



*Pisces*

Sushi Bar & Lounge

## Fresh Catch Menu

*Omakase\** 65 • 95 • 120

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

*Blue Fin Platter\** 55

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

*Blue Fin Toro Tartare\** 13

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

*Ora King Salmon\** 6/pc

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

*Kampachi\** 6/pc

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

*A-5 Wagyu Nigiri\** 14/pc

Lightly seared to perfection & topped with a fried quail egg.

## Sashimi & Nigiri

**KANIKAMA** (crab) 2.5

**EBI** (shrimp) 2.5

**MASAGO\*** (smelt roe) 2.5

**HOKKIGAI** (surf clam) 3.5

**IKA\*** (squid) 3.5

**TAKO** (octopus) 3.5

**SAKE\*** (salmon) 3.5

**ABURA BOZU\*** (escolar) 3.5

**KIHADA MAGURO\*** (tuna yellowfin) 3.5

**TOBIKO\*** (flying fish roe) 3.5

**SAKE NO KUNSEI\*** (smoked salmon) 3.5

**UNAGI** (freshwater eel) 3.5

**HAMACHI\*** (yellowtail) 3.5

**SAKE TORO\*** (salmon belly) 4

**IKURA\*** (salmon roe) 4

**HOTATEGAI\*** (spicy scallop) 4

**AMA EBI\*** (sweet shrimp) 5

**HON MAGURO\*** (tuna bluefin) 6

**HARA NAKA TORO\*** (fatty tuna) 9