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Chef Jack - Founder

At “Mama M Sushi”, we aim to spread our love for food and create amazing memories with the community. That’s why being as a family is the main reason, we created these wonderful dishes with unique flavors. Every technique is passed down to us from generations to generations.

It is important that the ingredients we use must go through series of quality checks to satisfy our customer’s taste buds.

Every dish has its own origin and in every bite there is a taste of the past.

Through these recipes, we are able to express our love and passion we have for food.

It is what’s keeping the past alive.



Appetizer

Crab Cheese Wonton



Spicy Edamame



BBQ Short Ribs

Edamame

Lightly salted steamed Japanese soybeans (with sea salt)
7

Spicy Edamame

Sauteed Japanese soybeans with garlic butter, soy sauce and chili powder
9

Gyoza (6 pcs)

Golden fried of Ground pork, chicken and vegetable wrapped in wonton skin
10

Egg Roll (4 pcs)

Golden fried Rolls stuffed with vegetable
8

Shrimp Tempura

Lightly battered deep fried 5 pieces of shrimp
14

Vegetable Tempura

A variety of vegetables lightly battered deep fried to golden brown
10

Crab Cheese Wonton

Cream cheese and mixed crab wrapped with wonton skin, deep fried to golden brown served with sweet and sour homemade sauce
12

Calamari Tempura

Deep fried calamari with sweet and sour homemade sauce
13

Mixed Tempura

Lightly battered deep fried shrimp (2pcs) and vegetables
16

Chicken Teriyaki

Grilled chicken with homemade teriyaki sauce
12

BBQ Short Ribs

Grilled sliced marinated short ribs
17

Agedashi Tofu

Delicately fried tofu topped with bonito flakes (dried fish flakes) and green onion served with tempura sauce
9

Soft Shell Crab

Fried soft shell crab served with ponzu sauce and sliced cucumber marinated with sweet vinegar
13

Baked Green Mussel (4pcs) (15 mins)

Green mussels baked in mayo sauce, masago (Smelt roe) and green onion served with eel sauce
15

Dynamite (20 mins)

Baked scallop with mushroom, topped with masago(Smelt roe), green onion and avocado served with eel sauce
16

Shishito (seasonal)

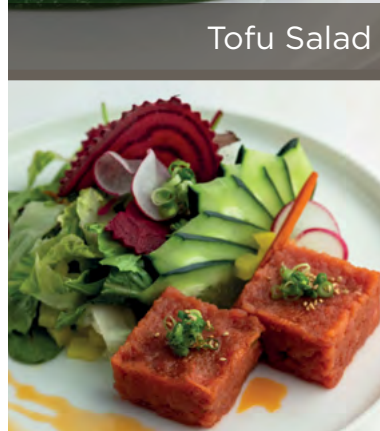
Salty Japanese peppers with bonito flakes (dried fish flakes)
11



Agedashi Tofu



Tofu Salad



Spicy Tuna Salad

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Sashimi Salad

Salad

House Salad

Fresh mixed greens with homemade miso(fermented Japanese soybeans seasoning) sesame dressing
8

Seaweed Salad

Japanese-style Wakame seaweed salad over sliced cucumber marinated with sweet vinegar
8

Cucumber Salad (sunomono)

Sliced cucumber marinated with sweet vinegar
7

Tofu Salad

Cold tofu over green salad served with homemade miso (fermented Japanese soybeans seasoning) sesame dressing
15

Salmon Skin Salad

Baked salmon skin on top of spring mix with MAMA M Yuzu sashimi dressing
18

Sashimi Salad

Chunk of variety of fish over green salad with MAMA M Yuzu sashimi dressing
26

Spicy Tuna Salad

Sliced diced tuna over green salad, served with MAMA M Yuzu sashimi dressing
21

Octopus Salad (Ikasansai)

Marinated Octopus and bamboo shoots over sliced cucumber marinated with sweet vinegar
10

Salmon Skin Salad





Beach's Nude



Ocean Wrap



Dress Me Up! Sushi



Salmon Carpaccio

Special from Sushi Bar

Dress Me Up! Sushi

Choice of Salmon or Tuna sushi topped with avocado, masago (Smelt roe) and green onion served with spicy karashi sauce
12

