

## - Osusume -

### *Recommendation*

- \* **Oh Toro**  
(Best part of fatty blue fin tuna / Spain) ..... 18.00
- \* **Fresh Crab**  
(King crab roll / Alaska) ..... 15.00
- \* **Anago**  
(Braised sea eel / Japan) ..... 12.00
- \* **Kinmedai**  
(Golden eye snapper / Japan) ..... 12.00
- \* **Mirugai**  
(Giant clam / California) ..... 12.00
- \* **Ayu**  
(Sweet fish / Japan) ..... 10.00
- \* **Uni**  
(Sea urchin / California) ..... 10.00
- \* **Katsuo**  
(Bonito / Japan) ..... 9.00
- \* **Nodoguro**  
(Rosy sea bass / Japan) ..... 9.00
- \* **Hon Maguro**  
(Blue fin tuna / Spain) ..... 9.00
- \* **Hotate**  
(scallop / Japan) ..... 8.50

### ----- *Ippin (appetizer)* -----

#### \* **Katuso Carpaccio**

Tine sliced bonito sashimi with garlic ponzu, yakumi  
18.00

#### \* **Mushi Awabi**

Steamed abalone  
18.00

#### \* **Half Shell Oyster** 6pcs.

Shigoku oyster with ponzu jello, green onion  
15.00

#### \* **Tuna Tartare**

Roasted garlic carrot sauce with homemade potato chips  
15.00

#### \* **Aji Tataki**

Spanish mackerel sashimi  
15.00

#### \* **Uni Tempura**

Sea urchin tempura  
12.00