

# Chef's Recommendations



## Bara Chirashi Sushi

served with clam soup  
(shrimp, crab meat, tuna, eel and egg)  
\$22



## Pike Mackerel Nanban

Fried pike mackerel in Nanban vinegar marinade  
\$6.50



## ELT Roll

Eel, mango, cucumber, lettuce,  
tomato served with eel sauce  
\$18



## Sushi Pita

Spicy tuna inari sushi  
\$9.50



## Anago Nigiri

Shio or homemade eel sauce  
\$16



## Red Hot Roll

Shishito tempura, spicy tuna, kaiware, yama-bogo,  
topped with seared tuna shichimi pepper  
\$19.50



## Matcha Tiramisu

Homemade creamy green tea tiramisu  
\$8.50

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## Hitachino Yuzu Lager

**Hitachino Nest Beer**, an award-winning line from a nearly 200-year-old Japanese brewery.

Plentiful use of Japanese yuzu gives this beer a delicate yet deep citrus flavor. Enjoy the refreshing acidity from the yuzu and the crispness of a lager.

\$12.50

## Amabuki

### Junmai Ginjo Nama Strawberry

Amabuki brewery is known for making outstanding sakes using flower and fruit yeasts. This Junmai Ginjo is made with strawberry flower sake yeast. It gives a refreshing taste and well-balanced sweetness and acidity.

Glass (served with Masu box) \$15

Carafe (11.50oz, 340ml) \$21

Bottle (24oz/720ml) \$56

