

Raw Menu by Chef Takeshi Kamioka  
Ferrari Event at Boat Show 2019

**Sushi nigiri pieces**

O Toro - \$10

Topped with truffle soy & caviar

Scottish Salmon \$9

Beet pure with yuzu lemon zest

Japanese Fluke \$8

Served with yuzu kosho and shiso

Hamachi Belly \$10

Topped with a Serrano pepper and ponzu jelly

Kampachi \$9

Baby yellow tail with garlic chives and fresh wasabi.

Hokkaido Scallop \$10

Topped with key lime ichimi cream

**Sushi Rolls**

**Hosomaki**

Negi (scallion) Toro \$10

Ume Shiso \$5

Kappa (cucumber) \$5

Oshinko (pickled daikon radish) \$5

**Sashimi (4 slices)**

Toro \$20

Salmon \$16

Hamachi \$16

Fluke \$15

**Yuzu Shiso Ceviche \$12**

**Oysters \$4**

Topped with ponzu salsa

\*Fish and price subject to change to do availability and change in market price