



*Sushi Lin*

*West Village*

## OMAKASE

\$85

12 COURSES( APPETIZER, NIGIRI,  
AND A HANDROLL)

\*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	\$18
Wagyu Uni HR	\$25
Wagyu Toro Uni HR	\$30
Spicy King Crab Soy Paper	\$25

## OMAKASE PCS

A la carte

Salmon Tomato	\$9	Uni Toro Caviar	\$15
Tuna Truffle	\$9	Scallop Uni	\$12
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	King Crab	\$11
Madai	\$7	Egg On Egg (Salmon belly, Ikura, and Quail egg)	\$15
Oyster	\$6	Uni (Hokkaido, California, or Maine)	MP
Kimedai	\$9		
Chop Eel	\$9		
Shima Aji w. Garlic Chips	\$8		
Toast (uni, toro, onions, and shiso leaf)	\$13		