



SUSHI BAR

DECEMBER 19, 2020

NIGIRI 1pc / SASHIMI 1pc

| | | | |
|---------------------------------------|-----|---|------|
| Chutoro Bluefin* | 6 | Otoro Bluefin* | 8 |
| Ebi Shrimp | 3.5 | Sake Fresh or Smoked Salmon* | 4 |
| Escolar Butter Fish* | 4 | Shima Aji Jack Mackerel* | 6 |
| Hamachi Yellowtail* | 5 | Shiro Maguro Albacore* | 4 |
| Hirame Fluke* | 6 | Sturgeon Zuke Seared Sturgeon* | 5 |
| Ikura Salmon Roe* | 4 | Tako Spanish Octopus | 5 |
| Jidori Tamago Egg Sushi | 3.5 | Umimasu Ocean Trout* | 5 |
| Kanpachi Amberjack* | 5.5 | Unagi Eel | 4 |
| King Salmon* | 5.5 | Uni U.S./Japanese Sea Urchin* | 9/12 |
| Kinmedai Golden Eye Snapper* | 7 | Wagyu A5 Japanese Beef* | 11 |
| Madai Seabream* | 5 | | |
| Maguro Bluefin* | 4 | | |

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

RAINBOW* 15

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

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

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

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* | 11 | 9 |

SMALL PLATES

NIGIRI MIX* 18

5 Pieces, Chef's Choice

NIGIRI MIX* 36

10 Pieces, Chef's Choice

SASHIMI MIX* 18

5 Pieces, Chef's Choice, Served with Preserved Wasabi Root

SASHIMI MIX* 45

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

LARGE SASHIMI MIX* 60

25 Pieces, Chef's Choice, Served with Preserved Wasabi Root

CHIRASHI* 28

10 Piece Sashimi over Sushi Rice

SEVEN-SPICE CRUSTED TUNA* 16

Albacore, Shaved Onions, Ginger, Daikon, Ponzu

CHUTORO CARPACCIO* 19

Jalapenos, Ponzu, Chili Oil

BARA ZUSHI* 18

Fish, Sushi Rice, Tamago, Vegetables

*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

MISO SOUP 4

Tofu, Mushroom, Green Onion, Wakame

SUNOMONO* 7

Avocado, Ikura, Sesame

WAKAME SALAD* 8

Tobiko, Sesame

WARM MUSHROOM SALAD 12

Dragon Mushrooms, Lolla Rossa,
Soy Vinaigrette

ORGANIC GREENS 13

Mixed Greens, Tomato, Ajitama, Radish,
Avocado, Orange, Pickled Beets,
Cucumber, Soy Vinaigrette

CRISPY BRUSSELS 11

Mentaiko Aioli

DESSERT

MOCHI BROWNIE 4

Peanut, Coconut, Nori

COOKIE 3

Miso, White Chocolate, Macadamia Nut

KABOCHA PIE 8

Amaretto Whipped Cream,
Black Sesame-Coffee Crumble, Cherry

SPECIALTIES

MARY'S WINGS 12

9 Pieces, Spicy Miso Glaze, Teriyaki

POTATO CROQUETTES* 10

Tonkatsu Sauce, Spicy Aioli, Bonito

HOUSE MADE PORK GYOZA 14

8 pieces, Kurobuta Shoulder, Chili Ponzu

SCALLION PANCAKE 16

Soft Shell Shrimp, Creme Fraiche,
Cauliflower & Asian Pear Kimchee

GRILLED ALBACORE* 16

Tsukemono, Lemon Aioli, Gochujang

LOCO MOCO* 16

Japanese Curry, Wagyu Meatball, Jidori Egg,
Turnip Kimchee

MUSHROOM CONGEE 16

Smoked Duck Breast, Kale, Delicata

SPICY MISO RAMEN* 17

64° Egg, Fukujinzuke, Miso Pork Belly

MARYS FRIED CHICKEN 26

Karaage Breast, Sumiso, Katsu Thigh,
Tonkatsu Sauce, Cucumber Salad, Citrus

AMERICAN WAGYU* 26

6oz Koji Cured Flat Iron, Yuzu Hollandaise,
Grilled Vegetables

NGO BURGER* 13

6oz American Chuck & A5 Wagyu Blended Patty,
Lettuce, Tomato, Onion, American Cheese,
Pickled Cucumber, Special Sauce,
House Made Brioche Bun

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