

SUSHI & SASHIMI SPECIALTIES

寿司 刺身の盛り合わせ

Combinations are non-substitutable

FUKI MORI

富貴盛

An exotic selection of nigiri and gunkan sushi. Not for the novice!
11 pieces \$30

ISO YOSE MORI

磯寄せ盛

17 pieces of chef's selected sashimi. \$38

BIG EYE GARLIC TATAKI

ビッグアイ たたき

Chili pepper crusted seared tuna served on fried renkon chips doused in a garlic ponzu sauce, topped with black tobiko. (5 pieces) \$12



SUSHI DONBURI 寿司丼

Sashimi cut fish on a bed of seasoned sushi rice. Choose from tuna, hamachi, salmon or albacore.
\$16



SALMON MARINADE

鮭のマリネ

Thinly sliced salmon belly and white onions in a specially prepared vinegar marinade. (7 pieces) \$12



SASHIMI YONSHU MORI

刺身 四種盛り

Appetizer for One: 3 tuna, 2 salmon, 1 albacore, 1 shiromi usuzukuri. \$15

UNI IKURA DONBURI

うに いくら 丼

Sea urchin and salmon caviar resting on a bed of seasoned sushi rice. \$24



SEVEN 単品さしみ

Choose either tuna, salmon, albacore or hamachi cut sashimi style. \$15

SHIROMI USUZUKURI

白身薄造り

Thinly sliced halibut or madai served with momijioroshi, negi and ponzu dipping sauce. \$17

KANTO CHIRASHI

関東ちらし

A full variety of sashimi cut fish served with specially seasoned rice with kizami nori, shiitake, oboro and tamago. \$24



CHOP CHOP SALAD

チョップチョップサラダ

Spring mix salad with sashimi bits topped with toasted pine nuts and tossed with a light rice vinegar and olive oil dressing. \$13

ALBACORE TATAKI

白鮪タタキ

Seared white albacore tuna sliced with onions and served in a ponzu, momijioroshi and negi sauce. \$10

OSHI SUSHI 押し寿司

Pressed box sushi; choose from unagi, ebi or mackerel (battera). \$14

SOUPS & SALADS

汁物 酢の物



KAISO SALAD

海草サラダ

Seaweed salad in a light sesame oil.
\$5



HOUSE SALAD

ハウスサラダ

Mixed greens with our famous sesame dressing. \$3



MIXED TSUKEMONO

漬物盛合わせ

Assorted Japanese pickles. \$7



CUCUMBER SUNOMONO

きゅうり酢の物

Thinly sliced cucumbers and wakame seaweed in a light vinegar dressing. \$4

SUNOMONO MORIAWASE

酢の物盛合わせ

Snow crab, ebi and tako with our cucumber sunonomo. \$10

KAI SUIMONO 貝吸物

Tangy clear soup with clams. \$7

MISO SOUP

味噌汁

Our house recipe; white miso soup complimented with green onion, white onion, wakame and fried tofu.
\$3

AKADASHI 赤出汁

Dark soy bean soup; saltier in flavor than shiromiso. \$5

SUIMONO SOUP 吸物

Tangy clear soup with hints of yuzu. \$5

KAI AKADASHI 貝赤出汁

Traditional dark soy bean soup saltier in flavor than shiromiso, with clams. \$7

SHIITAKE DOBINMUSHI

椎茸土瓶蒸し

Clear soup with shiitake mushrooms served in a ceramic kettle. Please allow 20 minutes to cook. \$11

CHAWANMUSHI

茶碗蒸し

Hot egg custard with seafood and vegetables. Please allow 20 minutes to cook. \$7

NAMEKO AKADASHI

なめこ 赤出汁

Traditional dark soy bean soup, saltier in flavor than shiromiso with nameko mushrooms. \$7