



SUSHI BAR

FEBRUARY 4, 2021

NIGIRI 1pc / SASHIMI 1pc

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

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 Pieces 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

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* 22

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

CRISPY BRUSSELS 11

Mentaiko Aioli

WAKAME SALAD* 8

Tobiko, Sesame

WARM MUSHROOM SALAD 12

Dragon Mushrooms, Lolla Rossa,
Soy Vinaigrette

"CAESAR" SALAD 12

Grilled Endive & Puntarella, Ajitama,
Brioche Croutons, Boquerones, Cured Egg Yolk

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)

DESSERT

MOCHI BROWNIE 4

Peanut, Coconut, Nori

COOKIE 3

Miso, White Chocolate, Macadamia Nut

BLOOD ORANGE CUPCAKE 5

Strawberry Whipped Cream,
Candied Buddha's Hand

MEYER LEMON PARFAIT 6

Strawberry, Pomegranate, Almond

SPECIALTIES

POTATO CROQUETTES* 10

Tonkatsu Sauce, Yuzu Aioli, Bonito

MARY'S WINGS 12

8 Pieces, Spicy Miso Glaze, Teriyaki

SMOKED DUCK KUSHIYAKI 12

Plum Wine Katsu

PORK BELLY SANDWICH 13

Chashu, Kizami Wasabi Mustard, Slaw, Pickles,
House Made Brioche Bun

HOUSE MADE PORK GYOZA 14

8 Pieces, Kurobuta Shoulder, Chili Ponzu

GRILLED ALBACORE* 16

Tsukemono, Lemon Aioli, Gochujang

SAINT LOUIS STYLE PORK RIBS 16

4 Ribs, Togarashi Glaze, Slaw, Pickles

HAMACHI KAMA 16

Slow Roasted Kama with Green Salad & Ponzu

SPICY MISO RAMEN* 17

64° Egg, Fukujinzuke, Miso Pork Belly

MARY'S 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

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