SUSHI BAR

MARCH 4, 2021

NIGIRI 1pc / SASHIMI 1pc

Chutoro | Otoro | Bluefin*	AQ
Toro Zuke | Marinated Bluefin*	7.5
Ebi | Shrimp	3.5
Escolar | Butter Fish*	4
Hamachi | Yellowtail*	5
Hirame Kobujime | Kelp Cured Fluke*	6.5
Ikura | Salmon Roe*	4
Jidori Tamago | Egg Sushi	3.5
Kanpachi | Amberjack*	5.5
King Salmon*	5.5
Kinmedai | Golden Eye Snapper*	7
Madai | Seabream*	5
Maguro | Bluefin*	4
Sake | Fresh or Smoked Salmon*	4
Shima Aji | Jack Mackerel*	6
Shiro Maguro | Albacore*	4
Sturgeon Zuke | Seared Sturgeon*	5
Umimasu | Ocean Trout*	5
Unagi | Eel	4
Uni | Sea Urchin* U.S./Japan	9/12
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* 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

ORGANIC GREENS 12
Ladyhawke Farms Baby Kale, Citrus,
Avocado, Beet, Cherry Tomato, Pickled Carrot,
Creamy Miso Dressing

WARM MUSHROOM SALAD 12
Dragon Mushrooms, Lolla Rossa,
Soy Vinaigrette

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
Almond, Coconut, Nori

COOKIE 3
Miso, White Chocolate, Macadamia Nut

TANGERINE CUPCAKE 5
Meyer Lemon Cream, Candied Buddha's Hand

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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