

❖ Nigiri



Toro (Fatty tuna) 1piece
All year ¥ 1,200~



Maguro (Lean tuna) 1piece
All year ¥ 600~



Uni(Sea urchin) 1piece
As soon as it arrives ¥ 900~



Ikura (Salmon roe) 1piece
All year ¥ 600~



Kuruma ebi (Boiled shrimp) 1piece
Winter ~ Summer ¥ 800~



Ama ebi (Sweet shrimp) 1piece
All year ¥ 400~



Aji (Horse mackerel) 1piece
All year ¥ 400~



Kani (Crab) 1piece
All year ¥ 400~



Buri (Yellowtail) 1piece
Autumn ~ Spring ¥ 500~



Hirame (Flounder) 1piece
All year ¥ 500~



Tai (Sea bream) 1piece
All year ¥ 500~



Anago (Conger eel) 1piece
All year ¥ 500~



Ika (Squid) 1piece
All year ¥ 300~



Sazae (Turban shell) 2pieces
All year ¥ 1,200~

Consumption tax charged separately.

※ Prices may change due to variations in supply cost.



Sayori (Halfbeak) 1piece
Spring ¥ 400~



Hamo (Pike conger) 1piece
Summer ~ Autumn ¥ 600~



Kohada (Gizzard shad) 1piece
As soon as it arrives ¥ 400~



Nodoguro (Rosy seabass) 1piece
All year ¥ 800~



Iwashi (Sardine) 1piece
As soon as it arrives ¥ 300~



Unagi (Japanese eel) 1piece
All year ¥ 600~



Saba (Mackerel) 1piece
Autumn ~ Spring ¥ 300~



Tamago (Japanese omelette) 1piece
All year ¥ 300~



Syake (Salmon) 1piece
All year ¥ 500~



Bai gai (Ivory shell) 1piece
All year ¥ 500~



Aka gai (Ark shell) 1piece
Autumn ~ Winter ¥ 600~



Tako (Octopus) 1piece
As soon as it arrives ¥ 300~



Kaziki (Swordfish) 1piece
All year ¥ 500~

Please feel free to make requests,
such as today's recommended sushi items etc.