



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

Kōkyū Nigiri Set* 55

5 Piece: Kru's Premium Picks;
Served with Wasabi & Accoutrement

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 Wasabi & Accoutrement

Chirashi* 56

15 Piece: Chef's Choice over Sushi Rice
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* 24

Shiro Maguro, Shaved Onion, Ginger,
Daikon, Ponzu

Chutoro Carpaccio* 26

Jalapeño, Ponzu, Chili Oil

Hawaiian-Style Poke* 26

Tuna, Hamachi, or Mixed;
Cucumber, Wakame, Mixed Seaweed,
Raw Red & White Onion, Negi, Chili Oil,
Ponzu, Kaiware, Chili Thread, Black 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, & Black Lava 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, Negi, 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

WATERMELON SALAD 15

Pink Peppercorn Farm Cheese, Mint, Matcha Pickled Honeydew, Frisée, Squid Ink Rice Cracker, Ume Vinaigrette

HOKKAIDO MILK BREAD 10

Negi Miso Butter, Preserved Lemon, Black Lava Sea Salt

FURIKAKE GRILLED ALBACORE* 24

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

CLAM CROQUETTES* 18

Clam Béchamel, Tsukemono, Negi, Cured Trout Roe, Bonito

LOBSTER TEMPURA* 22

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

MANGO CHILE KARA-AGE 19

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 KRU 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

Plum Tare, Furikake Salt, Pickled Plum

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

SAKE STEAMED MUSSELS 22

Tomato Dashi, Grilled Lemon, Furikake Focaccia, Thyme

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, Blistered Shishito Pepper, Stonefruit, Mizuna, Pea Sprouts, Watermelon Radish

NGO BURGER* 20

Chuck & A5 Blended Beef, Heirloom Tomato, Red Onion, Lolla Rossa Lettuce, 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