

PRIME FISH

LUNCH MENU

Wednesday – Saturday 11:30am ~ 02:00pm (Except Holiday)

Miso Soup 5

Ginger Salad 8

Seaweed Salad 6

Rolls / Hand Rolls \$8

California

Spicy Tuna*

Eel Avocado

Shrimp Tempura

Spicy Salmon*

Eel Cucumber

Spicy Crunchy Kani

Spicy Yellowtail*

Salmon Skin

Salmon Avocado*

Yellowtail Scallion*

Philly*

Special Roll \$13

Rainbow* Crabstick, avocado. Top : salmon, tuna, yellowtail , avocado

Osaki Crispy shrimp, avocado. Top : crabstick, spicy aioli

Squidward* Crispy calamari, avocado, spicy kani, sweet chilly aioli. (10pcs)

Mad Goblin* Spicy tuna, cucumber. Top : Avocado, eel sauce, scallion

Dragon Crispy Shrimp, cucumber. Top : Eel, avocado, eel sauce & toasted sesame seed.

Ai Sake* Salmon, avocado. Top : Salmon, scallion & spicy aioli

Lunch Combo \$25

[Lunch combo comes with miso soup]

Sashimi Salad* 8pcs chef choices sashimi, fresh salad

Sushi Combo* 4pcs chef choices nigiri, California roll

Unagi Don Grilled Eel, avocado, cucumber, oshinko, seaweed, edamame, furikake, eel sauce

Poke Bowl* Salmon, tuna, avocado, cucumber, oshinko, seaweed, edamame, furikake, spicy aioli

Promotion

- 20% Discount for all Togo sake (Bottle only)

**This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

PRIME FISH

APPETIZERS / TAPAS

Truffle Edamame 9

Steamed edamame, black truffle salt

Crispy Shumai 9

Fried shrimp dumpling & sweet chilli sauce

Snow Crab Rangoon 10

Snow crab, cheeses, scallion, sweet chilli sauce

Crispy Calamari 12

Marinated fried calamari, sweet chilli aioli

Crispy Spicy Tuna* 13

Crispy Hashbrown. Spicy Tuna, Avocado,

Spicy Aioli, Microgreen

Hamachi Kama 24

Fried Yellowtail Collar, Spicy Garlic Ponzu

Bluefin Tuna Tataki* 24

Seared bluefin tuna, Ponzu, Chili Garlic

Daikon, Microgreen

Yellowtail Crudo* (4pcs) 20

Yellowtail, Ponzu, Citrus Olive oil, Sea salt

Black Pepper, Microgreen, Lime Zest

Bluefin Tuna Tasting* 44

3 Different cuts of Spain Bluefin Tuna

(Nigiri 6pcs or Sashimi 9pcs)

Salmon Tasting* 27

3 Different cuts of Faroe Island Salmon

(Nigiri 6pcs or Sashimi 9pcs)

Beef Carpaccio* 16

Seared Filet Mignon, Truffle Salt, Ponzu

Garlic Oil. Onion, Microgreen

Toro Tartar* 35

Chopped Fatty Tuna, Caviar, Quail Egg, Scallion

Wasabi, Truffle Salt, Chips

Hamachi Pesto* 16

Yellowtail, Jalapeno, Microgreen, Ponzu

Pesto Genovese, Daikon

Black Truffle Salmon* 19

Seared Salmon, Volcanic Salt, Black truffle

Ponzu, Microgreen, Daikon

PRIME NIGIRI 2pcs

(All nigiri brushed with soy sauce and contain wasabi or toppings)

Black Pearl* 25 Seared Salmon Belly, Truffle Oil, Volcanic Salt, Caviar

Scallop Caviar* 25 Japan scallop, sturgeon caviar, lemon zest, sea salt

Truffle Belly* 25 Seared salmon belly, grated black truffle, truffle oil, volcanic salt, lemon juice

