

* TRADITIONAL ROLLS

NEGI HAMA (YELLOWTAIL & SCALLION) \$9 TEKKA (TUNA) \$9 KAPPA (CUCUMBER) \$5
 NEGI TORO (FATTY TUNA & SCALLION) \$16 TORO TAKU (FATTY TUNA & RADISH) \$16

* USUZUKURI (THIN SLICED SASHIMI CHILLED OVER ICE)

SALMON SERVED WITH CILANTRO, SERRANO PEPPER, CHIVES, RED AMARANTH & KIZAMI WASABI WITH HOUSE PONZU SAUCE \$19
 TUNA SERVED WITH CILANTRO, SERRANO PEPPER, CHIVES, RED AMARANTH, KIZAMI WASABI WITH HOUSE KOIKUCHI SOY SAUCE \$20
 YELLOWTAIL SERVED WITH CILANTRO, SERRANO PEPPER, CHIVES, RED AMARANTH & KIZAMI WASABI WITH YUZU CITRUS SOY SAUCE \$21

SIGNATURE ROLLS

NEW MOON (4 PCS) BAKED CRAB DYNAMITE IN SOY PAPER \$8
 HALF MOON (4 PCS) ROASTED GARLIC CHILI AIOLI WITH WHITE SHRIMP TEMPURA AND SHISHITO PEPPER IN SOY PAPER \$8
 *WAXING CRESCENT SOFT SHELL CRAB WITH CUCUMBER, SCALLION, GOBO, MASAGO, & SPRING MIX \$18
 *FIRST QUARTER LOBSTER TAIL & ASPARAGUS TEMPURA WITH SPICY AIOLI, MASAGO, SPRING MIX & AVOCADO \$21
 *WAXING GIBBOUS SPICY TUNA, SCALLION, & CUCUMBER, TOPPED WITH AN OLIVE OIL SEARED TUNA AND SERRANO PEPPER \$19
 FULL MOON CRAB MEAT MIX, AVOCADO, ASPARAGUS, SHRIMP, MUSHROOM & ONION WITH CRUNCH & HOUSE DYNAMITE ON TOP \$18
 WANING GIBBOUS BARBEQUE FRESH WATER EEL, TAMAGO AND CUCUMBER, TOPPED WITH AVOCADO AND MICRO CHIVES \$17
 *THIRD QUARTER SHRIMP TEMPURA WITH CRAB MEAT MIX AND CUCUMBER, TOPPED WITH SPICY TUNA, SERRANO PEPPER & CRUNCH \$18
 WANING CRESCENT AVOCADO, CUCUMBER, ASPARAGUS, GOBO, OSHINKO, SHISO & SPRING MIX \$14
 *ECLIPSE CRAB MEAT MIX, AVOCADO, CUCUMBER, & ASPARAGUS, TOPPED WITH SEARED SALMON, SERRANO & WHITE TRUFFLE OIL \$19
 *BLUE MOON SPICY YELLOWTAIL, SCALLION, CUCUMBER & JALAPEÑO TOPPED WITH ALBACORE, CRISPY ONION & CILANTRO YUZU SAUCE \$19
 *HARVEST MOON CUCUMBER WRAP, SALMON, YELLOWTAIL, TUNA, ALBACORE, OSHINKO, AVOCADO & SESAME PEPPER PONZU \$21
 *MILKY WAY MIXED CRAB, TORO, AVOCADO & HOUSE JALAPENO, TOPPED WITH SALMON, SEARED ORANGE FRUIT & GARLIC CHILI AIOLI \$28

CLASSIC ROLLS

AVOCADO ROLL FRESH LOCAL AVOCADO AND SESAME SEEDS \$8
 CALIFORNIA ROLL CRAB MEAT MIX WITH AVOCADO AND CUCUMBER \$9
 *SALMON JALAPEÑO ROLL SALMON WITH HOMEMADE JALAPEÑO PICKLES AND CREAM CHEESE \$10
 *SPICY ALBACORE ROLL SPICY ALBACORE, SCALLION, GOBO AND CUCUMBER \$10
 *SPICY YELLOWTAIL ROLL SPICY YELLOWTAIL, SCALLION, JALAPEÑO PICKLES, & CUCUMBER, TOPPED WITH SPICY AIOLI & SERRANO \$12
 SHRIMP TEMPURA ROLL SHRIMP TEMPURA WITH ASPARAGUS AND SPICY AIOLI \$9
 *SPICY TUNA ROLL SPICY TUNA WITH CUCUMBER AND SCALLIONS \$10

* NIGIRI (2PCS PER ORDER) SASHIMI (3PCS PER ORDER)

MAGURO (TUNA) \$7/\$10 SAKE (SALMON) \$6/\$9 JAPANESE EGGPLANT \$5
 HAMACHI (YELLOWTAIL) \$7/\$10 ALBACORE TATAKI \$7/\$10 TAMAGO (EGG CUSTARD) \$5
 TUNA TATAKI (SEARED TUNA) \$9/\$12 UNAGI (FRESH WATER EEL) \$8/\$11