

## TAKESHI ITO - TOKYO, JAPAN

Master Itamae Takeshi Ito prepares great sushi on selected evenings only. Be sure to try his exceptional vegan specialties.



### SASHIMI OF THE DAY

|             |       |
|-------------|-------|
| 5 varieties | 1 490 |
| 3 varieties | 990   |

### NIGIRI SUSHI

|  |     |
|--|-----|
| 1 Marinated quail egg - Caviar and Truffle | 240 |
| 2 Salmon - Raw or Aburi - Ikura            | 190 |
| 3 Tuna - Raw or Aburi or Zuke - Foie gras  | 250 |
| 4 Shrimp - Raw or Aburi - Eggs & Tobiko    | 170 |
| 5 Unagi - Cheese & Orange                  | 210 |
| 6 Oysters - Raw or Aburi - Momizi oroshi   | 190 |
| 7 Hamachi - Teriyaki Mayo                  | 190 |
| 8 Daily special                            |     |

### VEGAN NIGIRI SUSHI

|                                     |     |
|-------------------------------------|-----|
| 11 Eggplant & Ginger & White radish | 140 |
| 12 Inari tofu & Poppyseed & Avocado | 160 |
| 13 Cucumber & Ume & Sesame          | 140 |
| 14 Daily mushroom & Truffle         | 190 |
| 15 Daily special                    |     |

### ROLL 4 pieces

|   |     |
|---|-----|
| 21 Ebi tempura salads - Oroshi, Mayo, Chili       | 490 |
| 22 Salmon, Mango, Cucumber, Avocado, Cream cheese | 440 |
| 23 Unagi - Cucumber, Avocado, Egg omelet          | 490 |