

NAMA

SUSHI ROLLS

HAND ROLLS

SASHIMI

COLD DISHES

HOT DISHES

DESSERT

SUSHI ROLLS

SHOJIN asparagus, tomato, lettuce, avocado, cucumber	\$12
CRISPY SALMON* salmon, avocado, cream cheese, panko, eel sauce	\$17
RAINBOW* crab, tuna, yellowtail, salmon, shrimp, cucumber, tobiko, avocado	\$17
YELLOWTAIL* kanpachi, crab, yuzu juice, truffle oil, green soy paper, aonori tempura flakes	\$17

HAND ROLLS

SPICY TUNA* shichimi aioli, garlic ponzu, chives	\$11
CALIFORNIA crab, avocado, cucumber	\$9
SHRIMP TEMPURA avocado, mango, spicy mayo	\$9
BBQ EEL cucumber, eel sauce	\$9

SASHIMI

KANPACHI* yellowtail	\$13
AHI* yellowfin tuna	\$13
UNAGI* eel	\$13
SAKE* salmon	\$13

COLD DISHES

KANPACHI SASHIMI* ponzu, serrano pepper, cilantro	\$14
TUNA PIZZA* crisp tortilla, garlic aioli, chives, maldon sea salt, truffle oil	\$16
TUNA WONTON VOLCANO* wonton chips, seaweed, avocado, jalapeño, eel sauce	\$13
BEEF STRIPLOIN CARPACCIO* thinly sliced, yuzu ponzu, hot oil, shiso leaf	\$15
KINGFISH TARTARE* caviar, spring onion, wasabi dashi	\$16
TUNA TATAKI SALAD* mixed greens, garlic ponzu dressing	\$17
SALMON NASHI* asian pear, miso	\$16
“TATAKI KYURI” CUCUMBER SALAD toasted sesame seeds, miso, ginger	\$9

HOT DISHES

EDAMAME bbq salt	\$8
NORI BISTRO CHIPS tapioca chips, yogurt chive sauce	\$8
“KARAAGE” - FRIED CHICKEN sake, sweet soy, kewpie mayo	\$14
ROCK SHRIMP TEMPURA spicy gochujang aioli	\$18

DESSERT

PINEAPPLE CARPACCIO lemongrass syrup, pomegranate	\$9
MOCHI ICE CREAM green tea, mango	\$9