



SUSHIBAR

JANUARY 11, 2021

NIGIRI 1pc / SASHIMI 1pc

Chutoro Bluefin*	6	Maguro Bluefin*	4
Ebi Shrimp	3.5	Otoro Bluefin*	8
Escolor Butter Fish*	4	Sake Fresh or Smoked Salmon*	4
Hamachi Yellowtail*	5	Shima Aji Jack Mackerel*	6
Hirame Fluke*	6	Shiro Maguro Albacore*	4
Ikura Salmon Roe*	4	Sturgeon Zuke Seared Sturgeon*	5
Jidori Tamago Egg Sushi	3.5	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
Madai Seabream*	5		

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

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, Escolor, 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

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

WINTER SALAD 16

Smoked Duck Breast, Beets, Blood Orange,
Fennel, Carrot, Radish, Edamame Hummus,
Miso Vinaigrette

CRISPY BRUSSELS 11

Mentaiko Aioli

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

GRILLED ALBACORE* 16

Tsukemono, Lemon Aioli, Gochujang

CARROT CONGEE 16

Beef Cheeks, Salt-Baked Celery Root, Kale

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

STRAWBERRY MOUSSE 5

Almonds, Poppyseed, Fresh Strawberry

MOCHI BROWNIE 4

Peanut, Coconut, Nori

COOKIE 3

Miso, White Chocolate, Macadamia Nut

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