Albacore's Shirtless

Seared Albacore with fried onion served with ponzu karashi sauce
24

Beach's Nude

Sliced Albacore, jalapeno and red onion served with ponzu karashi sauce
23

Octopus Carpaccio

Sliced Octopus, jalapeno, cilantro and fresh garlic served with salty yuzu sauce
23

Hamachi Carpaccio

Sliced Yellowtail, jalapeno, cilantro and fresh garlic served with salty yuzu sauce
26

Salmon Carpaccio

Sliced Bakka salmon over with red onion, black pepper and green onion served with ponzu sauce & grape seed oil
23

Crispy Tuna

Spicy tuna and avocado over the deep fried sushi rice served with eel sauce and chili oil
9

Tuna Nachos with Truffle Oil

Spicy tuna & Avocado over crispy tortilla chips, served with house poke sauce, spicy mayo & sprinkle of Truffle oil, topped with green onions, furikake (Japanese seasoning) & shredded nori
24

Baked Crab Hand Roll (2 pcs)

Baked mixed blue crab with mayo, wrapped with soy paper served with green onion, spicy mayo and Sriracha hot sauce
19



Hamachi
Carpaccio



Amazon



Rainbow Tempura

Something Without Rice

Ocean Wrap

Spicy tuna and cucumber wrapped with Albacore, masago (Smelt Roe) served with karashi sauce
25

Tuna On Earth

Spicy tuna, avocado and green onion over tempura eggplant served with homemade eel sauce and chili oil
10

Rainbow Tempura

Salmon, Albacore, Tuna, cream cheese, avocado and crab wrapped with seaweed then tempura served with homemade eel sauce and chili oil
20

Amazon

Salmon, Tuna, Albacore and avocado wrapped with cucumber served with karashi sauce (Japanese mustard seasoning) and green onion
19

Firework

Spicy tuna, crab salad, pickled radish and avocado wrapped with cucumber served with spicy karashi sauce (Japanese fish roe) and green onion
18

Crispy Jalapeno

Tempura fresh jalapeno stuffed with fresh water eel and cream cheese served with eel sauce and chili oil
13

Shishito Lover (Seasonal)

Tempura Japanese pepper, masago (Smelt roe) and shrimp sushi served with eel sauce and spicy goma sauce
15

Hot Night Roll

Crab salad, cream cheese, cooked shrimp and fresh jalapeno wrapped with seaweed then tempura served with house eel sauce
16

Bang Bang

Stuffed jalapeno with spicy tuna and cream cheese topped with masago (Capelin fish roe) and green onion served with eel sauce and chili oil
12



Tuna
On Earth



OMAKASE
Deluxe Sushi

OMAKASE Sushi Set

Served with miso soup, small house salad and small edamame

OMAKASE Sushi A
Chef's choice 8 pieces of sushi
35

OMAKASE Sushi B
Chef's choice 6 pieces of sushi
with California or Spicy tuna
cut roll
37

