seared tuna, topped with ponzu sauce, scallions, sesame seeds, avocado puree

PREMIUM SAKE (300ML BOTTLES)

KIRIN-ZAN JUNMAI GINJO 9/17

DEWATSURU JUNMAI NIGORI 8/15

HIDEYOSHI "SPARKLING" LACHAMTE 18

MURAI NIGORI GENSHU 18

HIKO'S "MILKY" NIGORI 26

YUKI-KAGE "SNOW SHADOW" JUNMAI GINJO 30

OUR SUSHI CHEFS ARE HAPPY TO ACCOMMODATE ANY SPECIAL REQUESTS, JUST LET YOUR SERVER KNOW. ALL SUSHI IS HAND MADE AND SOME ORDERS MAY TAKE MORE TIME. THANK YOU FOR YOUR PATIENCE.

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions