

THE SUSHIBAR

Japanese menu selected by

Chef Keiji Matoba

SUSHI & SASHIMI SPECIALTIES - 寿司

	SASHIMI (3PC.)	NIGIRI (2PC.)
SALMON	11.5	11.5
MAGURO TUNA	18	18
UNAGI EEL	-	16
TAI ROYAL SEABREAM	16	16
IKURA SALMON ROE	16	17
HAMACHI YELLOWTAIL	17	16
TORO TUNA BELLY	22.5	22.5
SELECTION 3 KINDS OF SASHIMI		29.5
Salmon - Tuna - Sea Bream		
SPECIAL SELECTION 4 KINDS OF SASHIMI		45
Toro - Tuna - Salmon - Hamachi		
NIGIRI SUSHI		28
Toro - Tuna - Salmon - Hamachi - Grilled Eel		
CHIRASHI SUSHI BOWL		31.5
3 kinds of fish - Wasabi - Burned Onion Shiso Leaf - Gari		
SALMON AVOCADO ROLL		20
Salmon - Avocado - Spicy sauce - Gari - Wasabi		
TUNA ROLL		25
Tuna - Avocado - Spicy sauce - Gari - Wasabi		
VEGETABLE ROLL		17
Daikon pickles - Avocado - Cucumber - Gari - Wasabi		

WAGYU CHEF'S SELECTION

シェフ厳選和牛料理

WAGYU KATSU 50

Cutlet of Wagyu Rib eye - Salad with orange olive oil dressing

WAGYU RIB EYE STEAK 70

Mushrooms with brown sugar soy sauce

SIRLOIN AND SEASONAL VEGETABLES 73

Grilled Wagyu Sirloin - Eggplant - Shiitake - Green beans

(Rock salt - Sansho and shichimi pepper salt - Homemade ponzu - Miso sauce)

SELECTION OF MOCHI

餅の選択

CHOICE PER PIECE 3

Vanilla - Coconut - Green Tea

Traditional Japanese Dessert