OMAKASE Deluxe Sushi
Chef's choice 12 pieces of
Premium sushi
74

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OMAKASE Sushi A



OMAKASE Sushi B





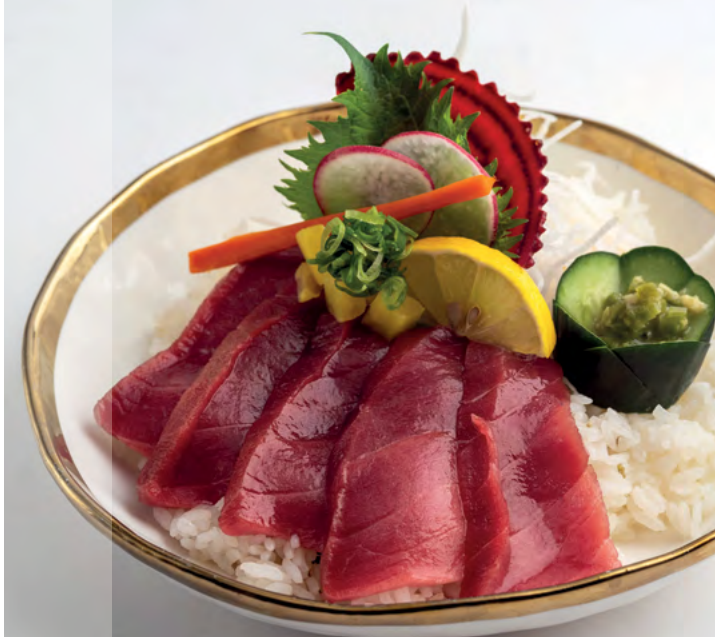
Rice

Premium Chirashi

Bowl

DONBURI

Served with miso soup, small house salad and small edamame



Tekka Don



Salmon Donburi



Uni Hotate Ikura Don



Unaju

Unaju

Baked fresh water eel over the bowl of sushi rice served with eel sauce
27

Chirashi

Assorted sashimi over the bowl of sushi rice served with ponzu sauce
39

Premium Chirashi

Assorted Premium sashimi included Toro, Uni, Ikura (Salmon Roe) etc. over the bowl of sushi rice served with ponzu sauce
85

Salmon Donburi

Fresh Bakka Salmon over the bowl of sushi rice topped with Ikura (Salmon roe)
26

Spicy Tuna Bowl

Spicy tuna over the bowl of sushi rice
21

Tekka Don (Seasonal)

Fresh Bluefin Tuna over the bowl of sushi rice
33

Uni.Hotate.Ikura Don (U.H.I. Don) (Seasonal)

Sea Urchin, Jumbo Scallop and Salmon Roe over the bowl of sushi rice served with ponzu sauce
65

Mama M Poke

Chunks of Tuna & Salmon, Spicy Tuna, seaweed salad, Masago (Smelt Roe) and fried onion over sushi rice, served with Mama Poke sauce
29

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Albacore Blossom



B.A.D. Angel

"M" in Holly St.

Bakka Salmon, Hamachi (Yellowtail) and cucumber topped with Toro & Uni served with truffle ponzu sauce
69

911

Spicy tuna and cucumber inside topped with avocado and green onion served with eel sauce and chili oil
18

Albacore Blossom

Shrimp tempura, jalapeno and pickled cucumber topped with Albacore served with sweet ponzu sauce (eel & ponzu sauce), chili oil, fried onion and green onion
21

Albacore Fever

Shrimp tempura and crab salad inside wrapped with soy paper topped with Albacore, masago (Smelt Roe), green onion and avocado served with karashi sauce (Japanese mustard seasoning)
20

Albacore Lover

Spicy tuna and cucumber inside, topped with Albacore served with spicy karashi sauce (Japanese mustard seasoning & Chili oil), green onion and fried garlic
19

B.A.D. Angel

Salmon, Tuna, Yellowtail and avocado over California roll (Crab salad, cucumber & avocado inside) served with bad angle sauce (eel sauce, spicy mayo, Sriracha & chili oil) and green onion
21

B.A.D. Salmon

Crab salad and avocado inside, topped with Salmon, masago (Smelt Roe) and green onion, baked and served with karashi sauce (Japanese mustard seasoning)
19

Big Pack

Shrimp tempura and spicy tuna inside, topped with fresh water eel and avocado served eel sauce
20

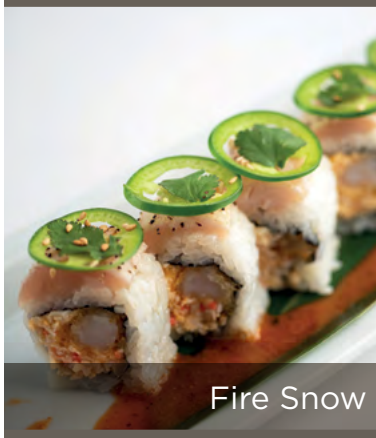
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Cute Devil



Eel Garlic



Fire Snow



Big Pack

Bloody Friend

Shrimp tempura and avocado inside, topped with tuna, masago (Smelt Roe) and green onion, served with eel sauce and chili oil
20

