

S U S H I N O T E

STARTERS

Miso Soup green onion, tofu, dashi	5
Miso Mushroom Soup assorted mushrooms, dashi	6
Cucumber Sunomono sesame seeds, soy sauce, sweet vinegar	6
Kuro Edamame sea salt	5
Goma Tofu sesame seed, milk, hatcho black miso	7
Nasu Miso Japanese eggplant, miso, sesame seeds	10
Shishito peppers, soy sauce, sake, bonito flakes	10
Renkon sauteed lotus root, soy sauce, mirin, chili flakes	12
Kinoko Itame assorted sautéed mushrooms, balsamic soy sauce	12
Black Cod soy sauce, lemon, ginger	18

ROLLS & BISCOTTI

Veggie Cut Roll avocado, cucumber, gobo, sprouts	10
Spicy Tuna Hand Roll cucumber, sprouts, mayo	12
Spicy Yellowtail Hand Roll cucumber, sprouts, mayo	12
Spicy Albacore Hand Roll cucumber, sprouts, mayo, garlic	12
Salmon Cut Roll avocado, salmon	14
Torotaku Roll toro, pickled daikon radish, wasabi	market
Spicy Tuna Biscotti crispy rice, serrano	14
Spicy Yellowtail Biscotti crispy rice, serrano	14
Spicy Albacore Biscotti crispy rice, serrano	14

SIGNATURE SASHIMI

Hamachi Note yellowtail, garlic, serrano, ponzu	26
Halibut Yuzu cilantro, rocoto paste, yuzu, pink peppercorn	26
Albacore Kari Kari peppered albacore, crispy leek & potato, garlic ponzu	26
Scallop Carpaccio olive oil, lemon, truffle salt, pink peppercorn	30
Tai Yuzu red snapper, yuzu, rocoto paste, pink peppercorn	30

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SUSHI & SASHIMI

Ask your server about today’s featured Japanese Market fish. All sushi is prepared with fresh wasabi.

	sushi sashimi
Binchou Peppered Albacore Canada	12 24
Gravlax Cured Salmon Faroe Islands	13 26
Hamachi Yellowtail Japan	12 24
Hirame Halibut Atlantic	12 24
Hotate Scallop Japan	14 28
Maguro Lean Bluefin Tuna Spain	market
Toro Fatty Bluefin Tuna Spain	market
Sake Salmon Faroe Islands	12 24
Madai Sea Bream Japan	14 28
Uni Sea Urchin Japan	market

HALF NOTE

80 PER GUEST

edamame, miso soup, handroll, 6 pieces market fish

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

S U S H I N O T E

WHOLE NOTE

155 per guest

miso soup

kuro edamame

tamago tofu | free range egg, dashi, kizami wasabi

kinuta maki | salmon, daikon

mandarino tardive sorbet

12 pieces japanese market fish

torotaku handroll | bluefin fatty tuna, pickled daikon, wasabi

fior di latte honey gelato

RESERVE WINE PAIRING |

sommelier chosen wines from around the world to compliment our omakase

100 per guest

CELLAR WINE PAIRING |

rare finds from our cellar to heighten your omakase experience

135 per guest