

**OMAKASE** 158

*daily chef's choice  
you're welcome to make any requests  
includes daily special that consists of fresh  
and seasonal fish*

CHEF'S  
A LA CARTE  
RECOMMENDATION

**MAGURO SPECIAL** 60  
served with miso soup

*BLUE FIN TUNA / TORO SPECIAL (5 sushi & 1 roll)  
seared fatty tuna, extra fatty tuna, fatty tuna  
tuna, soy cured tuna and spicy tuna roll*

**SALMON SPECIAL** 60  
served with miso soup

*JAPANESE SALMON SPECIAL (6 sushi & 1 roll)  
Japanese salmon, king salmon, ocean trout  
spicy salmon roll*

**NIGIRI (SUSHI)** 60  
served with miso soup

*fatty blue fin, blue fin, salmon, white fish, spot shrimp  
sea urchin, salmon roe, eel, egg omlette and half roll*

**OTSUKURI (SASHIMI)** 50  
served with miso soup

*fatty blue fin, white fish, silver fish  
spot shrimp, octopus and shell fish*

**SUSHI & SASHIMI COMBINATION** 80  
served with miso soup

*SUSHI  
fatty blue fin, salmon, white fish, spot shrimp  
sea urchin, salmon roe, eel, egg omlette*

*SASHIMI  
blue fin, white fish, silver fish, octopus and sea scallop*

**SEASONAL**

**KURUMA EBI** *tropical prawn* 15

**MATSU TAKE** *mushroom* 12

**KanBuri** *Wild Yellowtail* 15

**NASU** *Asian eggplant* 6

**ABURI (SEARED)**

**ABURI- TORO** *seared extra fatty* 15

**WAGYU** *A5 imported from Japan* 25

**EDO-MAE STYLE**

**ZUKE-MAGURO** *soy cured blue fin* 7

**HIRAME-KOBU** *cured fluke* 7

**NI-TOKO** *simmered abalone* 8

**NI-IKA** *simmered squid* 7

**NI-HAMA** *simmered clam* 7

\* we will not accept substitution requests to above NIGIRI, OTSUKURI, SUSHI & SASHIMI COMBINATION  
we appreciate your understanding, all menu are subject to change without notice  
\$30 minimum for credit card transaction

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## SUSHI BAR

|           |   |    |
|-----------|---|----|
| 酒肴三種      | * assorted three kinds of sake appetizer (daily changing) | 12 |
| ぬか漬け      | * assorted homemade pickled vegetables                    | 8  |
| 自家製 塩辛    | homemade fermented squid                                  | 6  |
| 烏賊げそ 明太和え | squid arms with spicy cod roe                             | 9  |
| たこわさ      | raw octopus with wasabi leaf                              | 5  |
| あん肝ポン酢和え  | * steamed monk fish liver with ponzu                      | 12 |
| 鱈のガーリック揚げ | * house mackerel tempura w/garlic sauce                   | 12 |

## KITCHEN

|                 |   |       |
|-----------------|---|-------|
| 松茸土瓶蒸し          | * clear soup with pine tree mushroom served with pot                    | 16    |
| 魚の南蛮漬け          | * fried white fish (daily changing)<br>sorked into sweet and sour sauce | 9     |
| 茄子の鳴炊き          | fried eggplant soaked with dashi  | 9     |
| 茶碗蒸し            | steamed egg custard with shrimp and white fish                          | 9     |
| 銀鱈 西京焼き         | miso marrinate grilled cod  | 12    |
| 天麩羅盛り合わせ        | tempura fried shrimp and vegetable                                      | 14    |
| サザエのつぼ焼き        | * cooked turban shell in dashi broth                                    | 18    |
| ミルヒモとアスパラのバター焼き | * butter grilled giant clam and asparagus                               | 10    |
| カンパチかま塩焼き       | * salt grilled amber jack collar served with ponzu                      | 14    |
| ロブスター黄金和え       | * sauteed lobster and asparagus with golden sauce                       | 19    |
|                 |   | 36    |
|                 |   | half  |
|                 |   | whole |

