



Omakase 400

“Valentine’s Day  
Special”

Herring roe “Komochi-Kobu” salad

King Salmon “Goma-Jyoyu” Sesame soy

Sashimi & “Uni” Tasting

Citrus soy simmered “Ankimo”

Salt grilled Rosy-seabass “Nodoguro”

Deep fried tofu with black truffles

White vinegar Snow crab “Zuwai-Gani”

Sushi- 8 pieces & 1 hand roll

Soup of the season

Dessert

A 20% service charge will be added to each guest check

Inoue Menu can be changed based on seasonality, availability  
on special ingredients for the day.



Omakase 400  
“Pairing Sake Tasting”

Appetizer “Zen-Sai”

King Salmon w/ Sesame vinegar

“Uni” Tasting

Sashimi of the season

Sweet soy grilled wild yellowtail  
“Buri-Arima-Yaki”

Anago Kara-Age

Zuwaigani w/ Tofu Yogu

Sushi – 10 Pieces & 1 hand roll

Soup of the season

Dessert

A 20% service charge will be added to each guest check

Inoue Menu can be changed based on seasonality, availability on special ingredients for the day.



Omakase 275

“Pleasure of Tasting”

Appetizer “Zen-Sai”

Deep fried scallop noodle “Hotate-Chasoba”

“Uni” Tasting

Steamed white fish with crab meat

Bonito soup stock “Kani-Ankake”

Grilled Toro “Shio-Koji Toro”

Kumamoto oyster with  
watermelon sorbet

Sushi – 10 Pieces & 1 Hand Roll

Soup of the season

Dessert

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Inoue Menu can be changed based on seasonality, availability on special ingredients for the day.



Omakase 225

“Pleasure of Tasting”

Appetizer “Zen-Sai”

Deep fried scallop noodle “Hotate-Chasoba”

Sashimi of the season

Sweet soy grilled wild yellowtail

“Buri-Arima-Yaki”

Deep fried Tile fish “Guji-Karaage”

Sushi-10 pieces & 1 hand roll

Soup of the season

Dessert

A 20% service charge will be added to each guest check

Inoue Menu can be changed based on seasonality, availability on special ingredients for the day.

# Sushi Inoue

*“Pleasure of Tasting”*

## Inoue Starters

Seafood Salad	シーフードサラダ	15
Seaweed Salad	海藻サラダ	15
Salmon Salad	サーモンサラダ	15
Scallop Daikon Salad	ホタテと大根のサラダ	15
Miso Soup	味噌汁	7
Grilled Scallop	帆立殻焼 (井上スタイル)	18
Grilled “Aki Salmon” Shinshu Yaki w/ Umai Source	新鮭の信州焼き	18
Grilled Turban “SAZAE” Clams	サザエの壺焼き	25
“Matsutake Mushroom Chawanmushi	キノコ3種 茶碗蒸し	12
“Uni” Tasting	雲丹食べくらべ	48

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# Sushi Inoue

*“Pleasure of Tasting”*

## Sashimi

Sashimi -3 kinds	刺身三種盛	42
Sashimi -3kinds	刺身五種盛	72

## Inoue’s Blue Fin Tuna Special 100

Japanese Bonito Salad

Fatty Tuna

Medium Fatty Tuna

Lean Tuna

Marinated Tuna

Chopped Fatty Tuna Roll

Miso Soup

Dessert

## Inoue’s Favorite Trio 58

Lean Tuna

King Salmon

White Fish

Miso Soup

## A la Carte (Sashimi-minimum 2 pieces)

### BLUE FIN MAGURO

ZUKE (Marinated Tuna)	づけ	8
AKAMI (Lean Tuna)	赤身	8
CHU-TORO (Medium Fatty Tuna)	中トロ	13
O-Toro (Fatty Tuna)	大トロ	15
Seared O-Toro	大トロ 炙り	15

### SHIROMI (White Fish)

HIRAME (FLUKE)	平目	8
KINMEDAI (Golden Eye Snapper)	金目鯛	8
SHIMA AJI (Striped Jack)	しまあじ	8

### SHELLFISH

AWABI (Abalone)	あわび酒蒸し	10
MIRU GAI (Giant Clam)	活みる貝	9
TAIRA GAI (Sea Scallop)	平貝	9
HOTATE (Scallop)	ほたて	8
BOTAN EBI (Spotted Prawn)	ぼたんえび	8
UNI (Sea Urchin, Hokkaido)	雲丹 (北海道)	13

### EEL

ANAGO (Sea Eel)	穴子	8
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## OTHER POPULAR KINDS

EDOMAE-TAKO (Boiled Octopus)	江戸前たこ	8
Sumi Ika (Seasonal Squid)	すみいか	7
IKURA (Salmon Roe)	いくら	8
KING SALMON	キングサーモン	7
Seared KING SALMON	キングサーモン 炙り	7
TAMAGO (Sweet Omelet)	玉子	6

## Regular Rolls

AnaQ	Anago & Cucumber	10
Tekka	Lean Tuna	10
Torotaku	Chopped Fatty Tuna with Daikon	15
O-Toro	Fatty Tuna	15

## Japanese Vegetable Rolls

Kanpyo	Cooked Dried Gourd	8
Kappa	Cucumber	8
Yamagobou	Picked Burdock	8
Umeshiso	Plum and Shiso Leaf	8

## Dessert

Cheesecake with Yuzu or Matcha	8
Vanilla Mille Crepe	8
Fondant Chocolate	8
Éclair	8

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