



Chapter 3

MAKI MONO





Double Shake Roll



MAKI MONO

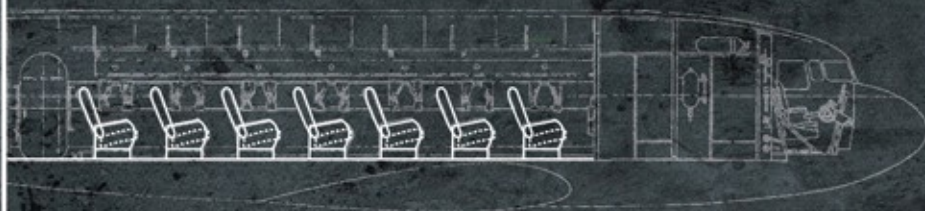
Kappa Maki Japanese cucumber	6	Spicy Shake Maki Chopped salmon with spicy sauce and scallions	25
Tamago Maki Omelette	8	Spicy Akami Chopped Bluefin tuna with spicy sauce and scallions	28
Salmon Maki Salmon	8	Kani Mentai Cheese Maki Snow crab meat baked with mentai cheese and with flying fish roe on top	29
Tekka Maki Bluefin tuna	12	Lobster Mango Roll Lobster served on top of thick sliced fresh mango	29
Negitoro Maki Minced raw tuna belly	18	Double Shake Roll ★ ↑ Raw salmon with deep fried salmon skin	29
California Maki ↑ Crab meat, omelette and cucumber with flying fish roe	19	Ebi Maki ★ ↑ Deep fried prawn, topped with snow crab meat and fish roe	35
Soft Shell Crab Maki ↑ Soft shell crab, flying fish roe & cucumber with mayonnaise	22		

★ Popular ↑ Chef's Recommendation

* Prices are subject to 10% service charge and prevailing Government taxes



Ebi Maki



HAND ROLLS

Salmon Hand Roll ★	7
Salmon with seaweed	
Snow Crab Hand Roll	7
Snow crab meat with vegetables	
Tekka Hand Roll	8
Bluefin tuna with seaweed	
California Hand Roll	9
Snow crab meat with flying fish roe, cucumber & omelette	
Tempura Ebi Hand Roll	10
Deep-fried prawn with flying fish roe, vegetables and spicy sauce	
Soft Shell Crab Hand Roll	12
Deep-fried soft shell crab with flying fish roe, cucumber & mayonnaise	
Ikura Hand Roll	15
Salmon fish roe with vinegared rice	
Negitoro Hand Roll ★	16
Chopped Toro (tuna belly) with scallions	
Shake Ikura Hand Roll ✈	18
Salmon sashimi with salmon fish roe	
Uni Hand Roll	29
Sea urchin with vinegared rice	

★ Popular ✈ Chef's Recommendation

* Prices are subject to 10% service charge and prevailing Government taxes