

展示

TENJI SUSHI

SASHIMI

The slicing of sashimi is not just about cutting fish; it is an art that requires years of practice. Each type of fish or seafood has its own specific slicing technique to enhance its flavor and appearance. For example, hirazukuri refers to rectangular cuts for fish like tuna, while usuzukuri refers to paper-thin slices for fish like flounder.



- SASHIMI -



**SALMON 55K
SASHIMI**

Ika Sashimi	55K
Tako Sashimi	55K
Unagi Sashimi	70K
Hotate Sashimi	70K
Akaebi Sashimi	90K

Ikura Sashimi	75K
Tobiko Sashimi	50K
Dashi Tamago Yaki Sashimi	45K
Salmon Belly Sashimi	65K





HAMACHI SASHIMI 70K



MAGURO SASHIMI 55K



OTORO SASHIMI 70K



