



## Take-out Menu



Nama bara chirashi Price \$130

**【Sushi topping】**

Tuna (red meat, medium fatty tuna) Two kinds, Baby sea bream, Japanese tiger prawn, sea urchin, salmon roe, whitespotted conger, scallop, small dotted gizzard shad, white squid, cucumber, egg.

※The producing area and sushi topping may change depending on the arrival status of Toyosu market.



Nigiri set Price \$170

**【Sushi topping】**

3 kinds of tuna, White marbled sole, baby sea bream, Grunt, Idiot fish, Razor clam, Purple sea urchin, Horse-dung sea urchin, Gizzard shad, Prawn, Conger, Salmon roe, Dried gourd (2 rolls)

※ It may be slight variations in the type of ingredients depending on the arrival status at the Toyosu Market.



Kou special Price \$250

**【Sushi Topping】**

Fat portion of fish, steamed abalone, brine sea urchin, horse-dung sea urchin, purple sea urchin, salmon roe, and caviar. (This sea urchin is brine sea urchin, produced in Yoichi city in Hokkaido. Landing season was just started before. Caviar is highest grade caviar produced in France. .

※The producing area may change depending on the arrival status.

It will be closed as soon as it disappears.

For purchases under \$200 Delivery Fee is \$12.