



*Sushi Lin*

*Lower East Side*

## OMAKASE

\$85

12 COURSES( APPETIZER, NIGIRI,  
AND A HANDROLL)

\$125

17 COURSES ( 3 APPETIZERS, NIGIRI  
A HANDROLL, AND DESSERT)

\*Please let us know if any food allergy.

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk  
of food borne illness.

## OMAKASE HANDROLL

Salmon Tomato HR	\$12
Toro Takuan HR	\$13
Yellowtail Shishito Peppers HR	\$12
Chop Eel HR	\$12
Uni Toro Caviar HR	\$25
Scallop Uni HR	M/P
Wagyu Uni HR	\$25
Wagyu Toro Uni HR	\$30

## OMAKASE PCS

A la carte

Salmon Tomato	\$9	Uni Toro Caviar	\$15
Tuna Truffle	\$9	Scallop Uni	M/P
Yellowtail Shishito Peppers	\$9	Seared Salt Pepper Toro	\$12
Chutoro	\$10	A5 Wagyu	\$15
Botan	\$9	A5 Wagyu Uni	\$20
Hotate	\$7	Shiro Ebi Caviar	\$12
Yaki Salmon w. Fried Leek	\$8	Uni (Hokkaido, California, or Maine)	M/P
Madai	\$7		
Oyster	\$6		
Kimedai	\$9		
Chop Eel	\$9		
Shima Aji w. Garlic Chips	\$8		
Toast (uni, toro, onions, and shiso leaf)	\$13		