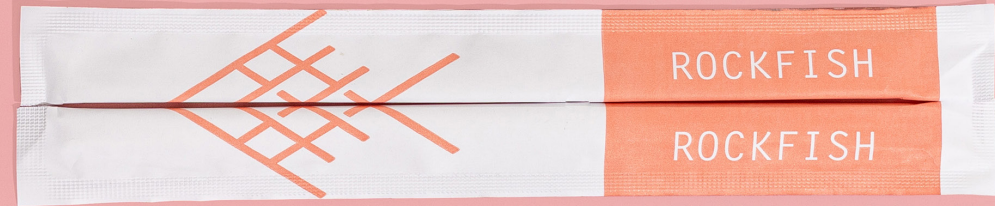
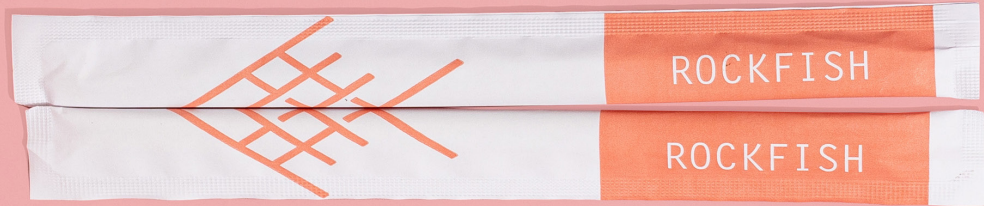
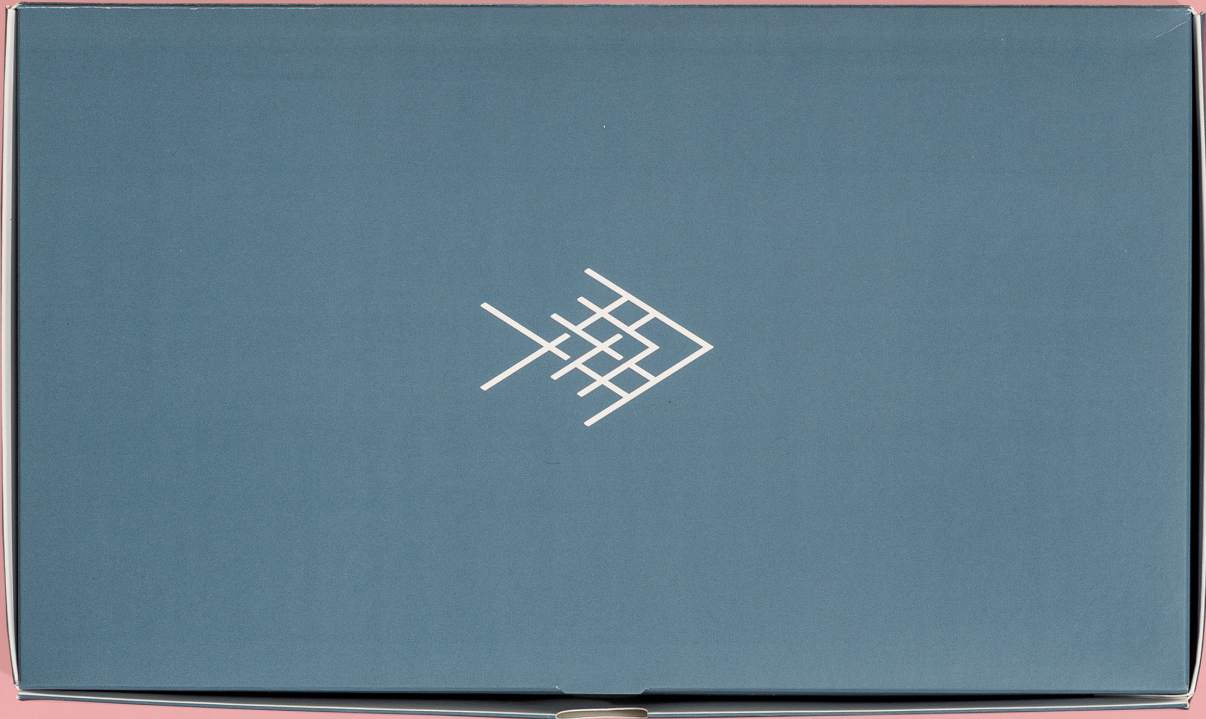


ROCKFISH

sushi bar



THE OMAKASE EXPERIENCE

SASHIMI
(sah-shee-me)



Thinly sliced pieces of raw fish.
The way to enjoy our premium tuna.

NIGIRI
(ni-geer-ee)



A type of sushi. Thin slices
of raw fish over seasoned rice.

MAKI
(mah-kee)



Raw fish + seasoned rice.
Rolled by hand and sliced into
bite-sized pieces.