ASK SERVER FOR ANY OTHER DAILY SPECIAL

## SALAD

|         |  |   |
|---------|--|---|
| 枝豆      | salted soy beans   | 6 |
| グリーンサラダ | green salad with original sesame dressing                        | 8 |
| 豆腐サラダ   | green salad, silky tofu with homemade onion dressing             | 8 |
| 海藻サラダ   | four kinds mixed seaweed salad w/ original sesame ponzu dressing | 8 |

## SOUP

|          |   |   |
|----------|---|---|
| お味噌汁     | miso soup with clam or shrimp head          | 5 |
| 赤だし      | red miso soup with nameko mushroom and tofu | 5 |
| ロブスター味噌汁 | white miso soup with lobster                | 9 |

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**Blue fin Tuna**

|       |            |                             |    |
|-------|------------|-----------------------------|----|
| はがしトロ | HAGASHI    | <i>premium cut of fatty</i> | 16 |
| 炙りトロ  | ABURI-TORO | <i>seared extra fatty</i>   | 16 |
| 大トロ   | OH-TORO    | <i>extra fatty</i>          | 15 |
| 中トロ   | CHU-TORO   | <i>fatty</i>                | 12 |
| 本マグロ  | AKAMI      | <i>regular tuna</i>         | 7  |

**Yellowtail / Jack**

|      |          |                            |   |
|------|----------|----------------------------|---|
| カンパチ | KANPACHI | <i>Japanese amber Jack</i> | 7 |
|------|----------|----------------------------|---|

**Salmon**

|         |  |                             |    |
|---------|--|-----------------------------|----|
| キングサーモン |  | <i>king salmon</i>          | 7  |
| * 鮭     |  | <i>Japanese king salmon</i> | 10 |

**White Fish**

|      |          |                           |    |
|------|----------|---------------------------|----|
| 赤ムツ  | AKAMUTSU | <i>Japanese sea purch</i> | 13 |
| 真鯛   | MADAI    | <i>Japanese sea bream</i> | 7  |
| 鯛    | HIRAME   | <i>fluke</i>              | 5  |
| エンガワ | ENGAWA   | <i>fluke fin</i>          | 6  |

**Silver Fish**

|     |        |                          |   |
|-----|--------|--------------------------|---|
| 鰯   | AJI    | <i>house mackerel</i>    | 7 |
| 鯖   | SABA   | <i>Japanese mackerel</i> | 7 |
| 鰯   | IWASHI | <i>sardine</i>           | 7 |
| コハダ | KOHADA | <i>gizzard shad</i>      | 6 |

**Beef**

|     |       |                               |    |
|-----|-------|-------------------------------|----|
| 宮崎牛 | WAGYU | <i>A5 imported from Japan</i> | 25 |
|-----|-------|-------------------------------|----|

**Shell Fish**

|       |            |                          |     |
|-------|------------|--------------------------|-----|
| * 車海老 | KURUMA EBI | <i>tropical prawn</i>    | 15  |
| 白海老   | SHIRO EBI  | <i>white baby Shrimp</i> | 12  |
| ボタン海老 | BOTAN EBI  | <i>spot shrimp</i>       | 6   |
| 雲丹    | UNI        | <i>sea urchin</i>        | m/p |
| ミル貝   | MIRU GAI   | <i>giant clam</i>        | 12  |
| 帆立    | HOTATE     | <i>sea scallop</i>       | 5   |
| 生タコ   | NAMA TAKO  | <i>fresh octopus</i>     | 8   |
| やり烏賊  | YARI IKA   | <i>spear head squid</i>  | 5   |

**Eel**

|    |       |                        |   |
|----|-------|------------------------|---|
| 穴子 | ANAGO | <i>sea eel</i>         | 8 |
| 鰻  | UNAGI | <i>fresh water eel</i> | 6 |

