



*nigiri with rice (2pc) or traditional sashimi (5pc),
served with soy, wasabi, ginger, and seaweed cucumber salad*

	N	S		N	S
Salmon*	8	14	Hamachi*	11	17
Salmon Belly*	9	15	Scallop*	16	32
Akami (Lean Tuna)*	13	18	Unagi (Freshwater Eel)*	10	12
O-Toro (Fatty Tuna)*	22	36	Tako (Octopus)*	11	16
Black Cod*	11	18	Ikura (Salmon Roe)*	21	36



Ultimate Tuna Roll* 21
spicy tuna, charred green onion, black garlic,
avocado, akami, soy tomato soffrito, charred
onion purée, crispy garlic

Skinny Salmon Roll* 18
aleppo pepper honey seasoned salmon,
avocado, amaranth, red onion, lemon zest,
ponzu aioli

Spring Garden Roll* 19
kombu poached carrot, daikon, beet, shaved
cucumber, apple, carrot ginger purée,
cilantro lime vinaigrette

Miso Black Cod Roll* 20
seasoned hamachi, garlic aioli, sprouts,
miso-cured and torched sable fish,
yuzu kosho, carrot ginger purée

Rocky Mountain High Roll* 20
hamachi, serrano pepper, cucumber, lightly
cured and seared hamachi, avocado purée,
fried onions, micro cilantro