

SUSHI & SASHIMI

price is all depend on day

SUSHI Plate/おまかせ寿司

※8 kinds of sushi & 1 rolled SUSHI

※Actual product may differ from picture

- Combination plate : 「Premium SUSHI」
極上握り GOKU-JYO NIGIRI 6,500 yen
- Combination plate : 「Very Special SUSHI」
特上握り TOKU-JYO NIGIRI 4,500 yen
- Combination plate : 「Special SUSHI」
上握り JYO NIGIRI 3,500 yen



SASHIMI Plate/おまかせ刺身

■Combination plate:3kinds of SASHIMI

刺身三点盛り SASMI 3 TEN 2,680 yen

赤身・白身・他(タコ、イカ)等

■Combination plate:3kinds of blue-backed fish 「SASHIMI」

光り物三点盛り HIKARI 3 TEN 1,980 yen

アジ・イワシ・メサバ等

■Combination plate:3kinds of shellfish 「SASHIMI」

貝づくし三点盛り KAI 3 TEN ASK



Service a la carte/おこのみ

※Please order by even numbers.

※Prices are for 1 piece.

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|--|--------------------------------------|-------------------------|-----------------------------|
| | Tuna
赤身 AKA-MI | sushi
sashimi | 410 yen
1,640 yen |
| | Fatty Tuna
中トロ CHU-TORO | sushi
sashimi | 510 yen
2,040 yen |
| | Very Fatty Tuna
大トロ O-TORO | sushi
sashimi | 650 yen
2,600 yen |
| | Tiger Prawn
車エビ KURUMAEBI | sushi
sashimi | 1180 yen
2360 yen |
| | Sweet Shrimp
甘エビ AMAEBI | sushi
sashimi | 440 yen
1760 yen |

Service a la carte/おこのみ

※Please order by even numbers.

※Prices are for 1 piece.

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|--|--|-------------------------|-----------------------------|
| | Horse mackerel
アジ AJII | sushi
sashimi | 280 yen
1,120 yen |
| | Sardines
イワシ IWASHII | sushi
sashimi | 280 yen
1,120 yen |
| | Gizzard Shad
小肌 KOHADA | sushi
sashimi | 280 yen
1,120 yen |
| | Mackerel
メサバ SHIME-SABA | sushi
sashimi | 310 yen
1,240 yen |
| | Omelet
玉子 TAMAGO | sushi
sashimi | 110 yen
440 yen |
| | Salmon
サーモン SALMON | sushi
sashimi | 310 yen
1240 yen |
| | Squid' Legs
ゲソ GESO | sushi
sashimi | 130 yen
520 yen |
| | Beef Yamagata
山形牛 YAMAGATA-GYU | sushi
sashimi | 480 yen
1920 yen |
| | Squid
イカ IKA | sushi
sashimi | 480 yen
1920 yen |
| | Salmon roe
いくら IKURA | sushi
sashimi | 480 yen
1920 yen |
| | Raw Octopus
生ダコ NAMA-TAKO | sushi
sashimi | 350 yen
1400 yen |
| | Flying Fish Roe
トビコ TOBIKO | sushi
sashimi | 180 yen
720 yen |
| | Walleye pollack roe
明太子 MENTAIKO | sushi
sashimi | 220 yen
880 yen |
| | Ark-Shell
赤貝 AKA-GAI | sushi
sashimi | 780 yen
3,120 yen |
| | Abalone
アワビ AWABI | sushi
sashimi | 580 yen
2,320 yen |

Appetizer(Otooshi) 640yen tax Included

※お通し 640円

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|--|-------------------------------------|-------------------------|------------------------------|
| | Whelk Shell
ツブ貝 TSUBU-GAI | sushi
sashimi | 1280 yen
5,120 yen |
| | Razer Clam
平貝 TAIRA-GAI | sushi
sashimi | 580 yen
2,320 yen |
| | Scallop
帆立 HOTATE | sushi
sashimi | 580 yen
2,320 yen |
| | Sea Urchin
ウニ UNI | sushi
sashimi | 1280 yen
5,120 yen |
| | Sea Eel
穴子 ANAGO | sushi
sashimi | 280 yen
1120 yen |

The photograph is an image.
Pictures are different from actual produ

How to eat ①

Pour some soy sauce into the dipping bowl. (Please avoid to pour too much)

醤油を醤油皿に入れる(入れ過ぎないように注意してください。)

Use chopsticks or your hand to dip the fish part into the soy sauce. If you dip the rice part into the sauce the sushi may collapse.

