

# ≡≡≡ NIGHTS AT MISUZU'S WITH CHEF MAZAKAZU ≡≡≡

## ZENSAI (small plates)

Seared Tuna with 3 Tartares.....\$8.00

Wagyu Beef Tataki, Ponzu.....\$10.00

## Ikasansai

Calamari Salad.....\$7.00

## NIGIRI SUSHI

Wagyu Beef, Yakiniku Sauce.....\$4.50

Kaki (Oyster), Soy Gratin.....\$4.50

Masu (Ocean Trout), Yuzu Miso Yaki.....\$4.50

Scamp, Kobayjime, Flying Fish Roe.....\$7.50

## Anago (Sea eel)

In the traditional style.....\$4.50

Combination With One of Each Above.....\$24.00

Tuna, Salmon or Kingfish.....\$3.50

California Roll.....\$3.00

## Tamago

Egg Omelette.....\$3.50



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## SASHIMI

Tuna, Salmon or Kingfish (3 slices per serve).....\$7.00

## MORAWASE (CHEF'S SELECTION)

Platter of sushi & sashimi

For two as an entrée, one as main.....\$40.00

For three to four as entrée, two as small main.....\$60.00

Platter of sushi, sashimi and zensai

For four as an entrée, two as main.....\$80.00

For six as an entrée.....\$120.00