



PISCES SUSHI BAR & LOUNGE

SASHIMI & NIGIRI

KANIKAMA (crab) 2.5/pc
EBI (shrimp) 2.5/pc
MASAGO* (smelt roe) 2.5/pc
IKA* (squid) 3.5/pc
TAKO (octopus) 3.5/pc
SAKE* (salmon) 3.5/pc
ABURA BOZU* (escolar) 3.5/pc
HOKKIGAI (surf clam) 3.5/pc
TOBIKO* (flying fish roe) 3.5/pc
UNAGI (freshwater eel) 3.5/pc
HAMACHI* (yellowtail) 3.5/pc
SAKE TORO* (salmon belly) 4/pc
IKURA* (salmon roe) 4/pc
AMA EBI* (sweet shrimp) 5/pc
HOTATEGAI* (scallop) 4/pc
SPICY HOTATEGAI*
(spicy scallop) 4/pc
SAKE NO KUNSEI*
(smoked salmon) 3.5/pc
KIHADA MAGURO*
(tuna yellowfin) 3.5/pc
HON MAGURO*
(tuna bluefin) 6/pc
HARA NAKA TORO*
(fatty tuna) 9/pc

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.

*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. An automatic pre-tax 20% gratuity will be applied for any party of 6 or more.