

# 寿司

## STARTERS

<b>YELLOWTAIL JALAPEÑO</b> sliced yellowtail, jalapeño salsa, ponzu jelly	16	<b>OTORO CAVIAR</b> fatty tuna, osetra caviar, vinaigrette miso, grilled bread	23
<b>BAY SCALLOP CEVICHE</b> cherry tomato, onion, shiso, yuzu-amarillo	14	<b>HIRAME MAKI</b> thin sliced fluke, spicy tuna, micro green, sesame dressing, truffle oil	14
<b>SALMON CRUDO</b> hierloom tomato, crispy potato, jalapeño ginger balsamic	14		

## NIGIRI

<b>OTORO - SPAIN</b> fatty bluefin tuna,caviar, scallion	16	<b>UNI - HOKKAIDO JAPAN</b> sea urchin, bamboo charcoal salt	15
<b>CHUTORO - SPAIN</b> medium fatty tuna, takuan, scallion	8	<b>ANAGO - NAGASAKI JAPAN</b> cooked sea eel, sansho pepper	6
<b>AKAMI - SPAIN</b> lean tuna, katsuo mirin	5	<b>A5 WAGYU, MIYAZAKI JAPAN</b> A5 Wagyu beef, black truffle	15
<b>KURUMA EBI - NAGASAKI JAPAN</b> Japanese tiger prawn, shrimp powder	12	<b>FOIE GRAS - HUDSON VALLEY</b> red wine reduction, wild blueberry, potato straw	8
<b>KINMEDAI - CHIBA JAPAN</b> golden eye snapper, yuzukosho miso, pink pepper	7	<b>KING SALMON - NEW ZEALAND</b> sweet miso	6
<b>MADAI - WAKAYAMA JAPAN</b> red sea bream, koji sweet soy	5	<b>SALMON - FAROE ISLANDS</b> dengaku miso, fried shiso	5
<b>HAMACHI - KUMOMOTO JAPAN</b> yellowtail, nori goma, scallion	5	<b>HIRAME - NAGASAKI JAPAN</b> fluke, yuzu miso, shiso	5
<b>SHIMA AJI - WAKAYAMA JAPAN</b> striped jack, myoga apple, mignonette	6	<b>SABA - CHIBA JAPAN</b> vinaigrette mackerel, battera kombu	5
<b>KANPACHI - NAGASAKI JAPAN</b> greater amberjack, sweet onion	5	<b>TSURI AJI - IWATE JAPAN</b> horse mackerel, ginger, scallion	6
<b>LIVE SCALLOP - MASSACHUSETTS</b> sea salt, lime	6	<b>KOHADA - SAGA JAPAN</b> gizzard shad, egg powder	6
<b>TAMAGOYAKI - HARTFORD CT</b> egg, shrimp, mountain yam	4	<b>TORIGAI - AICHI JAPAN</b> japanese cockle, nikiri shoyu	5

## SUSHI

<b>6 PC ASSORTED NIGIRI</b> chef selection, 6 pieces of nigiri & 1 maki roll	28
<b>10 PC ASSORTED NIGIRI</b> chef selection, 10 pc of nigiri & 1 maki roll	45
<b>OMAKASE</b> 15 course tasting menu, chef selection	110

## CHEF SELECTION

## SASHIMI

<b>15 PC ASSORTED SASHIMI</b> chef selection	32
<b>SASHIMI OMAKASE</b> Chef's selection sashimi	45

## HAND ROLL

<b>SPICY TUNA</b>	8
<b>TORO SCALLION</b>	10
<b>YELLOWTAIL SCALLION</b>	7
<b>SPICY SALMON</b>	7
<b>SNOW CRAB CALIFORNIA</b>	9
<b>EEL AVOCADO</b>	8
<b>VEGETABLE</b>	6

## SIGNATURE ROLL

<b>SURF &amp; TURF</b> tempura lobster, asparagus, A5 Miyazak Wagyu,fresh truffle, scallions	35
<b>TORO CAVIAR</b> otoro, trumpet mushroom, takuan, caviar, chives	28

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CHOPHOUSE