



Booking for Restaurant Week?
Use code **DCRW26** in special
requests when you reserve.

DINNER | \$65

12 COURSES + SAKE COCKTAIL

Upgrade your omakase experience
with an additional 5 seasonal courses
and a celebratory toast **+35**

Hamachi yellowtail

Akami lean tuna

Botan Ebi lean tuna

Ikura salmon roe

Bincho albacore

Maguro chopped tuna

Hotate scallop

Gindara miso black cod

Toro fatty tuna

Wagyuni surf 'n' turf

Sake salmon

Unagi bbq eel

Sake To Me Cocktail
sake, st germain, lemon, shiso syrup

TAG US  **@SUSHIBYBOU_**

BOU'S FAVORITES

Big Mac 28

Quadruple stack of toro, scallop, wagyu,
and uni. The ultimate Bou bite.

Marrow-Kissed Toro 18

Fatty toro from Spain is drizzled with rich wagyu
bone marrow, a melt-in-your-mouth bite with deep
umami and silky texture.

Wagyu x Toro 20

Australian wagyu topped with hand-chopped toro,
creating a balanced, buttery, and ultra-rich bite.

Caviar Bump Kit 58

10 grams of premium Ossetra caviar, presented in
a custom tin with a mother of pearl spoon for the
ultimate tasting experience.

Holy Tshili Hand Roll 14

Salmon is mixed with Holy Tshili Everything Bagel
Chili Oil, yuzu, and a fresh shiso leaf. A perfectly
bold and spicy combination.

Toro Negi Hand Roll 18

Rich and fatty tuna is chopped, mixed with scallion,
and served with crisp seaweed and rice.

Spicy Salmon Yuzu Hand Roll 14

Chopped salmon is mixed with a spicy citrus yuzu ja-
lapeno sauce, and wrapped in rice and crisp seaweed.

Bouzy Ice Cream 16

Our signature Japanese spirit-infused ice cream in
collaboration with Aubi & Ramsa. Available in three
irresistible flavors: Yuzu Blossom (bouzy), Whiskey
Ganache (bouzy), and Kokonattsu (non-bouzy).

*Consuming raw or undercooked meats, seafood,
shellfish or eggs may increase your risk of foodborne
illness. Please inform your server of any allergies.