

***EXECUTIVE CHEF OMI HIGA FEATURES***

***Sushi Bar Highlights***

* Toro aburi : $11 seared soy marinated bluefin belly
* Otoro: $10 bluefin belly
* Chutoro: $8 medium bluefin belly
* Madai with caviar: $9 japanese red seabream topped with Russian Osetra Caviar
* Akamutsu: $10 japanese sea perch
* **Kinmedai: $8 goldeneye snapper**
* Yellowtail with foie gras: $8 yellowtail with foie gras topped with asian pear jam
* Ishidai $6.50 japanese barred knifejaw fish
* Shima-aji $5.50 trevally jack fish

TONIGHTS SPECIALTY ROLL : Spicy chopped yellowtail, green onion, masago, asparagus, shrimp, chrunchy, lime zest, yuzu, cilantro, black salt $15

***Kitchen Cusine Shining Stars***

**Ebi Chili 10**

Stir-fried shrimp in chili sauce, eggplant, cauliflower, green onion, shitake, parmesan, mozzarella, cheddar, taro chips

**Japanese Wagyu Shumai 9**

premium wagyu dumpling w/ truffle ponzu, garlic crunch

**Steamed Dumpling Delights 8**

Choice of Pork, Beef, or veggie served with Chef Omi’s dumpling sauce

**Japanese BBQ Pork Ribs 9**

3 pcs of fall off the bone baby back ribs done the Japanese way

**Texas Wagyu Short Ribs 12**

sweet soy marinated Texas wagyu / sake-soy sauce

**Spicy Tonkotsu Ramen (Japanese Traditional Style) 17*spicy***

Pork & chicken broth / pork belly/ pickled ginger / wakame / bamboo shoots / micro cilantro / egg / spicy seasoning / sesame seed