

specialty **nigiri** &
sashimi **plates**

MSC aburi nigiri (sweet or savory)

6.0

MSC wild Alaskan salmon yuan-zuke

6.0

MSC albacore atop a mixture of slightly spicy crab
salad with tempura crunchies

10.0

avocado nigiri sprinkled with French black truffle salt

12.5

assorted sashimi: 20 tuna, MSC wild salmon, and
MSC albacore

14.0

chirashi: 25 sashimi of the chefs choice

17.0

15 pc nigiri with 4 pc california roll / assorted
vegetarian sushi

30.0

chef phillip pei's picks

“*if AT ALL possible, we will try to create your sushi any way you like it.*”
-keun choi

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10.0

avocado nigiri sprinkled with French black truffle salt
20.0

blah blah sushi blah blah blah blah
15.0

some more good sushi sushi is good yum
19.0

live *pure* SUSHI



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SUSHI