FISH FINDER



MAGURO (Tuna)



MADAI (Sea Bream)



SAKE (Salmon)



KANPACHI (Amberjack)



HAMACHI (Yellowtail)



MONGO IKA (Cuttlefish)



SABA (Mackerel)



BINNAGA (Albacore)

HOW TO EAT SASHIMI



MAGURO SASHIMI (Tuna)

- ① dip into ponzu
- ② top with scallions



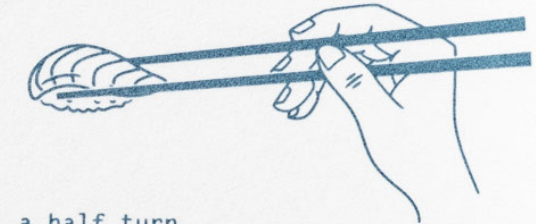
HOTATE (Scallop)



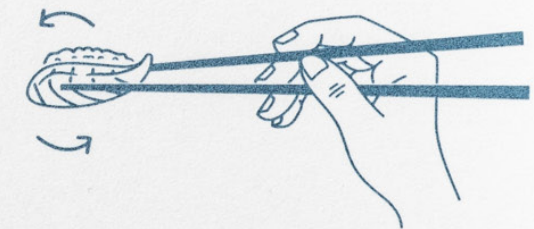
EBI (Shrimp)

PRO TIP

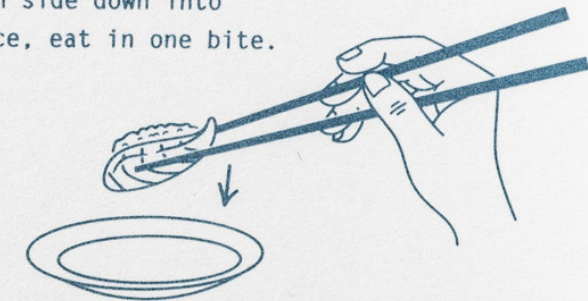
- ① Using your Chopsticks (or fingers), grab the nigiri in the middle.



- ② Rotate nigiri a half turn. (not totally upside-down)



- ③ Dip fish side down into soy sauce, eat in one bite.



LAST BITE

WAKAMOMO

Sweet baby peach from the
mountains of Japan.



HAMACHI (Yellowtail)

MONGO IKA (Cuttlefish)

SABA (Mackerel)

BINNAGA (Albacore)

HOW TO EAT SASHIMI



- 1 dip into ponzu
- 2 top with scallions

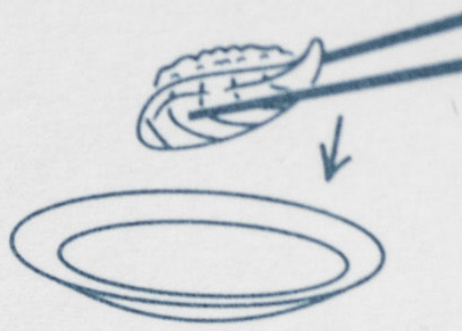
MAGURO SASHIMI (Tuna)



HOTATE (Scallop)



EBI (Shrimp)



LAST BITE

WAKAMOMO

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THE OMAKASE EXPERIENCE

SASHIMI
(sah-shee-me)



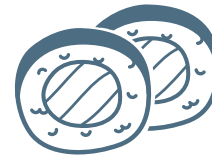
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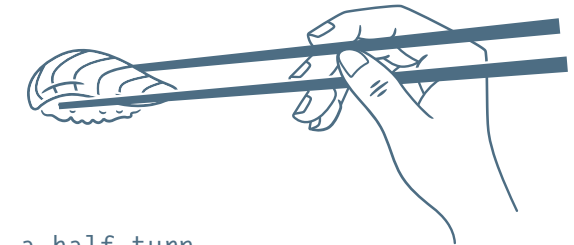
HOTATE (Scallop)



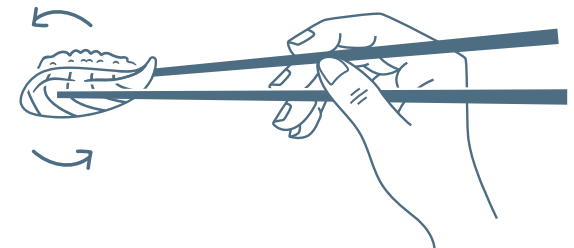
EBI (Shrimp)

PRO TIP

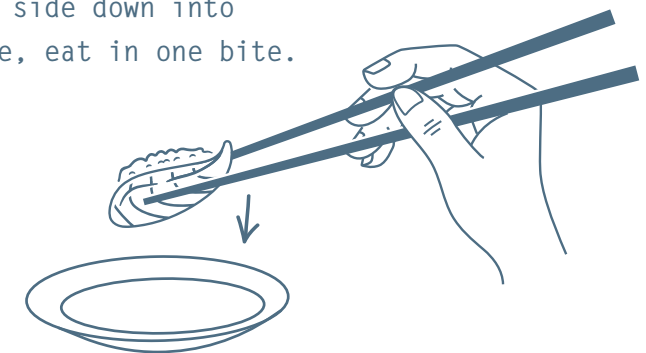
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