

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 10

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*

Hamachi Kama 24

Grilled Collar of a Yellowtail with Spicy Ponzu

Bluefin Tuna Tasting* 40

3 Different cuts of bluefin tuna

(Nigiri 6pcs or Sashimi 9pcs)

Salmon Tasting* 25

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* 16

*Seared Bluefin tuna, oshinko, butter lettuce,
chimicurri 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* 22

Seared bluefin tuna , ponzu,

Chili Garlic, daikon, scallion

Prime Nigiri* 30

2pcs of prime chef choice nigiri

SOUP & SALAD

Miso Soup 5

Ginger Salad 8

Seaweed Salad 7

**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*

Nigiri 2pcs / Sashimi 3pcs

(All nigiri brushed with special soy sauce & condiment)

Bluefin Tuna*	9	A5 Wagyu * (N)	35	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

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

Rolls / Hand Rolls

California	7	Spicy tuna*	8	Spider	10
SnowCrab California	15	Spicy salmon*	8	Sweet potato	7
Spicy Yellowtail*	8	Yellowtail scallion*	8	Eel avocado	9
Tuna*	9	Spicy Crunchy Kani	7	Spicy Scallop*	9
Salmon*	8	Toro Takuan*	15	Negi Toro*	15
Shrimp tempura	9	Salmon Skin	7	Ume Shiso	7

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 \$7

California

Spicy Tuna*

Eel Avocado

Shrimp Tempura

Spicy Salmon*

Philly*

Spicy Crunchy Kani

Spicy Yellowtail*

Salmon Skin

Salmon Avocado*

Yellowtail Scallion*

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.

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

PROMOTION

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

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