



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* 21

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

RAINBOW* 19

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* 24

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

THAI TELEGRAPH* 22

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

STONEFRUIT SALAD 14

Twin Peaks Peaches, Pickled Plums, Ume Farm Cheese, Frisée, Hazelnut, Puffed Rice, Ume Vinaigrette

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

Gochujang Remoulade, Enoki Mushroom, Mixed Radish, Tobiko, Chives

MANGO CHILE KARA-AGE 18

Kru Curtido, Mango Chutney, Furikake, Habanero, Negi, Garlic-Lime 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

Miso Potato Pavé, Roasted Corn Salad, Corn Soubise, Kizami Chimichurri

ATO / AFTER

HAMACHI KAMA 32

Mixed Green Salad, Grilled Lemon, Daikon & Ponzu

SPICY MANILA CLAMS 23

Gochujang Dashi, Lemongrass, Blistered Cherry Tomato, Thai Basil, Pickled Tokyo Negi, Red Wheat Focaccia

MISO CORN RAMEN* 20

Seared Pork Belly, Roasted Corn, 64° Egg, Pickled Red Cabbage, Basil Oil

SOY BRAISED PORK BELLY 25

Roasted Red Pepper Purée, Twin Peaks Peaches, Mizuna, Blistered Shishito Pepper, Watermelon Radish, Pea Sprouts

NGO BURGER* 20

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

SHRIMP & CORN DUMPLING 10

Toasted Corn Dashi, Shiso Oil, Pickled Shishito, Negi

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FOR YOUR CONVENIENCE AN OPTIONAL 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE | A MAXIMUM OF FOUR PAYMENTS ACCEPTED PER TABLE