

IN-FUSION

NIGIRI & SASHIMI

Tako* (X)	8
<i>Octopus</i>	
Sake* (X)	6
<i>Atlantic Salmon</i>	
Unagi Kabayaki	7
<i>Barbecued Freshwater Eel</i>	
Ama Ebi (X)	7
<i>Poached Shrimp</i>	
Ahi* (X)	7
<i>Yellowfin Tuna</i>	
Hamachi Sashimi* (X) (G)	10
<i>Sliced Yellowtail, Jalapeño, Ponzu Sauce</i>	
Sashimi Hashiri* (X)	25
<i>Chef's Selection of Sashimi, Yuzukosho Lime, Wasabi, Pickled Ginger</i>	

ROLLS

Cucumber (X)	10
<i>Carrot, Avocado, Radish Sprout</i>	
Hamachi* (X)	13
<i>Yellowtail Tuna, Scallion, Cilantro, Ponzu</i>	
Unagi	18
<i>Eel, Avocado, Cucumber, Kabayaki</i>	
California (X)	15
<i>Crab, Cucumber, Avocado, Tobikko</i>	
Spicy Tuna* (X)	15
<i>Ahi Tuna, Cucumber, Sriracha Mayonnaise</i>	
Dragon	16
<i>Eel, Avocado, Tempura Shrimp</i>	
Lobster Tempura	16
<i>Red Pepper, Mango Sauce, Radish Sprouts</i>	
Rainbow* (X)	18
<i>Tobikko, Crab, Avocado, Ahi Tuna Hamachi, Sake</i>	
Flaming California* (X)	16
<i>Spicy Crab, Avocado, Ahi Tuna Sriracha Mayonnaise</i>	
Volcano*	15
<i>Ahi Tuna, Tempura Crackles, Avocado Sriracha Mayonnaise, Tobikko</i>	
Kraken's Eye	18
<i>Octopus, Cucumber, Cream Cheese Togarashi, Tempura Fried</i>	

(X) is to signify a Gluten Free dish

For all food and beverage service, a 20% service charge (22% for parties of 8 or more), 6% sales tax and 6.5% Historic Preservation Fee will be added to your check.

*Consuming rare or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.