

# PRIME FISH

## TAPAS

( add caviar, uni or black truffle +\$12 )

### Truffle Edamame 7

*Steamed edamame, truffle salt*

### Crispy Shumai 8

*Fried shrimp dumpling & sweet chilly aioli*

### Crispy Spicy Tuna\* 12

*Crispy hashbrown, spicy tuna, avocado,  
spicy aioli, microgreen*

### Crispy Curry Crab 16

*Crispy soft shell crab, curry sauce*

### Crispy Calamari - 9

*Marinated fried calamari, sweet chilli aioli*

### D' Quack 15

*Smoked duck breast, chimichurri , parmesan  
parmigiano, sweet potato*

### Prime Nigiri\* 30

*2pcs of chef's signature nigiri*

### Bluefin Tuna Tasting\* 38

*3 Different cuts of bluefin tuna  
( Nigiri 6pcs or Sashimi 9pcs )*

### Beef Carpaccio\* 16

*Seared filet mignon , truffle salt, ponzu, garlic oil,  
daikon, microgreen*

### Tuna Lettuce Wrap\* 15

*Seared Bluefin tuna, oshinko, scallion, wasabi, butter  
lettuce, chimichurri vinegrette*

### Hamachi Pesto\* 14

*Yellowtail, jalapeno, microgreen, ponzu, pesto*

### Black Truffle Salmon\* 16

*Seared salmon, volcanic salt, shaved black truffle,  
ponzu sauce, microgreen*

### Wagyu Tataki\* 30

*Seared Wagyu, scallion, onion ponzu sauce,*

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## SOUP & SALAD

### Miso Soup 5

### Ginger Salad 8

### Seaweed Salad 7

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*\*\* Sake recommendation does not include in price*

## Nigiri 2pcs / Sashimi 3pcs

( All nigiri brushed with special soy sauce & condiment )

Bluefin Tuna*	9	Wagyu Caviar* (N)	20	Salmon*	7
Medium Fatty *	14	Japan Striped Jack*	10	Salmon Belly*	8
Fatty Tuna*	18	Japan Yellowtail*	9	Salmon Roe* (2)	9
Sea Urchin* (2)	25	Japan Seabass*	10	Japan Scallop*	9
Freshwater Eel	7	Japan Snapper*	9	Japan Fluke*	9

## Chef Choice

<b>Nigiri Tasting*</b>	<b>-30-</b>	Chef choice of 8pcs nigiri ( 8 Different cut of fishes )
<b>Sashimi Tasting*</b>	<b>-40-</b>	Chef choice of 16pcs sashimi ( 8 Different cut of fishes )

## Rolls / Hand Rolls

California	7	Spicy tuna*	8	Spider	9
Shrimp tempura	8	Spicy salmon*	8	Sweet potato	6
Spicy Yellowtail*	8	Yellowtail scallion*	7	Eel avocado	9
Tuna*	8	Spicy Crunchy Kani	6	Spicy Scallop*	9
Salmon*	7	Toro Takuan*	15	Negi Toro*	15

## Special Rolls

- Osaki -13-** Crispy shrimp, avocado. Top : Crabstick, spicy aioli.
- Rainbow\* -14-** Crabstick, avocado. Top : Salmon, tuna, yellowtail , white fish, avocado, microgreen.
- Naruto\* -14-** Salmon, tuna, kani, avocado & cucumber wrap. Top : Microgreen, smoked roe, ponzu.
- Prime Salmon\* -15-** Salmon, avocado. Top : Seared salmon, spicy aioli, dill, smoked roe.
- Hamagi\* -16-** Spicy yellowtail, cucumber. Top : Eel, tuna, avocado, eel sauce, furikake.
- Sake Yaki\* -16-** Eel, avocado. Top: Seared salmon, eel sauce, truffle oil, black salt, scallion.
- No Name\* -18-** Crispy shrimp, oshinko. Top : Seared filet mignon, demi glace , sweet potato, microgreen
- Hokkaido\* -20-** Tuna, salmon, yellowtail scallion, avocado, honey wasabi. Top : Microgreen
- Villain\* -20-** Tuna, mango. Top : Scallop, avocado, beurre blanc aioli, microgreen, caviar.
- Prime Tuna\* -20-** Seared tuna, jalapeno, avocado. Top : Tuna , honey wasabi, Microgreen, caviar.
- Royal Lobster\* -22-** Lobster, mango. Top : Avocado, beurre blanc aioli , dill, caviar.
- B Town\* -25-** Lobster, spicy tuna. Top : Seared filet mignon, demi glace, truffle salt, microgreen.
- Truffle Crab\* -35-** Crispy crab, spicy tuna. Top: Seared fatty tuna, truffle salt, microgreen, shaved truffle
- No.1 -36-** Scallop, Seared tuna. Top : Wagyu, spicy truffle aioli, pepper thread, scallion, bottarga powder

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# PRIME FISH

## LUNCH MENU

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

Miso soup 3

Ginger Salad 5

Seaweed Salad 5

### Rolls / Hand Rolls \$6

California

Shrimp Tempura

Spicy Crunchy Kani

Salmon\*

Spicy Tuna\*

Spicy Salmon\*

Spicy Yellowtail\*

Yellowtail Scallion\*

Eel Avocado

Philly\*

Salmon Skin

Sweet potato

### Special Roll \$12

**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, toasted sesame seed.

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

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

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### Lunch Combo \$20

[Lunch combo come with miso soup or salads]

**Sashimi Salad\*** 8pcs chef choices sashimi, fresh salad

**Sushi Combo\*** 4pcs chef choices nigiri, California roll

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

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

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### PROMOTION

- 20% Discount for all Togo sake (Bottle only)
- Wednesday: Half price “selected” wine (Dine in & bottle only)
- Sunday: \$5 Sapporo Draft 20oz (Dine in only)

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