BSCR

Baked scallop with mayo over California roll (Crab salad, cucumber & avocado inside) served with eel sauce topped with green onion
20

C&C (Crunchy and Creamy)

Shrimp tempura, cream cheese, crab salad and avocado wrapped with soy paper, topped with tempura flakes, served with eel sauce
18

Chicago

Shrimp tempura and cucumber, topped with Albacore, avocado, served with butter karashi sauce (Japanese mustard seasoning & garlic butter)
20

Crazy Albacore

Shrimp tempura and spicy tuna inside, topped with Albacore, masago (Smelt Roe), green onion and avocado served with angle sauce
22

Crying Tuna

Shrimp tempura and cucumber, topped with spicy tuna and green onion, served with fire sauce
18

Cute Devil

Shrimp tempura and spicy crab salad wrapped with soy paper, topped with Salmon, Tuna, avocado, green onion and spicy crab salad, served with eel sauce and chili oil
24

Dragon

California roll (Crab salad, cucumber & avocado inside) topped with baked eel and avocado served with eel sauce
20

Eel Garlic Roll

Eel and shrimp tempura inside, topped with avocado, served with garlic butter ponzu sauce topped green onion
20

Fire snow

Shrimp tempura and spicy crab salad, topped with seared Albacore, jalapeno and cilantro served with fire sauce
22

Hamachi Uramaki

Shishito pepper and cucumber topped with fresh Yellowtail served with salty yuzu sauce and green onion
22

Hamachi Uramaki



Special Roll

Krispy Cream

Shrimp tempura, avocado and cream cheese wrapped with soy paper topped with tempura flakes served with spicy mayo and eel sauce
18

Love At First Bite

Shrimp tempura and crab salad inside, topped with avocado, served with eel sauce, spicy and sweet mayo
18

Naughty Girls

Spicy crab salad shrimp sushi and avocado, topped with tuna, masago, and green onion served with eel sauce, chili oil and goma sauce
20

New York New York

Shrimp tempura and crab salad inside, topped with seared tuna, green onion and fried onion, served with spicy karashi sauce (Japanese mustard seasoning & Chili oil)
20

Playboy

Salmon, tuna, albacore and avocado wrapped with soy paper, topped with sliced lemon and jalapeno served with fire sauce
22

Rock Over

Baked langostino with spicy mayo over with California roll, served with eel sauce, topped with masago, green onion
22

Salmon Attack

Shrimp tempura and crab salad inside, topped with salmon, green onion and fried garlic
19

Salmon Lover

Spicy tuna and cucumber, topped with sliced lemon, green onion and seared salmon, served with spicy mayo and eel sauce
20

Say Fish

Spicy tuna and cucumber inside, topped with choice of Salmon, Tuna, Albacore and avocado (Yellowtail Added \$1)
20

SCS (Spicy Crunchy Shrimp)

Shrimp tempura, cucumber and avocado, topped with spicy crab salad and tempura flakes served with eel sauce and chili oil
18

Shrimp Village

Shrimp tempura and crab salad topped with seared butterfly shrimp served with spicy mayo and eel sauce, topped with masago and green onion
20

Spicy Tuna Crunch

Spicy tuna and cucumber inside, topped with tempura flakes, served with eel sauce
18

Tiger

Crab salad, eel and avocado, topped with butterfly shrimp served with eel sauce
20

Tropicana

Spicy tuna and cucumber inside, topped with salmon, green onion, served with spicy sesame dressing
20

White Fish Warrior

Baked white fish with spicy mayo, crunch, pickle radish, topped with avocado, masago, green onion, served with eel and spicy ponzu sauce
19

White Tiger

Freshwater eel, crab salad and avocado, topped with seared albacore, tempura flakes, masago, green onion, served with spicy mayo & eel sauce
22

White Tiger



Salmon Teriyaki Bowl

Entree's

Served with miso soup and rice



Gyo Don (Beef Bowl) with Poached Egg



Salmon Kama (Sake Collar) Set

Shrimp Tempura Udon

Japanese noodle soup topped with sliced fish ball, mushroom, green onion, Nori (seaweed paper) and side of shrimp tempura
19

