

SUSHI & SASHIMI EBISU-HACHIBEI

SUSHI Plate/おまかせ寿司

※Actual product may differ from picture

■Chefs recommendations (4~8 kinds of SUSHI)  
お任せ寿司盛合せ(4~8貫)  
(ご希望の人数に合わせてお造りします per person)







SASHIMI Plate/おまかせ刺身

■Chefs recommendations (4~8 kinds of SASHIMI)  
お任せ刺身盛合せ(4~8点)  
(ご希望の人数に合わせてお造りします per person)



Service a la carte/おこのみ

※Please order by even numbers.  
※Prices are for 1 piece.










	Tuna AKA-MI 赤身	sushi 440 yen sashimi 1,760 yen
	Fatty Tuna 中トロ CHU-TORO	sushi 550 yen sashimi 2,200 yen
	Very Fatty Tuna 大トロ O-TORO	sushi 780 yen sashimi 3,120 yen
	Tuna pickled in soy sauce 漬けマグロ ZUKE-MAGURO	sushi 440 yen sashimi 1,760 yen
	Beef Yamagata 山形牛 YAMAGATA-GYU	sushi 420 yen sashimi 1680 yen
	Flounder ヒラメ HIRAME	sushi 420 yen sashimi 1680 yen
	Flounder fin エンガワ ENNGAWA	sushi 260 yen sashimi 1040 yen
	Shrimp エビ EBI	sushi 210 yen sashimi 840 yen
	Glass Shrimp 白エビ SHIRO-EBI	sushi 530 yen sashimi 2120 yen

Service a la carte/おこのみ

※Please order by even numbers.  
※Prices are for 1 piece.

	Fatty Salmon トロサーモン TORO-SALMON	sushi 350 yen sashimi 1400 yen
	Salmon サーモン SALMON	sushi 280 yen sashimi 1120 yen
	Broiled Salmon 炙りサーモン ABURI-SALMON	sushi 310 yen sashimi 1240 yen
	Salmon roe いくら IKURA	sushi 530 yen sashimi 2120 yen
	Peony Shrimp ボタンエビ BOTAN-EBI	sushi 630 yen sashimi 2,520 yen
	Tiger Prawn 車エビ KURUMAEBI	sushi 750 yen sashimi 3000 yen
	Sweet Shrimp 甘エビ AMAEBI	sushi 480 yen sashimi 1980 yen
	Squid イカ IKA	sushi 310 yen sashimi 1240 yen
	Raw Octopus 生ダコ NAMA-TAKO	sushi 310 yen sashimi 1240 yen
	Flying Fish Roe トビコ TOBIKO	sushi 280 yen sashimi 1120 yen
	Walleye pollack roe 明太子 MENTAICO	sushi 260 yen sashimi 1040 yen
	Horse mackerel アジ AJI	sushi 260 yen sashimi 1,040 yen
	Sardines イワシ IWASHI	sushi 260 yen sashimi 1,040 yen
	Gizzard Shad 小肌 KOHADA	sushi 260 yen sashimi 1,040 yen
	Mackerel メサバ SHIME-SABA	sushi 260 yen sashimi 1,040 yen
	Stripes horse mackerel シマアジ SHIMAAJI	sushi 420 yen sashimi 1,680 yen
	Red snapper 金目鯛 KINNME-DAI	sushi 630 yen sashimi 2,520 yen

※偶数でご注文下さい  
※価格は1個の価格です

	Ark-Shell 赤貝 AKA-GAI	sushi 630 yen sashimi 2,520 yen
	Razer Clam 平貝 TAIRA-GAI	sushi 380 yen sashimi 1,520 yen
	Scallop 帆立 HOTATE	sushi 370 yen sashimi 1,480 yen
	Geoduck Clam ミル貝 MIRU-GAI	sushi 630 yen sashimi 2520 yen
	Sea Eel 穴子 ANAGO	sushi 230 yen sashimi 920 yen
	Sea Urchin ウニ UNI	sushi 950 yen sashimi 3,800 yen
	Tangle with Herring Roe 子持ち昆布 KOMOCHI-KONBU	sushi 530 yen sashimi 2,120 yen
	Abalone アワビ AWABI	sushi 530 yen sashimi 2,120 yen
	Omelet 玉子 TAMAGO	sushi 110 yen sashimi 440 yen

Appetizer(Otooshi)/640yen tax included

※お通し640円

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

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	Scallop 帆立 HOTATE	sushi 370 yen sashimi 1,480 yen
	Geoduck Clam ミル貝 MIRU-GAI	sushi 630 yen sashimi 2520 yen
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	Abalone アワビ AWABI	sushi 530 yen sashimi 2,120 yen
	Omelet 玉子 TAMAGO	sushi 110 yen sashimi 440 yen

How to eat

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方がいいです。

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

Mixed Fatty Tuna & Scallion  
ネギトロ NEGI-TORO

Salmon Roe  
イクラ IKURA

Tuna  
鉄火 TEKKA

Shell & Cucumber  
ヒモきゅう HIMO-KYU

Conger Eel & Cucumber  
アナきゅう ANA-KYU

Shrimp & Cucumber  
えびきゅう EBI-KYU

Wellye pollack roe  
明太子 MENTAICO

Cucumber  
かつぱ KAPPA

Dried Gourd Shavings  
かんぴょう KAN-PYOU

Burdock  
ごぼう GOBOU

Shiso Plum  
梅シソ UME-SHISO

Fermented Soy-Beans  
納豆 NATTOU



**Mixed Fatty Tuna &  
Yellow Pickled Radish  
HOSO-MAKI**  
トロタク



**Mixed Fatty Tuna & Scallion  
HOSO-MAKI**  
ネギトロ

TE-MAKI 640 yen  
HOSO-MAKI 1,280 yen

TE-MAKI 640 yen  
HOSO-MAKI 1,280 yen

TE-MAKI 530 yen  
HOSO-MAKI 1,060 yen

TE-MAKI 440 yen  
HOSO-MAKI 880 yen

TE-MAKI 310 yen  
HOSO-MAKI 620 yen

TE-MAKI 230 yen  
HOSO-MAKI 460 yen

TE-MAKI 210 yen  
HOSO-MAKI 420 yen

TE-MAKI 260 yen  
HOSO-MAKI 520 yen

TE-MAKI 210 yen  
HOSO-MAKI 420 yen

TE-MAKI 210 yen  
HOSO-MAKI 420 yen

TE-MAKI 380 yen  
HOSO-MAKI 760 yen

TE-MAKI 210 yen  
HOSO-MAKI 420 yen

TE-MAKI 210 yen  
HOSO-MAKI 420 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 Ebikyu TE-MAKI**  
イクラ エビキュウ



**Dried Gourd Shavings  
HOSO-MAKI**  
かんぴょう

### HOSO-MAKI

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



**Tuna HOSO-MAKI**  
鉄火



**Fermented Soy-Beans  
HOSO-MAKI**  
なっとう

### 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。

### 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 is very hot in order to clean up the palate from fat.**

② **Hard to cool down.**