

| Temaki | Hand-roll | Rice & Seaweed hand-rolled into a cone, filled w| a variety of ingredients



|\$3| per piece

Aspr-Kyuri | Asparagus & Cucumber
 B.L.T. | Bacon Lettuce Tomato Mayo
 Ebi-Temp | Fried Shrimp
 Kaiware | Sprout Cucumber & Shiso
 KaniKa-Avo | Crabstick & Avocado
 Natto | Fermented Soy Bean & Oshinko
 Oshi-Kyuri | Yellow Pickles & Cucumber
 Salmon Skin | Fried Sal. Skin & Sprout
 Ume-Shiso | Sour plum & Shiso-leaf

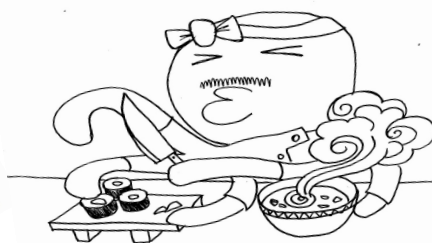
|\$5.5| per piece

Ebi-Tamago | Shrimp & Egg
 Hotate-Msa | Scallop & Masago
 Ikura-Sake | S.Roe Salmon Sprout
 Kyuuri-Tai | Cucumber & Snapper
 Unag-Kyuri | Eel & Cucumber
 Maguro | Tuna & Sprouts
 Negi-Hama | Scallion & Yellowtail
 Zuwai-Avo | Snow Crab leg & Avocado

|\$13| per piece

Isebi-Tobi | Lobster & Flying Fish Roe
 UniEbi-Iku | Urchin Shrimp Salmon Roe
 Iku-Ma-Buri | S.Roe Tuna Yellowtail (Buri)
 Taraba-Iku | King Crab & Salmon Roe

|\$MP| Special request | Temaki ONLY |



| Makimono | Traditionally its 6 piece per roll, but arrangements & presentation could differ if the chefs feels that it will offer a more delightful experience to the meal. Please let yours sever know if there is a specific amount of piece you'd like & we will try to do our best to arrange the amount that was requested

|\$3| per roll

Asparagus
 Avocado
 B.L.T. | Bacon Lettuce Tomato Mayo
 Kaiware | Oshinko Sprouts & Cucumber
 Kanpyo | Soy Seasoned Gourd
 Kyuuri | English Cucumber
 Natto | Fermented Soy Bean Scallion
 Oshinko | Yellow Pickle & Shiso leaf
 Salmon Skin | Cucumber & Oshinko
 Tamago | Egg - Made Daily - weekly
 Ume Shiso | Sour P. Plum & Shiso-leaf

|\$6| per roll

AvoYam-Cre | Avo Fried Yam C.Cheese
 Cali. | Crab-Stick Avocado Cucumber
 Karage | Fried Chicken & Asparagus
 HotateMasa | Scallop Smelt-egg Mayo
 Tp-Shp.Asp | Fried Shrimp & Asparagus
 Tp-Shp.Avo | Fried Shrimp & Avocado
 Tp-Shp.Crm | Fried Shrimp & C.Cheese
 Unag-kyuri | Eel & Cucumber
 Unagi-Avo | Eel & Avocado
 Unagi-Kani | Eel & Crab stick
 Unagi-Tama | Eel & Egg

|\$8| per roll

Dragon | Fried Shrimp Masago Avocado Asparagus
 Fried Philly | Salmon Bacon Asparagus Cream Cheese
 Futomaki | Traditional Kobe Style
 Kanpyo-Magu | Gourd & Tuna
 Maguro | Akami | Leaner Tuna
 Negi-Hama | Scallion & Yellowtail
 Obor-Sak | Shrimp Powder & Salmon
 Sake | Atlantic King Salmon & Onion
 Tai | Snapper Shiso-leaf & Sour Plum
 Zuwaigani | Snow Crab legs

|\$12| per roll | House Specialty |

Caterpillar | Sliced Avocado Cucumber Unagi Sprout Japanese Pepper
 Negi-Toro | Fatty Tuna Scallion Sprout
 STL | Tuna Masago Oshinko Avocado Scallions Sesame Seeds
 Taraba-gani | King Crab Lemon Juice Sprouts Butter

|\$15| per roll | House Specialty |

Lobster tail | Sprout Lemon Juice Butter
 Softshell | Crab Asparagus Masago Mayo
 Sunset | Tuna Unagi Natto Oshinko Kanpyo Hijiki Sansho
 Sunrise | Tuna Salmon Avocado Tamago Cucumber Ikura

|\$27| per roll | House Specialty |

Baka-jann | Lobster Tamago Avocado Sprouts Urchin Tobiko
 Rainbow | Tuna Salmon Snapper Yellowtail Shima-Aji Sansho Miso Sc

