



N I G I R I & S A S H I M I

Maguro (Tuna)	6	Unagi (Eel)	5	Tako (Octopus)	5
Sake (Seasonal Salmon)	6	Ika (Squid)	5	Hotate (Scallop)	6
Hamachi (Yellowtail)	6	Kani (King Crab)	8	Ebi (Steamed Shrimp)	4
Ama Ebi (Sweet Shrimp)	10	Toro (Bluefin Tuna Belly)	MKT	Shiromi (Seasonal White Fish)	5

S M A L L P L A T E S

Nigiri Sampler 5 Pieces	38	Hamachi Tataki	26
Bluefin Tuna, Seasonal Salmon, Yellowtail, Eel, and Sweet Shrimp, Served with Individual Garnishes and Grated Wasabi		Seared Yellowtail, Daikon Oroshi, Scallion, Toasted Sesame Seeds, Shredded Nori, Miso Ponzu	
Sashimi Sampler 12 Pieces	35		
Bluefin Tuna, Seasonal Salmon, Yellowtail, and Whitefish, Served with Individual Garnishes and Grated Wasabi			

C L A S S I C R O L L S

Spicy Tuna Roll	14	New York Roll	12	Spicy Crab Roll	14
California Roll	14	Negi Toro Roll	18	Salmon & Avocado	11
Spicy Yellowtail Roll	16	Philly Roll	12	Tuna & Avocado Roll	14

S P E C I A L T Y R O L L S

King Snake Roll	31	Sake Box Oshizushi	30
Bluefin Tuna, Eel, Avocado, Kaiware, Plum Sauce, Soy Reduction, Brunoise Cucumber Crunch, Chiffonade Shiso		Pressed Seasonal Salmon, Steamed Shrimp, and Avocado, Topped with Spicy King Crab, Roasted Red Miso, Sea Cress, Yuzu-Lime Vinaigrette, and Fried Shallots	
Ebi Pop Roll	24	Thee Arch City Roll	24
Shrimp Tempura, Asparagus, Avocado, Asian Pear and Spicy Steamed Shrimp Ceviche, Sweet Chili Sauce, Wasabi Tobiko		Spicy Tuna, King Crab, Avocado, Cucumber Wrap, Shiso, Sesame Miso Vinaigrette	
Godfather Roll	26	Daniel's Song Roll	28
Tempura Lobster, Asparagus, Avocado, Seared Filet Mignon, Spicy Mayo, Eel Sauce, Tempura Crunch		Spicy Tuna, King Crab, Toasted Sesame Dust, Avocado, Cucumber, Wasabi, Micro Shiso, Roasted Garlic Aioli	
Toro Toro Roll	42	Golden Bear	18
Bluefin Tuna Belly, Scallion, Cucumber, Avocado, Grated Wasabi and Ponzu		Shrimp Tempura, Cucumber, Avocado, Spicy Crab, Garlic Aioli, Tempura Crunch and Eel Sauce	
Hamachi Chuukara Roll	22	TNT Char Roll	21
Serrano-Spiked Spicy Yellowtail, Cucumber, Shaved Scallion, Honey Yuzu Glaze, Kaiware, Wrapped with Yellowtail & Avocado		Torched Spicy Tuna, Cucumber, Tempura Crunch, Octopus, Avocado, Masasgo, Sauce Trio	

R A W B A R *

Create Your Own Raw Bar Experience

Seafood Tower	Market	Shrimp Cocktail	24
Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab		3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>	
Alaskan King Crab	Market	Chesapeake & Specialty Oysters	3.75/4.50 ea
Bristol Bay Red King, Served with Dijonnaise (4 oz. Piece)		Daily Selection, Served with Mignonette & Spicy Horseradish Cocktail Sauce	

E N T R É E S

Sashimi	75	Chirashi	75
21 piece Omakase Selection, Seasonal Garnishes		21 piece Omakase Selection Over Sushi Rice, Enhanced Presentation	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.

DANIEL KIM, SUSHI CHEF