

PRIME FISH

TASTING SPECIALITY

Caviar Service
\$75/\$100/\$130/\$150

Cheese Boards
\$30/\$45/\$60/\$75

Bespoke Wine Flights
12oz \$35

Intro to Sake Flights
8oz \$30

LUNCH MENU (11:30am – 2pm)

BENTO BOX A* "Raw" \$20

Sushi Rice, Tuna, Salmon, avocado, seaweed salad

BENTO BOX B "Cooked" \$15

Shrimp Tempura Roll, Crispy Shumai, Seaweed Salad

WINE / SAKE by GLASS

WHITE WINE \$18

RED WINE \$18

COLD SAKE \$16

WARM SAKE \$16

NON ALCOHOLIC BEVERAGE

Petit Beret Blanc \$18

Petit Beret Rose \$18

Hop Splash \$3

Yuzu Lime \$2

**This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

SUSHI MENU (Start at 2pm – Closed)

APPETIZERS

Truffle Edamame \$9

Miso Soup \$7

Seaweed Salad \$9

Tuna Tataki* \$25

Truffle Salmon* \$20

Hamachi Pesto*\$20

GOURMET APPETIZERS

Iberico Pork + Shrimp Shumai 6pcs \$20

A5 Wagyu Meatball Marinara 6pcs \$30

CHEF'S CHOICE

Nigiri Tasting* 8pcs \$35

Sashimi Tasting* 16pcs \$60

NIGIRI 2pcs / SASHIMI 3pcs

Faroe Salmon* \$10

Salmon Belly* \$12

Japan Yellowtail* \$12

Japan Snapper* \$12

Bluefin Tuna* \$12

Medium Fatty* \$18

Fatty Tuna* \$20

Japan Scallop* \$10

SPECIAL ROLLS

OSAKI \$15 Crispy Shrimp, Avocado. Top : Crabstick, Spicy Aioli

RAINBOW* \$15 Crabstick, Avocado. Top : Salmon, Tuna, Yellowtail, Avocado, Microgreen

SAKEYAKI* \$16 Freshwater Eel, Avocado. Top : Seared Salmon, Scallion, Eel Sauce, Truffle Oil, Volcanic Black Salt

PRIME SALMON* \$16 Salmon, Avocado. Top : Seared Salmon, Spicy Aioli, Salmon Roe, Microgreen

PRIME TUNA* \$25 Seared Bluefin Tuna, Avocado, Jalapeno. Top : Tuna, Wasabi Aioli, Sturgeon Caviar, Microgreen

HOKKAIDO* 10pcs \$28 Bluefin Tuna, Salmon, Yellowtail, Avocado, Wasabi Aioli, Microgreen

**This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*