

# WOK n FIRE

SUSHI-CENTRIC / ASIAN-INSPIRED CUISINE

## SUSHI

2 pcs Sashimi or Nigiri

Oct. 25, 2021

\* Featuring Fresh Fish flown in weekly

*ORA SAKE, NEW ZEALAND	KING SALMON	13
*ORA SAKE, NEW ZEALAND	SALMON BELLY	17
*HAMACHI, JAPAN	YELLOWTAIL	13
*HAMACHI, JAPAN	YELLOWTAIL BELLY	17
MADAI, JAPAN	RED SNAPPER	11
*HIRAME KOREA	FLUKE	13
*AKAMI	LEAN BLUE FIN TUNA	20
*CHUTORO	MEDIUM FAT BLUE FIN TUNA	25
*OTORO	FATTY BLUE FIN TUNA	30
KANI	CRAB	11
*HOTATE, MAINE	SCALLOP	13
EBI, GULF	SHRIMP	7
UNAGI, BOSTON	FRESHWATER EEL	8
IKURA, ATLANTIC	SALMON ROE	7
TOBIKO, JAPAN	FLYING FISH ROE	7
MAGURO	TUNA	8
SMOKED SALMON		7
TAKO	OCTOPUS	7
UNAGI	EEL	8

## TEMAKI

1 Hand Roll

NEGI TORO – <i>Fatty Tuna, Scallion</i>	21
SPICY SALMON – <i>Salmon, Spicy Mayo</i>	11
SPICY SCALLOP – <i>Scallop, Spicy Mayo</i>	11

## Special Nigiri

2 pcs

*TUNA TARTAR	16
*SALMON TARTAR	11

## Japanese Wagyu Beef

120G (4oz)	8 PIECES	69
60G (2oz)	4 PIECES	39

# SAKE you must try!

ENDLESS SUMMER HONJOZU (GLASS) 14  
MOON ON THE WATER JUNMAI GINJO (GLASS) 18  
TEARS OF DAWN JUNMAI DAIGINJO (GLASS) 20  
DASSAI 45 JUNMAI DAIGINJO (300ML) 50  
DRUNKEN SNAPPER JUNMAI GINJO (720ML) 75  
BRIDE OF THE FOX JUNMAI GINJO (300ML) 25  
DEMON SLAYER JUNMAI DAIGINJO(720ML) 110  
BORN JUNMAI DAIGINJO (720ML) 90  
DIVINE DROPLETS JUNMAI DAIGINJO (720ML) 160

## RAW BAR

\*SAKE LOUNGE GUESTS ONLY

EMPEROR SAKE PAIRING 149  
2 PIECE EACH OF AKAMI, CHUTORO, OTORO, ORA SALMON, HIRAME, 120G WAGYU

SAMURAI SAKE PAIRING 59  
1 PIECE EACH OF AKAMI, ORA SALMON, HIRAME, 60G WAGYU

CAVIAR 90  
PRESTIGE PACIFIC WHITE STURGEON CAVIAR 1OZ

FRESH BLUE FIN TRIO 69  
2 PIECE EACH OF AKAMI, CHUTORO, OTORO WITH PONZU & WASABI  
NIGIRI OR SASHIMI

TRI COLOR COMBINATION 49  
3 PIECES EACH OF ALL FRESH: ORA SALMON, AKAMI, HAMACHI  
NIGIRI OR SASHIMI