



*Rika Moon*

# **SIGNATURE SUSHI**

**SERVED AS TEMAKI 2 PCS / NIGIRI 2 PCS / SASHIMI 3 PCS**

**ALL SERVED WITH FRESH WASABI ROOT**

**NIGIRI SERVED WITH ORGANIC 58-YEAR AGED SASHIMI SOY**

SEARED SALMON BELLY, PRAWN, SHISO ROLL - 22

SALMON AVOCADO, SALMON CAVIAR ROLL - 18

CORNISH CRAB, CALIFORNIA ROLL - 18

WINTER VEG, TOMATO MISO ROLL - 16

OMAKASE SASHIMI PLATTER WITH BOTAN EBI (5 KIND) - 55

OMAKASE SASHIMI PLATTER WITH BOTAN EBI (3 KIND) - 39

TUNA/SALMON TATAKI, MOUNTAIN POTATO,

CHIVE & FENNEL, FUJI WAFU, TRUFFLE PONZU - 16

ORGANIC SALMON (SCOTLAND) - 10

SEABASS (GREECE) - 10

OCTOPUS (ITALY) - 12

BLUE FIN AKAMI TUNA (SPAIN) - 14

HIRAMASA (AUSTRALIA) - 14

UNAGI (JAPAN) - 14

CORNISH CRAB (ENGLAND) - 14

LIVE ORKNEY ISLAND SCALLOP (SCOTLAND) - 16

OBISBLUE PRAWN (NEW CALEDONIA) - 16

MADAI (JAPAN) - 16

BLUE FIN CHU TORO (SPAIN) - 16

IKURA (SCOTLAND) - 16

BLUE FIN TUNA OTORO (SPAIN) - 18

UNI (SEA URCHIN) (ICELAND) - 18

BOTAN EBI (ALASKA) - 22

WAGYU BEEF - 22

OSCIETRA CAVIAR (ITALY) - 30