

# CURATED AT HOME EXPERIENCES

## DIY SUSHI KITS

\*Please note this is available only for pre-order, must be by 12:00 PM for same-day pick up

### DIY Lucky Bosu \$85

Create your own maki and hand style sushi rolls from a selection of curated fish with selected accouterments *(may change based on availability and seasonality)*

- Maguro
- Sake
- Hiramasa
- Kani
- Avocado
- Cucumber
- Serrano
- Sunomono
- Spicy Mayo
- Nikiri
- Seasoned Rice
- Edamame
- Nori



### DIY Lucky Luxe \$100

Create, craft and experience the joy your own maki, nigiri and hand style sushi rolls from a selection of curated fish with selected accouterments *(may change based on availability and seasonality)*

- Maguro
- Sake + Ikura
- Hiramasa
- Suzuki + Tobiko
- Market Fish
- Kani
- Avocado
- Cucumber
- Serrano
- Green Onion
- Sunomono
- Spicy Mayo
- Nikiri
- Apple Salad Vinaigrette
- Seasoned Rice
- Edamame
- Nori



## OMAKASE BOXES

\*Please allow 90 minutes to prepare

### Omakase Sushi Box \$110

**16 pieces of nigiri** (4 Maguro, 4 Sake, 4 Hiramasa, 4 Suzuki); **1 Hiramasa Shrimp Battle** (tempura shrimp, avocado, pickled cucumber and carrot topped with hiramasa, serrano and panko togarashi, spicy mayo, lemongrass soy); **1 Robo Tuna** (bigeye tuna, avocado, english cucumber, panko togarashi, spicy mayo, sriracha); **2 Sake Maki 2.0** (Atlantic salmon, yuzukosho, sesame, spicy mayo)



### Omakase Nigiri Box \$145

**30 pcs of nigiri** including Maguro, Sake, Hiramasa, Suzuki and Market Fish, 1 bottle Nikiri, Wasabi, Ginger



### Omakase Chirashi Box \$185

**Chef's Choice Sashimi over sushi rice.** Selection will include: Maguro, Sake, Hiramasa, Suzuki, Tarabagani, Kingu Sake, Uni, Ikura Market Fish, 1 Bottle Nikiri, Wasabi, Ginger



Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.