

Sasabune Beverly Hills

“OMAKASE” (chef’s choice)

The “omakase” course is the daily chef’s choice special. All fish and shellfish are specially handpicked each morning. The seafood is selected by freshness, region, and season to ensure the optimal experience. This traditional set course meal begins with a **SASHIMI** platter, followed by a selection of **SUSHI**, and finally concludes with a **HANDROLL**.

Please instruct your server if you have any dietary restrictions so that we can ensure an exceptional experience for you.

松	“matsu”	\$75
	Sashimi platter, Oyster and Mussel trio 10 pcs of Sushi (including sea urchin and live shrimp) and choice of Hand Roll	
竹	“take”	\$65
	Sashimi platter, Oyster and Mussel trio 10 pcs of Sushi -OR- 9 pcs of Sushi (including live shrimp) and choice of Hand Roll	
梅	“ume”	\$40
	Albacore Sashimi, 7 pcs of Sushi and choice of Hand Roll	

-Hand Roll Selection-

Blue Crab
Toro/ Scallion
Tuna/ Scallion
Yellowtail/ Scallion
Salmon Skin
Eel/ Cucumber
Plum/ Cucumber

*****18% gratuity is added to parties of 6 or more people*****

“DINNER SET”

Albacore Tuna Sashimi with garlic ponzu sauce

Tuna
Toro
Halibut
Kanpachi

Baked Green Mussels and Oyster **-OR-** Grilled miso marinated Salmon

Yellowtail
Salmon
Butter fish (black cod)

Choice of Hand Roll

Served with miso soup, sunomono salad and dessert
(Selections may vary. We accommodate dietary restrictions. Please instruct your chef or server.)

\$50

“NIGIRI” & “TEMAKI”

菊 “kiku” \$55

10 pcs of Sushi (including sea urchin and live shrimp) and choice and Hand Roll

藤 “fuji” \$45

10 pcs of Sushi -OR- 9pcs of Sushi (including live shrimp), and choice of Hand Roll

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