

CHEF'S PLATES

Yellowtail Jalapeño hamachi, ponzu, jalapeño, cilantro	25
Tuna Tataki blue fin, creamy wasabi, kaiware	32
Crispy Rice (per piece) spicy tuna 8 spicy salmon 8 caviar 20 A5 wagyu 16 avocado 4	
Salmon Nashi salmon, asian pear, truffle yuzu ponzu	25
Tropical Chili Kampachi amberjack, serrano pepper, tropical ponzu	25
Whitefish Wrapped Apple seasonal whitefish, apple, yuzu, olive oil	25

OMAKASE SET

chef's selection of six seasonal fish prepared
with complementary accompaniments | MP

SASHIMI AND NIGIRI

ordered per piece (2 piece minimum)

Tuna blue fin	7
Oh Toro premium fatty tuna	15
Chu Toro medium fatty tuna	11
Salmon north pacific salmon	6
Hamachi japanese yellowtail	6
Kampachi japanese amberjack	7
Hirame japanese flounder	7
Tai japanese red snapper	8
Kinmedai golden eye sea bream	8
Unagi freshwater eel	7
A5 Wagyu premium japanese beef	16
Avocado nigiri	4
Asparagus nigiri	4

PARK HOUSE ROLLS

Cowboy seared tenderloin, asparagus, cilantro, daikon sprout, eel sauce, spice ponzu, chive	24
Dragon Fly shrimp tempura, avocado, unagi, eel sauce	23
Spicy Salmon salmon, avocado, cucumber, spicy aioli, unagi sauce	19
Naruto salmon, tuna, crab, avocado wrapped in cucumber & ponzu sauce	19
Salmon Blossom california roll wrapped in salmon, spicy yuzu	22
Caterpillar baked eel, cucumber, avocado, eel sauce	20
TNT Scallop yellowtail cilantro roll, topped with spicy scallop, eel sauce & wasabi aioli	23
Spider soft shell crab, asparagus, cucumber, eel sauce	22
Tuna Special shrimp tempura, avocado, topped with bluefin tuna, truffle paste, eel sauce	24
Sunrise salmon, avocado, white fish, soy paper, cucumber wrap, amazu	22

MAKI (ROLLS)

Spicy Tuna blue fin tuna, avocado, spicy aioli	15
California snow crab, cucumber, avocado	15
Y.T.J hamachi, ponzu, jalapeño, cilantro	15
Vegetable cucumber, avocado, kanpyo, pickled daikon, yamagobo, asparagus	10
Salmon north pacific salmon, nori	13
Tuna blue fin tuna, nori	14
Avocado sliced avocado, nori	8
Kappa cucumber, nori	8