



# SUSHI BAR

FEBRUARY 10, 2021

## NIGIRI 1pc / SASHIMI 1pc

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

## CUT/HAND ROLLS

	CR	HR
<b>Spicy Tuna*</b>	8	6
<b>Hamachi-Scallion*</b>	8	6
<b>Soft Shell Crab</b>	8	6
<b>Vegetable</b>	8	6
<b>California w/ Masago*</b>	8	6
<b>Shrimp Tempura</b>	8	6
<b>Eel-Avocado</b>	8	6
<b>Salmon Skin*</b>	8	6
<b>Philadelphia*</b>	8	6
<b>Toro-Scallion*</b>	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\* 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 & Puntarelle, 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

### TANGERINE CUPCAKE 5

Strawberry Whipped Cream,  
Candied Buddha's Hand

### LIME PASSIONFRUIT TART 8

Matcha Shell, Coconut, Kiwi

## SPECIALTIES

### POTATO CROQUETTES\* 10

Tonkatsu Sauce, Yuzu Aioli, Bonito

### MARY'S WINGS 12

8 Pieces, Spicy Miso Glaze, Teriyaki

### SMOKED DUCK KUSHIYAKI 10

Plum Wine Katsu

### HOUSE MADE PORK GYOZA 14

8 Pieces, Kurobuta Shoulder, Chili Ponzu

### GRILLED ALBACORE\* 16

Tsukemono, Spicy Garlic Cream, 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

### LAMB LOLLIPOPS\* 26

1/2 Rack New Zealand Lamb, Edamame Hummus,  
Beets, Carrots

### 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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