

JAPONAIS

RESTAURANT • LOUNGE

Our unique menu is designed for sharing.

Dishes are prepared in two separate areas: the Sushi Bar and the Principal kitchen

To ensure the best quality, dishes will be brought to the table steadily and continuously throughout the meal.

NIGIRI / SASHIMI

Nigiri 1pc on top of rice / Sashimi 2pcs sliced

Please allow for extra time as sashimi and nigiri pieces are individually prepared to order, ensuring freshness.

	NIGIRI	SASHIMI		NIGIRI	SASHIMI
TUNA			SALMON		
Akami - lean	6	12	Sake - atlantic	5	10
Chutoro - medium fatty	10	20	Zuke - soy marinated	5	10
Otoro - fatty	16	32	SHRIMP		
WHITEFISH			Ebi - boiled shrimp	5	10
Hamachi - japanese yellowtail	5	10	Botan Ebi - sweet raw shrimp	7	14
Hirame - north carolina fluke	5	10	UNAGI - eel		
Madai - japanese red snapper	6	12	TAKO - octopus	5	10
FISH ROE			UNI - sea urchin	8	16
Spicy Tobiko	5	10			
Wasabi Tobiko	5	10			

CHEF'S SPECIAL SUSHI COMBINATIONS

Sashimi Chef's selection of tuna, salmon and white fish - 6pcs	32
Nigiri Chef's selection of tuna, salmon and white fish - 5pcs	26
Sashimi and Nigiri Chef's selection of tuna, salmon and white fish - 11pcs	58

SPECIALTIES FROM THE SUSHI BAR

19

Crispy Shrimp and Salmon panko breaded shrimp roll topped with soy marinated salmon and wasabi tobiko sauce
Spicy Mono spicy octopus roll topped with spicy tuna tartare and sweet eel sauce
Tuna Tuna Salmon salmon roll topped with sliced tuna on avocado mousse with wasabi tobiko sauce
Bin Cho marinated baby tuna sliced sashimi style with micro greens and shaved daikon in a citrus vinaigrette

MAKI MONO

California with snow crab	16	Panko Breaded Shrimp	12
Tuna	10	Soft Shell Crab	16
Spicy Tuna	10	Unagi Avocado	10
Spicy Octopus	10	Vegetable (Choice of)	7
Salmon	10	Avocado, Shiitake Mushroom	
Yellowtail Scallion	10	Cucumber, Oshinko (pickled radish)	

*Additional ingredients 1.50

For parties of 8 or more, 20% gratuity will be added.

We will try our best to accommodate your dietary restrictions and allergies, please inform your server when ordering.
To ensure freshness, some of the sushi items are limited in quantity.