

展示

TENJI SUSHI

URAMAKI

Uramaki, or inside-out sushi, was created in California in the 1970s with rice on the outside and nori on the inside. Its uniqueness lies in its distinctive appearance and the use of innovative ingredients, such as ikura or unagi, making it a favorite in modern sushi restaurants.



**ASIAN
HIDDEN ROLL**

100K

URAMAKI



ABURI
SALMON ROLL

95K



ABURI SALMON CRISPY
POTATOES ROLL

90K

URAMAKI



ABURI FOIE GRAS SALMON ROLL 115K

Aburi Salmon Mentai Roll 100K

Aburi Shoft Shell Salmon Roll 105K

Floss Aburi Salmon Roll 100K

Aburi Salmon Cheese Roll 100K

Aburi Salmon Curry Tar Tar 90K

Chicken Teriyaki Roll 80K

URAMAKI



**UNAGI FOIE
GRAS ROLL** **140K**



**IKURA
SALMON ROLL** **150K**

— URAMAKI —

**SPECIAL
MAKI ROLL**

80K



**SIZUKA
ROLL**

90K



URAMAKI

FUJI LAVA ROLL **100K**



Ikura Sashimi Roll

125K



Aburi Salmon Unagi Roll

115K

Aburi Beef Kagoshima Roll

90K

URAMAKI

Sukiyaki Beef Roll

90K

Dragon Roll

95K

Unagi Roll

100K



TENJI LAVA
ROLL

105K

