

IN-FUSION

NIGIRI & SASHIMI

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| Tako* (X) | 8 |
| <i>Octopus</i> | |
| Sake* (X) | 6 |
| <i>Atlantic Salmon</i> | |
| Unagi Kabayaki | 7 |
| <i>Barbecued Freshwater Eel</i> | |
| Ama Ebi (X) | 7 |
| <i>Poached Shrimp</i> | |
| Ahi* (X) | 7 |
| <i>Yellowfin Tuna</i> | |
| Hamachi Sashimi* (X) (G) | 12 |
| <i>Sliced Yellowtail, Jalapeño, Ponzu Sauce</i> | |
| Sashimi Hashiri* (X) | 25 |
| <i>Chef's Selection of Sashimi, Yuzukosho Lime, Wasabi, Pickled Ginger</i> | |
| Lobster | 12 |
| <i>Poached Lobster Tail</i> | |
| Tobiko | 9 |
| <i>Fly Fish Caviar</i> | |
| Uni | 14 |
| <i>Sea Urchin</i> | |
| Trout | 9 |
| <i>Rainbow Trout</i> | |
| Otoro | 14 |
| <i>Bluefin Tuna Belly</i> | |
| Trout Caviar | 10 |
| <i>Smoked Trout Roe</i> | |
| Gyuniki | 12 |
| <i>Wagyu Beef</i> | |

ROLLS

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|--|----|
| Cucumber (X) | 10 |
| <i>Carrot, Avocado, Radish Sprout</i> | |
| Hamachi* (X) | 14 |
| <i>Yellowtail Tuna, Scallion, Cilantro, Ponzu</i> | |
| Unagi | 18 |
| <i>Eel, Avocado, Cucumber, Kabayaki</i> | |
| California (X) | 16 |
| <i>Crab, Cucumber, Avocado, Tobikko</i> | |
| Spicy Tuna* | 16 |
| <i>Ahi Tuna, Cucumber, Sriracha Mayonnaise</i> | |
| Dragon | 16 |
| <i>Eel, Avocado, Tempura Shrimp</i> | |
| Lobster Tempura | 16 |
| <i>Red Pepper, Mango Sauce, Radish Sprouts</i> | |
| Rainbow* | 18 |
| <i>Tobikko, Crab, Avocado, Ahi Tuna, Hamachi, Sake</i> | |
| Flaming California* (X) | 16 |
| <i>Spicy Crab, Avocado, Ahi Tuna, Sriracha Mayonnaise</i> | |
| Volcano* | 16 |
| <i>Ahi Tuna, Tempura Crackles, Avocado Sriracha Mayonnaise, Tobikko</i> | |
| Kraken's Eye | 18 |
| <i>Octopus, Cucumber, Cream Cheese Togarashi, Tempura Fried</i> | |
| Wasabi (X) | 18 |
| <i>Poached Shrimp, Cucumber, Micro Wasabi Tobiko, Wasabi Mayonnaise</i> | |
| Shitake (Vegan) (X) | 12 |
| <i>Shitake, Avocado, Toasted Sesame Seeds Soy-Shitake Glaze</i> | |
| Salmon (Spicy) (X) | 16 |
| <i>Aburi Salmon, Cream Cheese, Asparagus Sweet & Spicy Pepper Relish</i> | |