お箸または手で寿司のねた側を醤油につける。シャリ側をつけてしまうと米が醤油に落ちてしまいます。

Avoid adding extra seasoning before starting to eat. The sushi are already seasoned.

味見する前にワサビを醤油に入れないほうがいいです。

寿司にワサビが入っています。

Basic kinds of sushi

■ Hosomaki is also referred to as a sushi roll.

Typically, maki includes one or two types of fish and vegetables rolled with rice in a sheet of roasted seaweed and cut into six bite-sized portions.

(Prices on the menu are for temaki. You can order hosomaki for twice the price of temaki)

■ Nigiri refers to slices of raw fish over an oval-shaped ball of rice.

These are typically seasoned lightly with a tiny amount of wasabi before it comes to you.

■ Sashimi refers to slices of raw fish prepared on a plate without rice.

Hand rolled SUSHI & Long rolled SUHI

Mixed Fatty Tuna & Yellow Pickled Radish
トロタク **TORO-TAKU**

TE-MAKI 680 yen
HOSO-MAKI 1,360 yen

Mixed Fatty Tuna & Scallion
ネギトロ **NEGI-TORO**

TE-MAKI 680 yen
HOSO-MAKI 1,360 yen

Salted Alasaka pollack roe
タラコ **TARAKO**

TE-MAKI 310 yen
HOSO-MAKI 620 yen

Salmon Roe
イクラ **IKURA**

TE-MAKI 680 yen
HOSO-MAKI 1,380 yen

Salmon Roe
スジコ **SUJIKO**

TE-MAKI 480 yen
HOSO-MAKI 960 yen

Tuna
鉄火 **TEKKA**

TE-MAKI 480 yen
HOSO-MAKI 960 yen

Shell & Cucumber
ヒモきゅう **HIMO-KYU**

TE-MAKI 480 yen
HOSO-MAKI 960 yen

Conger Eel & Cucumber
アナきゅう **ANA-KYU**

TE-MAKI 380 yen
HOSO-MAKI 760 yen

Shrimp & Cucumber
えびきゅう **EBI-KYU**

TE-MAKI 1210 yen
HOSO-MAKI 2,420 yen

Welleye pollack roe
明太子 **MENTAIKO**

TE-MAKI 310 yen
HOSO-MAKI 620 yen

Cucumber
かつぱ **KAPPA**

TE-MAKI 210 yen
HOSO-MAKI 420 yen

Pickled Radish
お新香 **OSHINKOU**

TE-MAKI 210 yen
HOSO-MAKI 420 yen

Dried Gourd Shavings
かんぴょう **KAN-PYOU**

TE-MAKI 260 yen
HOSO-MAKI 520 yen

Burdock
ごぼう **GOBOU**

TE-MAKI 260 yen
HOSO-MAKI 520 yen

Shiso Plum
梅シソ **UME-SHISO**

TE-MAKI 260 yen
HOSO-MAKI 520 yen

Fermented Soy-Beans
納豆 **NATTOU**

TE-MAKI 210 yen
HOSO-MAKI 420 yen

California Roll
カルフォルニア ロール

HOSO-MAKI 1680 yen

TE-MAKI

Similar to maki,
except the ingredients are rolled
into a cone shape that you hold and bite.
If you want to share a roll sushi
we do not recommend the temaki.



Ikura to Ebikyu
TE-MAKI
イクラ、エビキュウ



Mixed Fatty Tuna & Scallion
HOSO-MAKI
ねぎとろ



Mixed Fatty Tuna & Yellow Pickled Radish
HOSO-MAKI
とろたく

HOSO-MAKI

Hoso-maki reffers to a long rolled
sushi cut intosix pieces.
It is the most popular maki
because it
is easy to share.



Tuna HOSO-MAKI
鉄火



Dried Gourd Shavings
HOSO-MAKI
かんぴょう



Fermented Soy-Beans
HOSO-MAKI
納豆



California Roll

How to eat ②

You can eat Nigiri-zushi with your hands or chopsticks.

Wasabi, which is a hot green paste, is put between fish or shellfish and vinegar rice.

If you don't like wasabi, you can order sushi without wasabi.

People eat Nigiri-zushi in one bite.

People eat small slices of pickled ginger, which is called "gari," between eating different sushi to clean the palate.

When people eat gari, we use only chopsticks not our hands.

How to eat ③

The hot green tea (agari) is for free.

① The green tea si very hot in order to clean up the palate from fat.

② Hard to cool down.