Kake Udon with Kamaboko

Japanese noodle soup topped with sliced fish ball, mushroom, green onion and Nori (seaweed paper)
15

Chicken Teriyaki Bowl

Grilled chicken with homemade teriyaki sauce
16

Salmon Teriyaki Bowl

Grilled salmon with homemade teriyaki sauce
19

Gyu Don (Beef Bowl) with Poached Egg

Stewed sliced beef & brown onions with homemade teriyaki Sauce over white rice served with steamed vegetables and Poached Egg
19

B.B.Q. Short Ribs Bowl

Grilled sliced marinated short ribs over white rice
25

Hamachi Kama (Yellowtail Collar) Set (15 mins)

Baked yellowtail collar, come with salad, served with ponzu sauce
22

Salmon Kama (Sake Collar) Set (15 mins)

2 pcs of Baked salmon collar, come with salad, served ponzu sauce
22



Shrimp Tempura Udon

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White Fish Warrior



Playboy



Rock Over

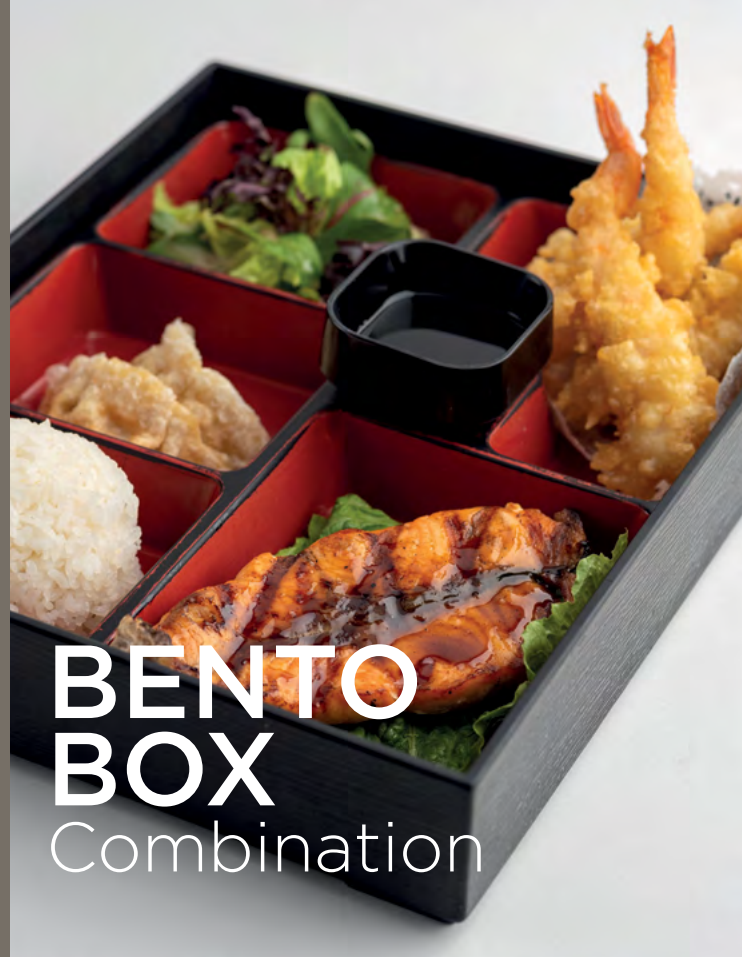
Dine-In Only

Lunch (Open – 3.00 pm)
19

Dinner (3.00 pm - Closed)
27

*Choice of 2 below, served with
steamed rice, miso, and salad)
(2 pcs Gyoza for Dinner)*

1. Chicken Teriyaki
2. B.B.Q. Short Rib
3. Shrimp Tempura
4. Vegetable Tempura
5. Cucumber & Avocado Roll
6. California Roll
7. Salmon Roll
8. Spicy Tuna Roll
9. Salmon Teriyaki
10. Gyoza
11. Egg Roll



