

APPETIZERS

EDAMAME

steamed japanese beans, sea salt
-12-

KING SALMON SASHIMI

yuzu, truffle, soy, sprouts
-29-

TUNA TATAKI

seared big eye tuna, ponzu, crispy shallot
-28-

NORI TACO

tuna, salmon, yellow tail
-32-

CRISPY RICE

spicy tuna, avocado, jalapeno,
eel sauce
-32-

HAND ROLLS

SPICY TUNA

tempura flake, nori, cucumber
-15-

SALMON IKURA

nori, salmon roe, soy
-16-

TORO SCALLION

tuna belly, scallion, pickled radish
-18-

CLASSIC ROLLS

SPICY TUNA

-18-

TUNA AVOCADO

-20-

SALMON

-18-

SALMON AVOCADO

-19-

SPICY HAMACHI

-18-

VEGETABLE ROLLS

CUCUMBER AVOCADO

-15-

TRUFFLE MUSHROOM

-16-

SWEET POTATO AVOCADO

-15-

PLATTER CHEF SELECTION (9pc) -65-

Nigiri / Trust the Chef

OMAKASE

18 COURSE

\$180.00 Per Person

Reserve Sake Pairing

\$85.00 Per Person

Pearl Bar

- Chef Curated Intimate Omakase Experience

- Remarkable Cuisine enjoyed in a unique environment

- Maintaining the purity of classical sushi at all costs

Fish Flown in Daily From Tsukiji Fish Market - Tokyo

SPECIALTY ROLLS

BONITO 47 ROLL

salmon, tuna, hamachi, cucumber,
torched glaze
-32-

HAMACHI ROLL

spring onion, pickled radish, garlic chip
-28-

VEGETABLE ROLL

mushroom, cucumber, mango, wrapped
avocado,
sweet potato chip
-25-

SALMON SAPPHIRE ROLL

avocado, seared king salmon, ponzu
-28-

TUNA RUBY ROLL

cucumber, tempura flake, seared spicy
tuna, torched glaze
-30-

SAKE

SHO CHIKU BAI 375ml Nigori 12 / 50

SHO CHIKU BAI Premium 300ml Gingo 16 / 60

KIKUSUI JUNMAI GINGO 720ml 22 / 80

KIKUSUI JUNMAI GINGO 300ml ORGANIC 15 / 55

SCB NAMA 300ml ORGANIC 14 / 50

REI JUNMAI DAIGINJO 300ml 16 / 58

BORN "GOLD" JUNMAI DAIGINJO 720ml 28 / 105

YAMADANISHIKI JUNMAI DAIGINJO 720ml 39 / 168

KATOUKICHIBEE SHOUTEN BORN NIHON 720mn 420

KATOUKICHIBEE SHOUTEN BORN YUME 720ml 680

YUZU HANA 750ml FLAVORED 12 / 50

YUKI NIGORI 375ml FLAVORED 12 / 42

flavors: cantaloupe, lychee or strawberry

PLATTER CHEF SELECTION (18pc) -120 -

Nigiri / Trust the Chef