



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

TNT Sunomono	24	Hamachi Tataki	26
Albacore Tuna and Octopus Sashimi, Seaweed Salad, Sunomono Cucumbers, Ponzu, Chili Poke Sauce		Seared Yellowtail, Daikon Oroshi, Scallion, Toasted Sesame Seeds, Shredded Nori, Miso Ponzu	
Sashimi Sampler 12 Pieces	35	Nigiri Sampler	40
Bluefin Tuna, Seasonal Salmon, Yellowtail, and Whitefish, Served with Individual Garnishes and Grated Wasabi		Daily Best 7 Fish Selections, Seasonal Preparations	

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

Spicy Tuna	14	Salmon & Avocado	11	Tuna & Avocado	14
California	14	Spicy Crab	14	Negi Toro	18
Spicy Yellowtail	16	Veggie	10	Philly	12

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

Mango Madness Roll	24	Godfather Roll	26
Spicy Crab, Salmon, Mango, Avocado, Wasabi Honey, Peruvian Pepper and Garlic Chili Sauces		Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	
Kanpai Roll	32	Toro Toro Roll	42
Tempura Lobster, Tuna, Whitefish, Grilled Broccoli, Kiwi Sauce, Soy Reduction, Garlic Crunch Oil		Bluefin Tuna Belly, Scallion, Cucumber, Avocado, Grated Wasabi and Ponzu	
Pinwheel Roll	24	Daniel's Song Roll	28
King Crab, Tuna, Salmon, Whitefish, Avocado, Cucumber Sashimi Wrap, Carrot Ginger Sauce		Spicy Tuna, King Crab, Toasted Sesame Dust, Avocado, Cucumber, Wasabi, Micro Shiso, Roasted Garlic Aioli	
Surfing Safari Roll	28	Hamachi Chuukara Roll	22
King Crab, Cucumber, Avocado, Baked with Spicy Crab and Japanese Mayo, Grapefruit Sauce, Tobiko, Shaved Scallion		Serrano-Spiked Spicy Yellowtail, Cucumber, Shaved Scallion, Honey Yuzu Glaze, Kaiware, Wrapped with Yellowtail & Avocado	
West Dragon Roll	28	Golden Bear	18
Spicy Tuna, Eel, Broccoli, Avocado, Takuan, Soy Reduction, Sesame Edamame Purée		Shrimp Tempura, Cucumber, Avocado, Spicy Crab, Garlic Aioli, Tempura Crunch and Eel Sauce	

R A W B A R *

Create Your Own Raw Bar Experience

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

E N T R É E S

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

*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