

SUSHI & RAW BAR



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OYSTERS

kumamoto or kusshi, ½ oz
18

TIGER SHRIMP COCKTAIL

gin cocktail sauce, lemon
24

SEAFOOD CEVICHE “LECHE DE TIGRE”

octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil
19

SUSHI ROLLS & SASHIMI

SPICY TUNA ROLL

yuzu guacamole, sriracha, puffed rice
14

YELLOWTAIL & JALAPENO

grated ginger, avocado, soy glaze
15

SPICY-CRISPY ROCK SHRIMP

chili-lime mayo, cucumber, sesame
16

KING SALMON

fresh & smoked salmon, avocado, cucumber, daikon sprouts
15

AHI TUNA & SALMON POKE

pickled ginger, puffed rice, wasabi tobiko, hijiki
14

COCONUT-MACADAMIA SHRIMP

yuzu ginger-kewpi
16

SOBE VEGGIE

yam, cucumber, avocado, yuzu, hoisin, shiso
13

CRUNCHY CURRIED LUMP CRAB

mango, cilantro
17

NIGIRI & SASHIMI - 2 pieces per order

ahi tuna 11, spicy tuna 8, yellowtail 9, king salmon 9, teriyaki eel 9

RAW SPECIALTIES

WAGYU BEEF TATAKI

crispy rice, soy, grated daikon, truffle aioli
19

YELLOWFIN TORO

yuzu-dashi, nori salt, avocado, red shiso
21

HAMACHI YUZU KOSHO

thai chili, lime zest, chili powder, cilantro
18