BENTO BOX Combination



Baby Back Ribs
(Tonkotsu) Ramen

The M Signature Ramen

Baby Back Ribs Tonkotsu Ramen

4 hours Stewed Baby back ribs, Roasted pork belly, Bamboo shoots, Sweet corn, Flavored egg, Green onion and Nori with umami black garlic Tonkotsu (pork bones) broth and Ramen noodle
28

Black Garlic Tonkotsu Ramen with Chashu & Flavored Egg

(Choice with grilled Chicken)

Roasted pork belly or Grilled chicken, Bamboo shoots, Sweet corn, Flavored egg, Green onion and Nori with umami black garlic Tonkotsu (pork bones) broth and Ramen noodle
18

Gyu (Beef) Black Garlic Shoyu Ramen

(Choice with grilled Chicken)

Sukiyaki Beef with brown onion, Bamboo shoots, Sweet corn, Green onion and Nori with Shoyu (soy sauce) umami black garlic clear broth and Ramen noodle
19

Umami Yuzu Ramen with Chachu & Flavored Egg

(Choice with grilled Chicken)

Roasted pork belly or Grilled chicken, Bamboo shoots, Sweet corn, Green onion and Nori with clear umami Yuzu (Japanese citrus fruit) broth and Ramen noodle
19

Side Orders

Miso Soup
2

Sushi Rice
4

Pickled Wasabi
3

Pickled Radish
3

Flavored Egg
4

Chashu (Pork Belly)
4

Steamed Rice
2

Steamed Broccoli
6

Udon Noodle
5

Corn
2

Bamboo Shoot
4

Soft Tofu
2

Extra Sauce
1

Ramen Noodle
5

Green Onion
2

Seaweed Paper (Nori)
1

Lemon
1

Crispy Rice (only)
5

Nori
1

Dessert

Ice Cream
Vanilla, Green Tea
5

Tempura Ice Cream
Vanilla, Green Tea
8

Mochi Ice Cream (2 pcs)
Green Tea, Mango,
Strawberry, Chocolate
(Choose 1 or 2 flavors)
5

Beverages

Thai Iced Tea
6

Tropical Iced Tea
(free refill)
3

Iced Green Tea
(free refill)
3

Hot Green Tea
(free refill)
3

Soda
Coke, Diet Coke, 7 Up
2

Shirley Temple
or Cherry Coke
3

Refill for Dine-In Only

Lemonade
3

Arnold Palmer Tea
4

Apple juice
3

S. Pellegrino
Sparkling Water
750 ml
6



Beer

Sapporo
Small / 7
Large / 10

Sapporo Draft
Pitcher / 25
Jumbo Mug / 18
Mug / 7

Kirin Light
Small / 7
Large / 10

Asahi
Large / 10

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Sake

House Hot Sake

Small / 8
Large / 12

Plum Sake

Small / 9
Large / 13

Plum Wine

Glass / 9

Cold Sake

JUNMAI DAIGINJO

Super Premium Sake

Born Tokusen Junmai Daiginjo

ABV 16%, Semi-Dry, Fruity/Grapefruit
Pairing - Delicate Japanese Dishes, Cheese
300 ml (Bottle) / 50

Yumetsukiyo “Dreamy Moon”

ABV 16%, Semi-Sweet, Aroma, Refreshing
Pairing - White Fish, Sashimi Salad
300 ml (Bottle) / 35

Kikusui Junmai Daiginjo

ABV 15%, Smooth, Dry, Elegant Aroma
& Rich Flavor
Pairing - Mixed Sashimi Dishes
720 ml (Bottle) / 95

Kubota “Manjyu”

ABV 15%, Floral, Aroma, Clean, Silky & Smooth
Pairing - Mixed Sashimi, Shrimp Tempura, Sushi
720 ml (Bottle) / 149

Dassai 45

ABV 16%, Smooth, Semi-Dry & Sweet Aroma
Pairing - Sushi, Sashimi, Meat
300 ml (Bottle) / 27
720 ml (Bottle) / 65

JUNMAI

Special Sake

Tanrei Junmai

ABV 13.5%, Semi-Dry & Smooth
Pairing - Tonkutsu Ramen, Gyoza
180 ml (Bottle) / 10

