

Disces

Sushi Bar & Lounge

Fresh Catch Menu

*Omakase**

Chef's Premium Choice Platter
Special assortment of fresh
catch of the day. Served as
NIGIRI, SASHIMI, or BOTH

50 • 80 • 100

*Blue Fin Platter**

2 pieces each of AKAMI (leanest cut),
TORO (belly), O-TORO (fattiest belly
cut), and KAMA TORO (jaw cut)

45

*Blue Fin Toro Tartar**

Minced Blue Fin tuna with layers
of avocado, topped with wasabi mayo,
scallions, tobiko & drizzled with
house made ponzu & wasabi
yuzu sauce.

12

*Ora King Salmon**

Known for having an elegant balance
of umami flavors & a soft buttery texture.
King salmon has the highest oil
content of all salmon varieties.

5/pc

*Kampachi**

Young Yellowtail between 1 to 2
years in age. The flavor is rich &
fresh with a crisp, clean taste.

5/pc

*Madai**

A favorite in Japan, this Red
Seabream has a watery, clean delicate sweet
taste; the meat has a firm and flaky
texture. Served with wasabi
yuzu and scallions.

5/pc • 14/6pcs

*A-5 Wagyu Nigiri**

Lightly seared to perfection & topped
with a fried quail egg

13/pc

*This item is served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your RISK of food borne illness, especially if you have certain medical conditions.