



We serve Classic Ossetra Caviar on Ice

**NIGIRI**

**6 PIECES PER ORDER | \$17.25**

- Unagi | Fresh Water Eel
- Tako | Octopus
- Hokigai | Surf Clams
- Uni | Sea Urchin
- Ebi | Shrimp
- Sake | Salmon
- Hamachi | Yellowtail
- Maguro | Tuna
- Sake Belly | Salmon Belly
- Saba | Mackerel

**SASHIMI**

(From Selection Above)

**6 PIECES PER ORDER | \$17.25**

Raw, Marinated, Fish or Shellfish

**SPECIAL ROLLS & APPETIZERS**

**BARTONI ROLL | \$24.00**

Mixed Spicy Tuna, Salmon, Yellowtail, Salmon Skin topped with Jalapeño & Pineapple, Drizzled with House Sauce

**SPICY CRUNCHY ROLL | \$21.00**

Spicy Tuna, Tempura Flakes & Avocado covered with Tobiko

**COFFEE TUNA | \$17.75**

Tuna and Avocado sprinkled with Coffee Bean Granules & Lime on a bed of Seaweed Salad

**SIGNATURE SEAWEED SALAD | \$18.75**

Seaweed mixed with Spicy Tuna, Salmon, White Fish, Salmon Skin, Avocado, Mango & Pineapple

**MAKI ROLLS**

**TORCHED SALMON ROLL | \$22.75**

Filled with Avocado, Cucumber, Jonah Crab, topped with Salmon and Chef's Special Sauce

**BLU DRAGON ROLL | \$25.75\***

Spicy Tuna, Shrimp Tempura topped with Eel and Avocado

**GYU-NIKU ROLL | \$28.75\***

Shiitake Mushroom, Beef Tenderloin, Spicy Tuna, Avocado, Mango, Arugula, Salmon Skin, Scallions and Sesame Seeds

**SHRIMP ROLL | \$21.75**

Shrimp Tempura, Avocado and Crab Steak topped with Sesame Seeds

**CHEF'S SELECTION COMBINATION**

**SUSHI SAMPLER | \$25.75\***

Spicy Sashimi, 3 Pieces Nigiri, 8 Pieces Maki, Tamago, Sunamono

**SHOGUN COMBO | \$79.00\***

8 Pieces Nigiri, 16 Pieces Maki, 6 Pieces Sashimi (For 2 Persons)

**EMPEROR COMBO | \$127.00\***

12 Pieces Nigiri, 24 Pieces Maki, 12 Pieces Sashimi (For 4 Persons)

**SPECIAL PLATES**

**GRILLED NORWEGIAN BLUE MACKEREL | \$23.75**

With Katsuo Dashi and Moro Miso

**PORK BELLY AND SCALLOPS | \$27.00\***

Served with Shallot Rings, Asparagus and Morels, drizzled with Aged Balsamic

**CURED DUCK BREAST | \$30.75\***

With Jasmine Milk-Coriander Tuile

**HAMACHI SASHIMI | \$28.75\***

Served over Crab and Potato Croquettes

**SURF & TURF | \$36.75\***

Beef Tenderloin and Shrimp, served with an Orange Wasabi Aioli and Beer Sauce

**SEARED DAY BOAT SCALLOP | \$25.75\***

With Celery Root Purée, Carrot Emulsion and Pinot Noir Sauce

**SMOKED SALMON \*\***

On a Malted Potato Blini, topped with Ossetra Caviar

**\*\*Ossetra Caviar**

1 oz | \$230.00

2 oz | \$460.00

4 oz | \$920.00

Fork Out Dine Around—Items marked with an asterisk (\*) are subject to surcharge