

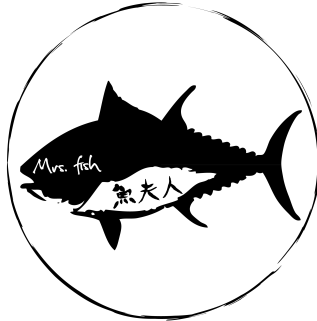
# ニギリと刺身 NIGIRI & SASHIMI

*EDO STYLE* CONCENTRATES  
ON FOCUSING THE FLAVORS  
OF ONE INGREDIENT

*SOSAKU (CREATIVE)* FOCUSES ON ONE  
INGREDIENT AND USES A SECOND  
INGREDIENT TO EMPHASIZE THE FLAVOR

## EDO STYLE OR *SOSAKU* 2 PCS

Bigeye Tuna <i>Mebachi Maguro</i>	\$9	Sweet shrimp <i>Amaebi</i>	\$12
Mackerel <i>Saba</i>	\$9	Barracuda <i>Kamasu</i>	\$12
Sea Bream <i>Tai</i>	\$8	Yellowtail <i>Hamachi</i>	\$9
Amberjack <i>Kanpachi</i>	\$9	Fluke <i>Hirame</i>	\$8
Fatty Tuna <i>Toro</i>	\$15	Golden Eye Snapper <i>Kinmedai</i>	\$10
Albacore <i>Binnaga Maguro</i>	\$8	Scallop <i>Hotate</i>	\$10
Sea Urchin <i>Uni</i>	\$14	Striped Jack <i>Shima Aji</i>	\$10
Spanish Mackerel <i>Aji</i>	\$9	Salmon <i>Sake</i>	\$8
<i>JUST SOSAKU</i>		EDO STYLE ONLY	
Striped grunt <i>Isaki</i>	\$11	Salmon Egg <i>Ikura</i>	\$10
Halibut w/ liver <i>Ohyo</i>	\$12	Sea eel <i>Anago</i>	\$8
Octopus <i>Tako</i>	\$9	Sweet Omelette <i>Tamago</i>	\$7



## 巻き寿司 MAKI SUSHI

GOLDEN YUZU \$18 <i>yellowtail, albacore, tuna, salmon, ikura, asparagus, cucumber, soy paper yuzu miso, gold flakes.</i>	KAISEN \$17 <i>shrimp tempura, salmon, avocado, Hokkaido scallop, spicy miso.</i>
UPSTREAM \$15 <i>cured salmon, cream cheese, avocado, sesame.</i>	DOWNTOWN GARDEN \$14 <i>cucumber, asparagus, gobo, avocado, gem lettuce, soy paper, ginger miso.</i>
OSHI ZUSHI \$16 <i>cured salmon, shiso, ikura, chive, yuzu kosho, chili garlic.</i>	SMOKING TREES \$16 <i>blue crab, avocado, masago, kewpie, soy paper.</i>
TORO TAKU HOSOMAKI \$13 <i>fatty tuna, shiso, pickled daikon, scallion.</i>	NOTTONIGHT \$17 <i>big eye tuna, spicy yellowtail, avocado, wasabi stem, crispy garlic, daikon.</i>

THE OYABUN \$23  
*Maine lobster, wagyu beef tataki, garlic, nikiri soy*