**Roe / Egg**

|         |          |                        |    |
|---------|----------|------------------------|----|
| イクラ     | IKURA    | <i>salmon roe</i>      | 8  |
| 玉子      | TAMAGO   | <i>egg omlette</i>     | 5  |
| * 平塚明太子 | MENTAIKO | <i>spicy cod roe</i>   | 12 |
| キャビア    | CAVIAR   | <i>Sturgeon caviar</i> | 18 |

**EDO-MAE**

|        |             |                              |   |
|--------|-------------|------------------------------|---|
| 漬マグロ   | ZUKE-MAGURO | <i>soy cured blue fin</i>    | 8 |
| 漬マス    | ZUKE-MASU   | <i>soy cured ocean trout</i> | 7 |
| 鯛昆布    | HIRAME-KOBU | <i>cured fluke</i>           | 7 |
| エンガワ昆布 | ENGAWA-KOBI | <i>cured fluke fin</i>       | 8 |
| 煮とこぶし  | NI-TOKO     | <i>simmered abalone</i>      | 8 |
| 煮烏賊    | NI-IKA      | <i>simmered squid</i>        | 7 |
| 煮蛤     | NI-HAMA     | <i>simmered clam</i>         | 7 |

\* Seasonal Limited

**TRADITIONAL STYLE ROLL**

|        |           |   |    |       |          |                           |   |
|--------|-----------|---|----|-------|----------|---------------------------|---|
| ネギトロ   | NEGI-TORO | <i>blue Fin fatty with scallion</i>     | 18 | 梅きゅう  | UMEKYU   | <i>ume with cucumber</i>  | 7 |
| トロたく   | TORO-TAKU | <i>blue Fin fatty w/ pickled radish</i> | 18 | 梅しそ   | UMESHISO | <i>ume with shiso</i>     | 7 |
| ネギかんぱち |           | <i>amber Jack with scallion</i>         | 10 | アボカド  | AVOCADO  | <i>avocado</i>            | 7 |
| 鉄火     | TEKKA     | <i>blue fin tuna</i>                    | 11 | 納豆    | NATTO    | <i>fermented soy bean</i> | 7 |
| 鰻      | UNAGI     | <i>fresh water eel</i>                  | 11 | かんぴょう | KANPYO   | <i>cooked squash</i>      | 7 |
| 明太子    | MENTAIKO  | <i>spicy cod roe</i>                    | 18 | おしんこ  | OSHINKO  | <i>picked vegetables</i>  | 6 |

## THREE KINDS OF SUSHI FLIGHT

**BLUE FIN TUNA TASTING** **28**  
*SEARED EXTRA FATTY*  
*AKAMI*  
*ZUKE MAGURO*    *EDO-MAE style, soy sauce cured*

**SALMON SELECTION** **22**  
*KING SALMON*  
*JAPANESE SALMON*  
*ZUKE MASU*    *EDO-MAE style, soy sauce cured*

## USHIWAKAMARU SIGNATUER HANDROLL

**Toro Taku**    *one of the best muching of flavor and texture* **18**  
*best quolity of extra fatty tuna with pickled daikon*

**Negi Toro**    *Japanese famous combination from looong ago* **18**  
*best quolity of extra fatty tuna with scallion*

**Spicy Blue Fin**    *Blue Fin could be with extra spicy* **12**  
*extra spicy mayonnaise with blue fin*

**Salmon Avocado**    *knew that, one of the best muching* **10**  
*king salmon with avocado*

**Negi Kanpachi**    *Yellowtail? Not, Amber Jack* **10**  
*Japanese amber jack with scallion*

**Mackerel Gari**    *you'll know why sushi ginger* **8**  
*cureed fatty mackerel with pickled ginger*

**Eel Avocado**    *one of the best choice of the finishing* **8**  
*eel avocado with Tsume sauce*

**Wasabi Hotate**    *Wasabi lover, not only paste, try stem* **7**  
*wasabi spicy sea scallop*