Unagi Foie Gras* 30 Grilled freshwater eel, roasted goose liver, grated truffle, eel sauce

Toro Imperial* 40 Fatty Tuna, sea urchin, sturgeon caviar, sea salt, microgreen

Wagyu Imperial* 50 Seared A5 Wagyu Miyazaki, sturgeon caviar, grated truffle, sea salt

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SOUP & SALAD

Miso Soup 6

Ginger Salad 10

Seaweed Salad 8

Nigiri 2pcs / Sashimi 3pcs

(All nigiri brushed with special soy sauce & condiments)

Spain Bluefin Tuna*	12	A5 Wagyu * (N)	35	Faroe Salmon*	8
Medium Fatty *	16	Japan Red Snapper*	12	Salmon Belly*	9
Fatty Tuna*	20	Japan Yellowtail*	9	Salmon Roe* (2)	12
Japan Uni* (2pcs)	35	Young Amberjack*	14	Japan Scallop*	10
Freshwater Eel	9	Black Snapper*	9	Japan Fluke*	9

Chef Choice

Nigiri Tasting* -35-	Chef choice of 8pcs nigiri (8 Different cuts of fish)
Sashimi Tasting* -50-	Chef choice of 16pcs sashimi (8 Different cuts of fish)

Rolls / Hand Rolls

California	9	Spicy tuna*	9	Spider	12
Lobster California	18	Spicy salmon*	8	Sweet potato	7
Spicy Yellowtail*	9	Yellowtail scallion*	8	Eel avocado	9
Tuna*	9	Spicy Crunchy Kani	8	Spicy Scallop*	10
Salmon*	8	Toro Takuan*	18	Negi Toro*	18
Shrimp tempura	9	Salmon Skin	8	Ume Shiso	7

Special Rolls

- Osaki -14-** Crispy Shrimp, Avocado. Top : Crabstick, Spicy Aioli
- Crispy Umami -14-** Crispy Shrimp, Tempura flakes. Top : Avocado, spicy aioli, eel sauce, sweet potato.
- Mr. Crabby -15-** Spicy Yellowtail, jalapeno. Top : Crispy Crabstick, eel sauce, scallion.
- Naruto* -15-** Cucumber wrap of salmon, tuna, kani, avocado. Top : Microgreen, smoked roe, ponzu.
- Rainbow* -15-** Crabstick, avocado. Top : Salmon, tuna, yellowtail , avocado, microgreen.
- Prime Salmon* -16-** Salmon, avocado. Top : Seared salmon, spicy aioli, dill, smoked roe.
- Hamagi* -18-** Spicy yellowtail, cucumber. Top : Eel, tuna, avocado, eel sauce, furikake.
- Sake Yaki* -18-** Eel, avocado.Top: Seared salmon, eel sauce, truffle oil, black salt, scallion.
- No Name* -18-** Crispy shrimp, oshinko. Top: Seared filet mignon, bordelaise sauce , sweet potato, microgreen
- Hokkaido* -25-** Tuna, salmon, yellowtail, avocado, honey wasabi [10pcs]
- Villain* -25-** Tuna, mango. Top : Scallop, avocado, beurre blanc aioli, microgreen, caviar.
- Prime Tuna* -26-** Seared Bluefintuna, jalapeno, avocado. Top : Tuna , honey wasabi, Microgreen, caviar.
- Royal Lobster* -33-** Lobster, mango. Top : Avocado, beurre blanc aioli , dill, caviar.
- Chili Lobster* -35-** Lobster, Jalapeno. Top : Tuna, Scallion, chili garlic, spicy sauce, pepper thread.
- B Town* -35-** Lobster, spicy tuna. Top : Seared filet mignon, bordelaise sauce, truffle salt, microgreen.
- Truffle Crab* -38-** Crispy crab, spicy tuna. Top: Seared fatty tuna, truffle salt, microgreen, shaved truffle

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