



SUSHI BAR

SPECIAL ROLLS

GO GREEN 16

Tempura Veggies, Green Apple; Topped with Avocado, Micro Cilantro, Arare, Miso Mustard

\$1 WILL BE DONATED TO THE FOOD LITERACY CENTER OF SACRAMENTO

MIDTOWN 17

Cucumber, Avocado, Lolla Rossa Lettuce, Seaweed; Over Sweet Chili, Soy Wrapped

SPICY B* 19

Shrimp Tempura, Spicy Tuna, Cucumber; Topped with Avocado, Seared Tuna, Tempura Crisps, Micro Greens, Chili Sauce, Spicy Garlic Sauce, Eel Sauce

SUNSHINE* 20

Shrimp Tempura, Spicy Tuna, Green Apple, Lemon; Topped with Avocado, Escolar, Arare, Micro Cilantro, Fried Leeks, Sweet Chili, Spicy Garlic Sauce

CATERPILLAR 18

Shrimp Tempura, Cucumber; Topped with Grilled Fresh Water Eel, Avocado, Eel Sauce

SPICY LIZ* 18

Spicy Tuna, Cucumber; Topped with Lomi Salmon, Onion, Chili Oil, Soy Sauce, Chives

TESLA* 18

Soft Shell Crab; Topped with Avocado, Albacore, Salmon, Garlic Cream, Chives

KINGS* 22

Lobster Tempura, Crab, Lemon; Topped with Avocado, Shrimp, Tobiko, Spicy Cream, Eel Sauce, Micro Cilantro

RAINBOW* 18

Crab, Avocado, Cucumber; Topped with Maguro, Shiro Maguro, Salmon, Escolar, Ebi, Hamachi

FIRECRACKER* 18

Crab, Avocado; Topped with Salmon, Spicy Garlic Sauce, Tempura Crisps, Jalapeño, Tobiko, Kimchee Ponzu, Chives

DRAKE* 18

Avocado, Cucumber, Kaiware; Topped with Hamachi, Tobiko, Sautéed Mushrooms, Chives

3 ALARM* 23

Negitoro, Cucumber; Topped with Akami, Jalapeño, Habanero Masago, Kizami Wasabi, Garlic Cream, Fried Leeks

THAI TELEGRAPH* 21

Panko Calamari, Cucumber, Lemon; Topped with Akami, Escolar, Thai Basil, Toasted Coconut, Thai Chili Crunch, Green Curry Coconut Cream

HAPA HAPA* 25

Salmon, Crab, Albacore; Lightly Fried Over Garlic Cream & Sweet Chili (NO RICE)

NIGIRI & SASHIMI

Ebi Shrimp	4
Escolar Butter Fish*	4.5
Hamachi Yellowtail*	5.5
Ikura Salmon Roe*	5.5
Jidori Tamago Egg Sushi	4
Maguro Bluefin*	5.5
Sake Fresh or Smoked Salmon*	5.5
Shiro Maguro Albacore*	4.5
Sturgeon Zuke Seared Sturgeon*	6.5
Unagi Eel	5.5

Nigiri Mix* 48

10 Piece: Chef's Choice; Served with Wasabi & Accoutrement

Sashimi Mix* 15 pc 53 / 25 pc 80

Chef's Choice; Served with Kizami Wasabi & Accoutrement

Chirashi* 56

15 Piece: Chef's Choice over Sushi Rice; Served with Kizami Wasabi & Accoutrement

CUT & HAND ROLLS

	CUT	HR
Spicy Tuna*	12	9
Hamachi-Scallion*	12	9
Soft Shell Crab *	14	9.5
Vegetable	11	9
California with Tobiko*	13	9.5
Shrimp Tempura *	12	9
Eel-Avocado	12	9
Salmon Skin*	12	9
Philadelphia*	12	9
Toro-Scallion*	14	11

SMALL PLATES

Seven-Spice Crusted Tuna*	23
Shiro Maguro, Shaved Onion, Ginger, Daikon, Ponzu	
Chutoro Carpaccio*	25
Jalapeño, Ponzu, Chili Oil	
Hawaiian-Style Poke Trio*	24
Spicy Marinated Maguro, Tako, Hamachi; Green Tea Salt, Nori Salt, Shichimi Salt	
Sashimi Tapas*	35
Chef's Choice of 5 Different Fish, Presented 5 Different Ways	

