



SUSHI BAR

NIGIRI 1pc / SASHIMI 1pc

Ebi Shrimp	3.5	Maguro Bluefin	4
Escolar Butter Fish	4	Sake Fresh or Smoked Salmon	4
Hamachi Yellowtail	5	Shiro Maguro Albacore	4
Ikura Salmon Roe	4	Sturgeon Zuke Seared Sturgeon	5
Jidori Tamago Egg Sushi	3.5	Unagi Eel	4

NIGIRI MIX 32
10 Pieces, Chef's Choice

SASHIMI MIX 40
15 Pieces, Chef's Choice,
Served with Preserved Wasabi Root

LARGE SASHIMI MIX 55
25 Pieces, Chef's Choice,
Served with Preserved Wasabi Root

CHIRASHI 42
15 Piece Sashimi over Sushi Rice

CUT/HAND ROLLS

	CR	HR
Spicy Tuna	8	6
Hamachi-Scallion	8	6
Soft Shell Crab	8	6
Vegetable	8	6
California w/ Masago	8	6
Shrimp Tempura	8	6
Eel-Avocado	8	6
Salmon Skin	8	6
Philadelphia	8	6
Toro-Scallion Maki	11	9

SPECIAL ROLLS

GO GREEN 10
Tempura Veggies, Apple,
Topped with Avocado, Micro
Cilantro, Arare,
Miso Mustard

MIDTOWN 11
Cucumber, Avocado,
Lolla Rosso Lettuce,
Seaweed, Soy Wrap,
Sweet Chili Sauce

SPICY B 14
Shrimp Tempura, Spicy
Tuna, Cucumbers, Topped
with Avocado, Seared Tuna,
Tempura Crisps, Micro
Greens, Spicy Garlic Sauce,
Chili Sauce, Eel Sauce

FIRECRACKER 14
Crab, Avocado, Topped with
Salmon, Spicy Garlic Sauce,
Tempura Crisps, Jalapenos,
Tobiko, Kimchee Ponzu,
Chives

CATERPILLAR 14
Shrimp Tempura,
Cucumbers Topped with
Grilled Fresh Water Eel,
Avocado

SPICY LIZ 14
Spicy Tuna, Cucumbers,
Topped with Lomi Salmon,
Onion, Chili Oil, Soy Sauce
Chives

TESLA 14
Soft Shell Crab, Topped with
Avocado, Albacore, Salmon,
Garlic Cream, Chives

DRAKE 14
Avocado, Cucumber,
Kaiware Topped with
Hamachi, Tobiko, Sauteed
Mushrooms, Chives

HAPA HAPA 16
No Rice, Salmon, Crab,
Albacore, Lightly Fried,
Garlic Sauce, Sweet Chili

RAINBOW 15
Crab, Avocado, Cucumbers,
Topped with 6 Pcs of Fish

SUNSHINE 16
Shrimp Tempura, Spicy
Tuna, Green Apple, Lemon,
Topped with Avocado,
Escolar, Arare, Micro
Cilantro, Fried Leeks, Spicy
Garlic Sauce, Sweet Chili

KINGS 18
Lobster Tempura, Crab,
Lemon, Topped with
Avocado, Shrimp, Tobiko,
Spicy Cream, Eel Sauce,
Micro Cilantro

3 ALARM 21
Negitoro, Cucumbers,
Topped with Akami,
Jalapenos, Habanero
Masago, Preserved Wasabi,
Fried Leeks,
Garlic Cream Sauce

SMALL PLATES

SEVEN-SPICE CRUSTED TUNA 16
Albacore, Shaved Onions, Ginger, Daikon,
Ponzu

CHUTORO CARPACCIO 18
Jalapenos, Ponzu, Chili Oil

POKE TRIO 16
Hawaiian Style Spicy Marinated Tuna,
Tako, Hamachi, Green Tea Salt, Nori Salt,
Shichimi Salt

OYSTERS 18
6 Pieces Of Fresh Oysters,
Preserved Wasabi Root, Ponzu, Chili Paste,
Pink Hawaiian Sea Salt

SASHIMI TAPAS 24
Chef's Choice, 5 Different Fish, Each with
Different Accompaniments



KITCHEN

ZENSAI

MISO SOUP 6

Tofu, Enoki, Wakame

SUNOMONO 7

Tozasu, Unagi

WAKAME SALAD 8

Cucumber, Tobiko, Sesame

WARM MUSHROOM SALAD 12

Dragon Mushrooms, Lolla Rossa,
Soy Vinaigrette

KABOCHA TEMPURA 9

Lemongrass Aioli

CRISPY BRUSSELS SPROUTS 9

Mentaiko Aioli

LOBSTER TEMPURA 17

Lemon Aioli

HOUSE MADE PORK GYOZA 12

Chili Ponzu Dipping Sauce

BONE MARROW BUTTER 14

Braised Winter Squash, Wild Mushrooms,
Pickled Onion, Grilled Bread

CHICKEN KARAAGE 9

Sumiso

RAMEN

COLD RAMEN 13

Tea Smoked Duck or Poached Shrimp,
Chilled Dashi

KABOCHA MISO 14

Jidori Egg, Sauteed Mushrooms

TONKOTSU 18

Pork Belly, Jidori Egg

SPECIALTIES

QUAIL FRIED RICE 19

Pork Belly, Quail Egg, Frisee

AUSTRALIAN WAGYU 26

Koji Cured Rib-Eye, Hollandaise

MARY'S HALF CHICKEN 24

Teriyaki Sauce, Cabbage & Daikon Slaw

SPANISH OCTOPUS 28

Marble Potato, Spicy Aioli

PORK BELLY & UNI 21

Sansho Gastrique, Sturgeon Chicharron,
California Uni

NGO BURGER 19

8oz American Chuck & A5 Wagyu Blended Patty,
Lettuce, Tomato, Onion, American Cheese,
Pickled Cucumber, Special Sauce

YAKIMONO

YAKI GAKI 4 per piece

Grilled Pacific Oyster, Garlic-Ponzu Butter,
Cilantro

SMOKED DUCK 12

Plum Wine Katsu, Sansyo Salt

CHICKEN THIGH 10

Negi, Tare, Togarashi, Lemon

BEEF TONGUE 9

Tare, Sansyo Salt, Cilantro

TSUKUNE 13

Chuck & A5 Blended Beef, Tare, Egg Yolk

GRILLED ALBACORE 16

Tsukemono, Lemon Aioli, Gochujang