

# PRIME FISH

## TAPAS

### **Truffle Edamame 7**

*Steamed edamame, truffle salt*

### **Crispy Shumai 8**

*Fried shrimp dumpling & sweet chilli sauce*

### **Crispy Spicy Tuna\* 12**

*Crispy hashbrown, spicy tuna, avocado,*

*spicy aioli, microgreen*

### **Crispy Creamy Croquette 9**

*Fried bechamel, kani , sweet chilli aioli, bonito flakes*

### **Snow Crab Rangoon 9**

*Snow crab, cheeses, scallion, sweet chilli sauce*

### **Crispy Calamari 9**

*Marinated fried calamari, sweet chilli aioli*

### **D' Quack 15**

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

### **Crispy Curry Crab 16**

*Crispy soft shell crab, japan curry sauce*

### **Tropical Ceviche\* 20**

*Salmon, hamachi, scallop, Coconut lime emulsion ,  
tomato, red onion, crackers*

### **Prime Nigiri\* 30**

*2pcs of prime chef choice nigiri*

### **Bluefin Tuna Tasting\* 38**

*3 Different cuts of bluefin tuna*

*( Nigiri 6pcs or Sashimi 9pcs )*

### **Salmon Tasting\* 24**

*3 Different cuts of Faroe island salmon*

*( Nigiri 6pcs or Sashimi 9pcs )*

### **Beef Carpaccio\* 16**

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

### **Toro Tartar\* 30**

*Chopped Fatty tuna, caviar, quail egg, scallion,  
wasabi, truffle salt, crackers*

### **Tuna Lettuce Wrap\* 15**

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

### **Hamachi Pesto\* 15**

*Yellowtail, jalapeno, microgreen, ponzu, pesto*

### **Black Truffle Salmon\* 16**

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

### **Tuna Tataki\* 20**

*Seared bluefin tuna , ponzu,*

*Chili Garlic, daikon, scallion*

### **Wagyu Tataki\* 30**

*Seared AUS wagyu, chimichurri, sweet potato*

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## SOUP & SALAD

### **Miso Soup 5**

### **Ginger Salad 8**

### **Seaweed Salad 7**

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seafood, shellfish or eggs may increase your risk of foodborne illness*

## Nigiri 2pcs / Sashimi 3pcs

( All nigiri brushed with special soy sauce & condiment )

Bluefin Tuna*	9	A5 Wagyu * (N)	30	Faroe Salmon*	8
Medium Fatty *	14	Japan Red Snapper*	9	Salmon Belly*	9
Fatty Tuna*	18	Japan Yellowtail*	9	Salmon Roe* (2)	9
Sea Urchin* (2)	25	Young Amberjack*	12	Japan Scallop*	9
Freshwater Eel	8	Snow Crab (2)	12	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	10
Shrimp tempura	9	Spicy salmon*	8	Sweet potato	6
Spicy Yellowtail*	8	Yellowtail scallion*	8	Eel avocado	9
Tuna*	8	Spicy Crunchy Kani	6	Spicy Scallop*	9
Salmon*	8	Toro Takuan*	15	Negi Toro*	15

## Special Rolls

- Osaki -13-** Crispy shrimp, avocado. Top : Crabstick, spicy aioli.
- Mr. Crabby -14-** Spicy Yellowtail, jalapeno. Top : Crispy Crabstick, eel sauce, scallion.
- Rainbow\* -14-** Crabstick, avocado. Top : Salmon, tuna, yellowtail , avocado, microgreen.
- Naruto\* -14-** Cucumber wrap of salmon, tuna, kani, avocado. 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 [10pcs]
- 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.
- Chili Crab\* -24-** Snow Crab, cucumber. Top : Tuna, jalapeno, chili garlic, spicy sauce, pepper thread.
- 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\* -50-** Snow Crab, Scallop. Top: A5 Wagyu, truffle hot sauce, 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.

**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)

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