# 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* 26
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*** 9

Tobiko, Sesame, Cucumber

**ORGANIC GREENS** 16

Baby Lettuces, Nantes Carrot, Braeburn Apple, Pickled Red Onion, Watermelon Radish, Soy Roasted Pepitas, Creamy Miso Dressing

**WARM MUSHROOM SALAD** 18

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

**AUTUMN SALAD** 17

Mizuna, Pickled Fennel, Persimmon, Sesame Roasted Kabocha, Orange Gel, Shiso Chestnut Purée, Yuzu Honey Vinaigrette

**HOKKAIDO MILK BREAD** 10

Negi Miso Butter, Preserved Lemon, Black Salt

**FURIKAKE GRILLED ALBACORE*** 24

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

**SQUASH TEMPURA** 18

Delicata & Red Kuri Squash, Ao Nori, Pepita Aioli, Grilled Lemon

**LOBSTER TEMPURA*** 22

Agedashi Nasu, Blistered Cherry Tomato, Crunchy Garlic, Gochujang Remoulade, Maitake, Chives

**POMEGRANATE KARA-AGE** 19

Cabbage Sunomono, Candied Walnuts, Pomegranate Tare, Citrus-Sansho Ranch

**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 Wine Katsu, Sansho Salt, Micro Cilantro

**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

Furikake Fingerling Potato, Shimeji, Roasted Pearl Onions, Yuzu Hollandaise, Kizami Chimichurri

## ATO / AFTER

**HAMACHI KAMA** 36

Mixed Green Salad, Grilled Lemon, Daikon & Ponzu

**SAKE STEAMED MUSSELS** 22

Tomato Dashi, Grilled Lemon, Furikake Focaccia, Thyme

**BLACK GARLIC TONKOTSU RAMEN*** 20

Seared Pork Belly, Ajitama, Menma, Shimeji, Pickled Bean Sprouts, Negi, Layu

**SOY BRAISED PORK BELLY** 25

Sunchoke Purée, Nimono Carrot, Watermelon Radish, Pickled Apples, Pea Sprouts, Yuzu Jalapeño Crème Fraîche

**NGO BURGER*** 20

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

**SHRIMP DUMPLING** 10

Mushroom Dashi, Leek Oil, Pickled Daikon, Maitake

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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