1/2 DOZEN FRESH OYSTERS* 25

Dressed with Ponzu Sauce & Ground Sesame; Served with Kizami Wasabi, Chili Paste, & Sea Salt

SUPPLEMENT

CAVIAR	7
JAPANESE UNI	7
IKURA	2.5

*SERVED RAW OR UNDERCOOKED OR CONTAINS RAW OR UNDERCOOKED INGREDIENTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



KITCHEN

ZENSAI / STARTER

MISO SOUP 6

Tofu, Mushrooms, Green Onion, Wakame

SUNOMONO* 8

Avocado, Ikura, Sesame, Chives

WAKAME SALAD* 8

Tobiko, Sesame, Cucumber

ORGANIC GREENS 15

Baby Lettuces, Avocado, Nantes Carrot, Pickled Red Onion, Watermelon Radish, Strawberry, Beet Chips, Creamy Miso Dressing

WARM MUSHROOM SALAD 16

Sauteed Royal Trumpet, Oyster, & Shiitake; Lolla Rossa Lettuce, Chives, Soy Vinaigrette

KRU LYONNAISE SALAD* 18

Soy Braised Pork Belly, 64° Jidori Egg, Mustard Seed, English Pea, Frisée, Duck Fat Vinaigrette, Red Wheat Focaccia

HOKKAIDO MILK BREAD 10

Yuzu-Chile Butter, Ginger-Scallion, Nori

FURIKAKE GRILLED ALBACORE* 24

Wasabi-Edamame Purée, Curry Pickled Cabbage, Radish, Arare, Cilantro, Kimchee Aioli

SCALLOP CROQUETTES 18

Plum Wine Katsu, Blistered Shishito Aioli, Ao Nori, Micro Green Salad, Toasted Bonito

LOBSTER TEMPURA* 22

Grilled Asparagus, Age Nasu, Chili Crunch, Pickled Shallot, Garlic Chive Aioli, Pea Sprouts

MISO BBQ KARA-AGE* 18

Napa Cabbage Salad, Furikake, Negi, Yuzu Tobiko Aioli

HOUSE MADE PORK GYOZA 19

Chili Ponzu, Assorted Pickles

KRU CAVIAR SERVICE

Accompanied By Furikake Potato Chips, Konbu Crème Fraîche, & Chives

TSAR NICOULAI RESERVE CAVIAR

1oz* 105

TSAR NICOULAI TROUT ROE

2oz* 45

YAKI / GRILL

YAKI GAKI* 5 PER PIECE

Garlic-Ponzu Butter, Cilantro

TEA SMOKED DUCK KUSHIYAKI 16

Pink Peppercorn Tare, Sansho Salt, Negi

IBÉRICO KASHIRA KUSHIYAKI 16

Den Miso Tare, Basil-Mint Pistou, Grilled Lemon

WAGYU TSUKUNE* 18

Chuck & A5 Blended Beef, Unagi Tare, Jidori Egg Yolk

AUSTRALIAN WAGYU NEW YORK* 48

Konbu-Celery Root Purée, Broccolini Ohitashi, Furikake Fingerling Potatoes, Kizami Chimichurri

ATO / AFTER

HAMACHI KAMA 32

Mixed Green Salad, Grilled Lemon, Daikon & Ponzu

SPICY MANILA CLAMS 23

Gochujang Dashi, Lemongrass, Pickled Green Garlic, Thai Basil, Red Wheat Focaccia

BLACK GARLIC SHOYU RAMEN 20

Braised Pork Belly, Ajitama, Grilled Shimeji, Layu, Pickled Bean Sprouts

SOY BRAISED PORK BELLY 25

Konbu-Carrot Purée, Snap Pea, Grilled Scallion, Nimono Carrot, Basil Oil, Fried Leeks

NGO BURGER* 20

Chuck & A5 Blended Beef, Tomato, Lolla Rossa Lettuce, Red Onion, Pickles, American Cheese, Spicy Mentaiko Aioli, Hokkaido Milk Bun

DUCK DUMPLING 10

Mushroom Dashi, Pickled Tokyo Turnip, Grilled Maitake, Leek Oil

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20% GRATUITY WILL BE APPLIED TO PARTIES OF SIX OR MORE | A MAXIMUM OF FOUR PAYMENTS ACCEPTED PER TABLE