

OMAKASE M/P

“Omakase” is Sushi of Gari’s signature Tasting Menu; it offers originally innovated Sushi created by owner chef, Gari Sugio.

Using the seasonal items mainly fish from Japan daily.

You will enjoy truly unique pieces of Sushi with an amazing tastes such as slightly cooked, marinated, and topped with a variety of home-made sauces.

Charged by pieces

Please feel free to ask us about “OMAKASE”.

TUNA OF GARI 49

8 pieces Gari’s tuna sushi & 1 spicy tuna roll

SALMON OF GARI 38

8 pieces Gari’s salmon sushi & 1 salmon skin roll

MIX OF GARI 42

4 pieces Gari’s tuna sushi

4 pieces Gari’s salmon sushi & choice of 1 roll

(spicy tuna roll, California with smelt fish roe, or salmon skin roll)

CHIRASHI 37

Assorted sashimi over the sushi rice

(Salmon roe, “Nori” seaweed and sesame seeds also on the sushi rice)

SUSHI DELUXE 34

9 pieces sushi & 1 fatty tuna with scallion roll

(Sea urchin, salmon egg may include)

SASHIMI DINNER 30

Assorted raw fish

(Boiled shrimp include)

FUTOMAKI 23

A Big cut-up roll of grilled eel, egg omelet, crab stick & vegetables

(8 pcs)