GINJO

Premium Sake

Sho Chiku Bai

ABV 15%, Dry & Silky Smooth, Fruity/Apple, Floral,
Anise, Melon-Honeydew
Pairing - Sushi, White Fish, Shellfish
300 ml (Bottle) / 20

NAMACHOZO

Draft Sake/Unpasteurized

Hakutsuru Draft

ABV 14%, Light & Smooth, Rich & Dry, Fruity/
Melon, Coconut
Pairing - Seafood, Meat
180 ml (Bottle) / 10

Funguchi Gold

ABV 19%, Unpasteurized, Fruity, Aromatic
Pairing - Tempura Dishes, Ramen, Short Ribs
200 ml (Bottle) / 12

JUNMAI GINJO

Premium Sake

Hakutsuru Junmai Ginjo

ABV 14.5%, Dry, Light, Fruity/Melon, Floral & Clean
Pairing - Seafood, Meat
300 ml (Bottle) / 19

Hakurosuishu Fairy 55 Genshu

ABV 17%, Fruity/Orange, Neroli & Asian Pear,
Refreshing, Clear Finish
Pairing - Tonkutsu Ramen, Scallop, Buttery/Rich
300 ml (Bottle) / 30

Kikusui Junmai Ginjo

ABV 15%, Sweet Aroma Of Cantaloupe and
Banana, Mild With Mandarin Orange Note
Pairing - White Fish, Vegetable
300 ml (Bottle) / 25
720 ml (Bottle) / 59

Senjyu Junmai Ginjo

ABV 15%, Refreshing & Gentle Aroma,
Smooth, Dry
Pairing - Tempura Dishes, Ramen, Sashimi
720 ml (Bottle) / 70

OTHERS

Special Sake

Nigori

ABV 15%, Non-Filtered, Silky Mild, Sweet, Very Dry,
Fruity/Coconut
Pairing - Spicy & Flavorful Dishes, Teriyaki
375 ml (Bottle) / 19
750 ml (Bottle) / 34

Percept Snow Nigori

ABV 21%, Non-Filtered, Bold & Robust,
Dynamic Flavor
Pairing - Spicy & Flavorful Dishes
300 ml (Bottle) / 20

Sparkling

Mio

ABV 5%, Refreshing, Fruity & Unique Rice
Sweet Aroma
Pairing - Tonkotsu Ramen, Baked/Rich Dishes
300 ml (Bottle) / 22

Choya Umeshu

ABV 15%, Plum Wine, Aromatic With Plum Fruit
Pairing - Any Teriyaki Dishes, BBQ
750 ml (Bottle) / 36

Shimeharotsura Umeshu

ABV 12%, Plum Wine. Natural Aroma, Sour Plum
Flavor
Pairing - Any Teriyaki Dishes, BBQ
500 ml (Bottle) / 59

Kunizakari Wa No Kokoro Yuzu Sake

ABV 7%, Refreshing Yuzu Flavor, Rich,
Clean Your Palate
Pairing - Tempura, Sashimi, Sushi
500 ml (Bottle) / 45

Wine

* Corkage fee \$20

ROSÉ & RIESLING

Château de Miraval Rosé, Côtes de Provence

Fresh fruit, currants and floral notes with a zest of lemon,
minerality and a touch of salt
Pairing - Any dishes (greens to grilled Teriyaki)
750 ml (Bottle) / 65 (Glass) / 18

August Kessler “R” Kabinett Riesling, Rheingau

Ripe fruits, aromatic apples and peaches with minerality
Pairing - Any grilled Teriyaki, sashimi, sushi (especially eel)
and sweet/spicy flavored dishes
750 ml (Bottle) / 55 (Glass) / 15

RED

Patient Cottat Pinot Noir, Loire Valley

Cranberry and red currant flavors with hints of pepper
Pairing - Any grilled Teriyaki, fuller flavored sushi (especially salmon)
and sweet/salty dishes
750 ml (Bottle) / 45 (Glass) / 12

