

Nigiri (Listed prices are for one nigiri.)

TORO/tuna belly	1050yen
KURUMA EBI/prawn	840 yen
AWABI/abalone	840yen
UNI/sea urchin	630yen
MEJIRO/Japanese conger	420 yen
HIRAME/flounder	420 yen
KAIBASHIRA/ pen shell	420 yen
HOTATE GAI/ Japanese scallop	315 yen
KOMOCHI KONBU/ sea tangle with eggs	315 yen
KANI/ crab	315 yen
AMA EBI / sweet shrimp	315 yen
IKA / squid	315 yen
IKURA / salmon roe	315 yen
MAGURO/ tuna	315 yen
TAKO/octopus	315yen
SABA/ mackerel	210 yen
TAMAGO/ egg	210yen
INARI /(sweeten deep-fried bean curd) (reservation only)	105yen

Nigiri (Limited seasons only , Please ask us.)

BOTAN EBI / Large shrimp(raw)	1050yen
KURUM EBI ODORI / prawn(raw) reservation only	840yen
AKAGAI / ark shell (from the middle of autumn thru early spring)	630yen
MIRUGAI / trough shell (Jan. ~March and Sept. ~Oct.)	525yen
TORAFUGU / blowfish (winter only)	525yen
SAZAE / turban shell	420yen
TORIGAI /egg cockle (March~July)	420yen
TAI / sea bream	315yen
SHAKE / salmon	315yen
AJI / horse mackerel	315yen
SHIRAUO / white fish	315yen
SAYORI / half beak	315yen
HIRAMASA / (from early summer thru. the end of summer)	315yen
KANPACHI / (from the middle of summer thru the middle of autumn)	315yen
SHAKO / mantis shrimp	315yen
KAZU NO KO / herring roe	315yen
HAMO / conger pike (summer only)	315yen
KAREI / Flatfish (summer only)	315yen
HAMACHI / yellowtail	210yen

GESO / squid legs	210yen
KOHADA / gizzard shad (spring-summer only)	210yen
KATSUO / bonito (summer-fall only)	210yen
IWASI / sardine (summer only)	210yen
UZURA NO TAMAGO / quail egg (winter-spring only)	210yen
HOYA / sea squid	market price
KANI MISO / crab MISO	market price

The prices may change depend on the market prices.