A La Carte Sushi & Sashimi

The fish utilized in our sushi and sashimi is flown in fresh from Vancouver.

		Nigiri Sushi (2 pcs)	Sashimi (5 pcs)
Raw			
Amaebi	*Sweet Shrimp*	8	14
Ika	*Cuttle Fish*	7	13
Hotate Gai	*Scallop*	7	13
Sake	*Salmon*	8	14
Hamachi	*Yellow Tail*	9	18
Maguro	*Tuna*	11	20
Hirame	*Flounder*	11	20
Tai	*Red Snapper*	11	20
Shima Aji	*Japanese Jack Fish*	11	20
Uni	*Sea Urchin*	13	24
Mirugai	*Giant Clam*	13	21
Cooked			
Tamago	*Sweet Omelette*	4	n/a
Ebi	*Boiled Shrimp*	7	n/a
Tako	*Octopus*	8	14
Anago	*BBQ Sea Eel*	9	n/a
Unagi	*BBQ Fresh Water Eel*	8	n/a
Kani	*Crab*	8	n/a
Marinated			
Saba	*Mackerel*	7	13
Tobiko	*Flying Fish Roe*	7	n/a
Ikura	*Salmon Roe*	8	n/a

		Rolled Sushi (6 pcs)		Cone Roll (1 pc)
Rolled				
Natto Maki	*Fermented Soy Bean*	4		4
Kappa Maki	*Cucumber Roll*	4		4
Shinko Maki	*Japanese Pickle Roll*	4		4
Kanpyo Maki	*Gourd Vegetable Roll*	4		4
Ume Shiso Maki	*Pickled Plum & Perilla Leaf Roll*	4		4
Avocado Maki	*Avocado Roll*	4		4
Sake Maki	*Salmon Roll*	6		5
Sake Skin Maki	*Cooked Salmon Skin, Cucumber*	7		6
Negi Hamachi Maki	*Green Onion & Yellow Tail*	7		6
Tekka Maki	*Tuna Roll*	7		6
Shrimp Tempura	*Shrimp, Teriyaki Sauce*	8		6
California Maki	*Avocado, Cucumber, Crab, Tobiko*	8		7
Unagi Maki	*BBQ Fresh Water Eel Roll*	8		7
Spicy Tuna Maki	*Tuna, Avacado & Hot Chilis*	8		7
Futo Maki	*Tamago, Crab & Assorted Vegetables*	9	(4 pcs)	n/a
Futo Maki	*Tamago, Crab & Assorted Vegetables*	14	(8 pcs)	n/a
Rainbow Roll	*Tuna, Yellowtail, Salmon, Shrimp, Crab, Avocado, Cucumber, Tobiko*	15		n/a
Elk Horn Maki	*Soft Shell Crab Roll*	17	(4 pcs)	n/a

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Appetizers

Sashimi Plate (7 pcs) 21
Tuna, Salmon & Sweet Shrimp

Sushi Plate (6 pcs) 18
California Roll, Tuna, Salmon & Shrimp

Soft Shell Crab 18
Deep Fried Soft Shell Crab

Tuna Tataki 10
Sliced Seared Rare Tuna & Citrus Soya Sauce

Beef Tataki 16
Sliced Seared Rare Sirloin & Citrus Soya Sauce

Edamame 4
Warm, Salted Steamed Soybeans

Fresh Oysters 3.50 ea.

Agedashi Tofu 6
Deep Fried Tofu, Ginger, Tuna Flakes & Sauce

Saikyoyaki 14
Grilled Sable Fish & Kyoto Miso Marinade

Sankai Mushi 16
Steamed Sable Fish & Mixed Vegetables in a Light Soy Broth

Chicken Shioyaki 12
Grilled Chicken Breast & Teriyaki Sauce

Chicken Karage 14
Deep Fried Marinated Chicken Thighs

Assorted Tempura 14
Shrimp & Vegetables

Soup & Salad

Miso Soup 4
Rich Soya Paste Soup, Green Onions & Tofu

House Salad 7
Mixed Greens & Soya Ginger Dressing

Tempura Udon 13
Udon Noodle Soup, Tempura, Fish Cake

Kitsune Udon 13
Udon Noodle Soup, Fried Tofu, Fish Cake & Spinach

1/2 Udon 8

Goma Ae 4
Cooked Spinach & Sesame Sauce

Sunomono Salad 9
Shrimp, Scallops, Octopus & Vinaigrette

Seafood Salad 16
Shrimp, Crab, Scallop, Smoked Salmon, Hoki, Mixed Greens & Soy Ginger Dressing

Kaiso Salad 10
Seaweed, Lettuce, Cucumber & Salad Dressing

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Sushi & Sashimi Dinners

Sashimi Dinner
Appetizer, Miso Soup, Steamed Rice & 12 Pieces of Assorted Sashimi
42

Matsu Sushi
Miso Soup, 8 Pieces of Nigiri Sushi & 6 Pieces Maki Sushi
41

Take Sushi
Miso Soup, 6 Pieces of Nigiri Sushi & 6 Pieces Maki Sushi
32

Samurai Party Boat
48 pieces of Assorted Nigiri & Maki Sushi Rolls
80
With Gekkeikan Hot Sake 300 ml
90

Traditional Hot Pots

(only available at table for 2 people, includes steamed rice)

Yosenabe
Seafood Dinner, Chicken, Vegetables, Noodles, Tofu & Fish Broth
65

Sukiyaki
Thinly sliced Beef, Noodles, Vegetables, Tofu & Sweet Soya Sauce
65

Shabu Shabu
Thinly sliced Beef, Noodles, Vegetables, Tofu & Seaweed Broth
65