Collier Creek Cabernet Sauvignon, Lodi

Gapey, blackberry flavors with mouth-filling tannins
Pairing - Any grilled Teriyaki dishes
750 ml (Bottle) / 30 (Glass) / 8



WHITE

Collier Creek Pinot Grigio, Lodi

Refreshing tropical fruit and crisp apple with a mineral finish
Pairing - Any sushi (especially salmon), sashimi & other raw fish dishes
750 ml (Bottle) / 30 (Glass) / 8

Domaine de Bernier Sauvignon Blanc, Loire Valley

Crisp, with some herbaceousness over grapefruit flavors
Pairing - Any sushi (especially mackerel), rich/fried (tempura) or grilled dishes
750 ml (Bottle) / 45 (Glass) / 12

Château de la Ragotière Muscadet, Loire Valley

Lemon, green apples, kumquat, and honeydew melon flavors
Pairing - Any sashimi, sushi (especially squid), other raw fish dishes,
seafood & veggie tempura
750 ml (Bottle) / 49 (Glass) / 14

Collier Creek Chardonnay, Lodi

Bright, with papaya, guava and fresh lime
Pairing - Sashimi, raw white fish & ponzu sauce
750 ml (Bottle) / 30 (Glass) / 8

SPARKLING

Grandial Blanc de Blancs Sparkling Brut, France

Fruity and dry with fine bubbles and a crisp finish
Pairing - Any sushi (especially sweet shrimp, yellowtail & tuna), sashimi,
other raw fish dishes, gyoza & tempura
750 ml (Bottle) / 35



Born Tokusen Junmai
Daiginjo



Kubota “Manjyu”

* Warning: Drinking distilled spirits, beer, coolers, wine
and other alcohol beverages may increase cancer risk, and
during pregnancy, can cause birth defects.

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LUNCH SPECIAL



Served with Miso Soup, Salad

Chicken Teriyaki Bowl \$14

Perfectly grilled chicken with teriyaki sauce over white rice

Salmon Teriyaki Bowl \$17

Perfectly grilled salmon with teriyaki sauce over white rice

Sashimi Lunch \$27

5 varieties of fish and 9 pcs sashimi, served with side of sushi rice

Chicken Teriyaki + Sashimi \$25

Chicken teriyaki rice bowl and 6 pcs of mixed fresh sashimi

Salmon Teriyaki + Sashimi \$27

Salmon teriyaki rice bowl and 6 pcs of mixed fresh sashimi

Unaju + Sashimi \$35

Unagi (eel) bowl and 6 pcs of mixed fresh sashimi

Tempura + Sashimi \$26

Mixed tempura, served with tempura sauce, side of white rice and 6 pcs of mixed fresh sashimi

Hamachi Kama + Sashimi (20 Mins) \$32

Baked yellowtail collar, side of white rice and 6 pcs of mixed fresh sashimi

Salmon Kama + Sashimi (20 Mins) \$22

Baked salmon collar, side of white rice and 6 pcs of mixed fresh sashimi

Note: No substitution, Chef's Choice, Dine-in Only. Seafood may contain scales, shells or bones.





LUNCH SPECIAL



Served with Miso Soup, Salad

Omakase nigiri Lunch

Chef's choice of 8 pcs sushi

\$25

Unaju (Eel)

Baked freshwater eel over sushi rice, served with eel sauce

\$25

Chirashi

Varieties of sashimi over sushi rice

\$34

Tekka Don

Fresh blue fin tuna sashimi over sushi rice

\$29

Salmon Donburi

Fresh salmon sashimi & ikura over sushi rice

\$24

Spicy Tuna Donburi

Spicy tuna over sushi rice

\$19

OTHERS LUNCH MENU

Sashimi Plus+

5 varieties of fish and 9 pcs premium sashimi

\$35

Sashimi Salad

Varieties of fresh fish over green salad served with yuzu sashimi dressing

\$23

House Salad

Fresh mixed green salad served with homemade miso sesame dressing

\$6

White Fish Crudo

White fish served with ponzu sauce, momejioroshi and negi

\$20

Note: No substitution, Chef's Choice, Dine-in Only. Seafood may contain scales, shells or bones.

