



SUSHI BAR

JANUARY 8, 2021

NIGIRI 1pc / SASHIMI 1pc

Chutoro Bluefin*	6	Madai Seabream*	5
Ebi Shrimp	3.5	Maguro Bluefin*	4
Escolar Butter Fish*	4	Otoro Bluefin*	8
Hamachi Yellowtail*	5	Sake Fresh or Smoked Salmon*	4
Hirame Fluke*	6	Shima Aji Jack Mackerel*	6
Ikura Salmon Roe*	4	Shiro Maguro Albacore*	4
Jidori Tamago Egg Sushi	3.5	Sturgeon Zuke Seared Sturgeon*	5
Kamatoro Bluefin*	10	Umimasu Ocean Trout*	5
Kanpachi Amberjack*	5.5	Unagi Eel	4
King Salmon *	5.5	Uni California Sea Urchin*	9
Kinmedai Golden Eye Snapper*	7	Wagyu A5 Japanese Beef*	11

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

KABOCHA AGNOLOTTI 20

Frozen Hand Made Pasta,
Ladyhawke Squash, Dashi, Thyme Oil
12 Pieces to be Warmed at Home

DUCK DUMPLINGS 20

Frozen Hand Made Dumplings,
Mushroom Dashi, Pickled Turnip, Leek Oil
12 Pieces to be Warmed at Home

CAVIAR KIT 100

1 oz. Tsar Nicoulai White Sturgeon Caviar,
Kombu Creme Fraiche, Chives,
Furikake Potato Chips, Mother of Pearl Spoon,
Bottle of Carboniste Sparkling Albarino (750ml)

SPECIALTIES

POTATO CROQUETTES* 10

Tonkatsu Sauce, Yuzu 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

QUAIL FRIED RICE 15

Miso Yaki Quail, Uzura Tamago, Chahan

MUSHROOM CONGEE 16

Smoked Duck Breast, Kale, Winter Squash

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

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

NGO BURGER* 13

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

DESSERT

MOCHI BROWNIE 4

Peanut, Coconut, Nori

COOKIE 3

Miso, White Chocolate, Macadamia Nut

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