

SUSHI & SASHIMI COMBO

COAST TO COAST 68

6 pieces of nigiri, 12 pieces of sashimi, and 16 pieces of special rolls served on a wooden boat.



COAST TO COAST



DELUXE SUSHI COMBO

DELUXE SUSHI COMBO 32

12 pieces of nigiri and 6 pieces of hosoto maki.

REGULAR SUSHI COMBO 23

8 pieces of nigiri and 6 pieces of hosoto maki.

CHIRASHI 24

A bowl of sushi rice topped with a variety of fresh fish. A traditional Japanese dish.



CHIRASHI

DELUXE SASHIMI COMBO 36

A deluxe dish with 8 types of chef's choice fine cut fresh fish.

REGULAR SASHIMI COMBO 29

6 types of chef's choice fine cut fresh fish.



DELUXE SASHIMI COMBO

SASHIMI



BLUEFIN TUNA



SALMON & ALBACORE TUNA

BLUEFIN TUNA O-TORO (Each)	9	SALMON & ALBACORE TUNA (S)	12 1/2
CHU-TORO (Each)	6	(L)	24
AKAMI (Each)	4		

Limited Quantities. Also available as a nigiri sushi.

TORO (ALBACORE TUNA) (S)	16	ALBACORE TUNA (S)	12 1/2
		(L)	24

WILD SALMON (S)	13 1/2	SALMON (S)	12 1/2
		(L)	24

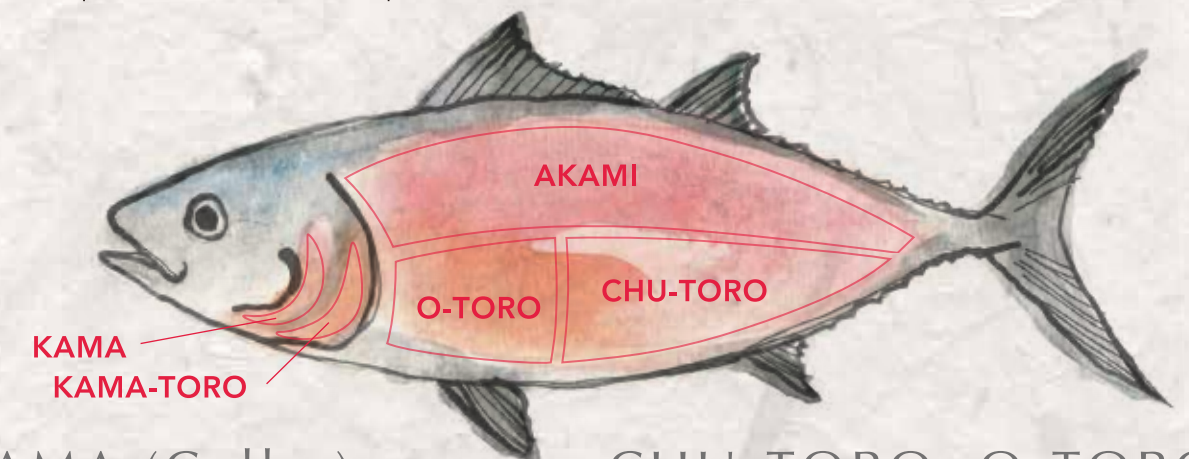
HOTATE (SCALLOP) (S)	16	HAMACHI (YELLOWTAIL) (S)	16
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TAKO (OCTOPUS) (S)	16	SABA (MACKEREL) (S)	11
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Sections of Bluefin Tuna

AKAMI (Red Meat)

Akami (Red meat) is traditionally the portion of tuna that is favoured in old Japan! This pure red and most lean part is found near the top or back of the fish.



KAMA (Collar)

Kama (Collar) is one of the best parts of the fish and there are only two collars on a fish which is found just behind the head and gills.

CHU-TORO, O-TORO

Toro is the term for the fatty part of the tuna, found in the belly portion. This part is only 15% of the entire fish (Chu-toro 12%, O-toro 3%).

15% gratuity added to parties of eight or more.