

MOzen
bistro

SUSHI BAR

OMAKASE (TRUST THE CHEF)

NIGIRI – 2 PIECES

HAMACHI (YELLOW TAIL)

MAGURO (TUNA)

TORO (FATTY TUNA BELLY)

FLUKE (FLOUNDER)

SAKE (SALMON)

AMAEBI (RAW SWEET SHRIMP)

EBI (COOKED SHRIMP)

UNAGI (BBQ EEL)

UNI (SEA URCHIN)

TAMAGO (OMELETTE)

SALMON ROE

KING CRAB

MACKEREL

SUSHI BAR

SASHIMI – 3 PIECES

HAMACHI (YELLOW TAIL)

BIG EYE TUNA

TORO (FATTY TUNA BELLY)

FLUKE (FLOUNDER)

SAKE (SALMON)

AMAEBI (RAW SWEET SHRIMP)

EBI (COOKED SHRIMP)

UNI (SEA URCHIN)

JUMBO CLAM (GOEDUCK)

KING CRAB

MACKEREL

SUSHI BAR

CHEF'S DESIGNS, ROLLS AND INSPIRATIONS

MORIWASE

Chef's selection of three types of sashimi and two types of nigiri

CALIFORNIA ROLL

Lump blue crab with cucumber and avocado

SPICY TUNA ROLL

Chopped big eye tuna, blended with spicy chili aioli

TEMPURA SHRIMP ROLL

Cucumber, avocado, spicy tuna and green onion

SPICY YELLOW TAIL ROLL

Tartare of yellow tail with togarashi chili and aioli

EEL AND CUCUMBER ROLL

Avocado and eel sauce

YELLOW TAIL COMBO ROLL

Spicy hamachi roll with hamachi sashimi, garlic chip and chili sauce

SUSHI BAR

CHEF'S DESIGNS, ROLLS AND INSPIRATIONS

SPIDER ROLL

Soft shell crab tempura, cucumber, avocado and tomato

RAINBOW ROLL

California roll with sliced tuna, hamachi, salmon and fluke

DRAGON ROLL

Eel, blue crab, avocado and cucumber

MANDARIN ROLL

Salmon & cream cheese, salmon aburi and petrossian sturgeon caviar

TUNA CARPACCIO

Sliced tuna tataki, tobiko, cucumber, truffle oil, yuzu and crispy rice

FLUKE CARPACCIO

Thinly sliced garnished with jalapeno, chili sauce and cilantro