



JOE'S AUTUMN TEMPTATIONS

JOE'S SASHIMI TRIO \$130

SASHIMI ROLL OF SALMON WITH AVOCADO
HAMACHI WITH UNI & TUNA ROLL WITH HAMACHI

MINI TORO USU SALAD \$150

FINELY SLICED PRIME TUNA ONTOP WITH GARDEN GREENS
TOSSED WITH SWEETENED VINIGRETTE DRESSING

UNI TEMPURA (4 PCS) \$130

DEEP FRIED BATTERED UNI WITH SHISHO LEAVE

SANMA SASHIMI \$150

SASHIMI OF JAPANESE MACKERAL
SERVED WITH PONZU SAUCE

SEARED SUSHI COMBO \$180

SUSHI OF SEARED TORO, SEARED WAGYU BEEF
AND GRILLED SALMON

WAGYU TATAKI \$180

THINLY SLICED SEARED WAGYU BEEF
SERVED WITH GINGER PONZU SAUCE

OYSTER DUO \$130

FRESH JAPANESE IWA OYSTER WITH PONZU SAUCE
AND OYSTER TEMPURA WITH TANGY SAUCE

JOE'S LAMB FUMI \$110

GRILLED LAMB CHOPS WITH WASABI SOYA SAUCE

Prices are subject to 10% service charge