

## ***8 Course Sushi Menu***

*A multi-course sushi tasting built on balance, freshness, and bold flavor.*

AmuseBouche:

Bluefin Tuna Bite

Fresh bluefin tuna over lemon wasabi aioli, finished with green onions, crispy garlic, and a touch of spice

Course 1 — Warm Opening

Miso Soup

Delicate miso broth with silken tofu and fresh scallions

Course 2 — Island Bite

Caramelized Spam Musubi

Seared spam glazed and served over seasoned rice, wrapped in nori

Course 3 — Small Plate

Spicy Garlic Edamame

Edamame tossed in a savory garlic-chili glaze

Course 4 — Crudo

Bluefin Tuna Crudo

Fresh cut tuna with Serrano, cucumber, green onions, and crispy garlic

Course 5 — Classic Rolls (To Share)

California Roll - Crab mix, avocado, and cucumber

Spicy Tuna Roll - Fresh tuna with chili and sesame

Course 6 — Nigiri (4 pieces per person)

Bluefin Tuna Nigiri

Fresh cut tuna finished with garlic ponzu and Serrano

Course 7 — Signature Rolls (To Share)

The La Jolla Eel Roll

California roll topped with eel, finished with eel sauce, spicy mayo, and sesame

The Torrey Tuna Roll

California roll topped with seared tuna, Serrano, finished with eel sauce, spicy mayo, and green onions

Course 8 — Dessert

Mango Sorbet

A smooth, bright finish to cleanse the palate

*Reserve your experience*