



SUSHI BAR

FEBRUARY 25, 2021

NIGIRI 1pc / SASHIMI 1pc

| | | | |
|---------------------------------------|-----|---|----|
| Chutoro Otoro Bluefin* | AQ | Maguro Bluefin* | 4 |
| 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 | Umimasu Ocean Trout* | 5 |
| Jidori Tamago Egg Sushi | 3.5 | Unagi Eel | 4 |
| Kanpachi Amberjack* | 5.5 | Uni Domestic Sea Urchin* | 9 |
| King Salmon * | 5.5 | Wagyu A5 Japanese Beef* | 11 |
| Kinmedai Golden Eye Snapper* | 7 | | |
| Madai Seabream* | 5 | | |

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 |
|------------------------------|----|----|
| 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

SUSHI BENTO* 60

6 Pieces Chef's Choice Premium Nigiri, Toro Tataki, Torotaku Roll, Japanese Salad

LARGE SASHIMI MIX* 60

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

CHIRASHI* 22

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

PANKO ASPARAGUS* 12

Ajitama, Yuzu Tobiko, Yuzu Aioli

WARM MUSHROOM SALAD 12

Dragon Mushrooms, Lolla Rossa,
Soy Vinaigrette

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

Almond, Coconut, Nori

COOKIE 3

Miso, White Chocolate, Macadamia Nut

LIME & PASSION FRUIT TART 7

Kiwi, Coconut

SPECIALTIES

POTATO CROQUETTES* 10

Tonkatsu Sauce, Yuzu Aioli, Bonito

SMOKED DUCK KUSHIYAKI 10

Plum Wine Katsu

MARY'S WINGS 12

8 Pieces, Spicy Miso Glaze, Teriyaki

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

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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