



SUSHI BAR

APRIL 11, 2021

NIGIRI 1pc / SASHIMI 1pc

Ebi Shrimp	3.5	Maguro Bluefin*	4
Escolar Butter Fish*	4	Sake Fresh or Smoked Salmon*	4
Hamachi Yellowtail*	5	Shiro Maguro Albacore*	4
Ikura Salmon Roe*	4	Sturgeon Zuke Seared Sturgeon*	5
Jidori Tamago Egg Sushi	3.5	Unagi Eel	4

NIGIRI MIX* 36
10 Pieces, Chef's Choice

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* 49
15 Piece Sashimi over Sushi Rice

CUT/HAND ROLLS

	CR	HR
Spicy Tuna*	8	6
Hamachi-Scallion*	8	6
Soft Shell Crab	8	6
Vegetable	8	6
California w/Tobiko*	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

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

DRAKE* 14
Avocado, Cucumber,
Kaiware Topped with
Hamachi, Tobiko, Sauteed
Mushrooms, Chives

HAPA HAPA* 16
No Rice, Salmon, Crab,
Albacore, Lightly Fried,
Garlic Sauce, Sweet Chili

RAINBOW* 15
Crab, Avocado, Cucumbers,
Topped with 6 Pcs of Fish

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

OYSTERS* 18
6 Pieces of Fresh Oysters, Ponzu,
Preserved Wasabi Root, Chili Paste,
Pink Hawaiian Sea Salt

SEVEN-SPICE CRUSTED TUNA* 16
Albacore, Shaved Onions, Ginger, Daikon,
Ponzu

CHUTORO CARPACCIO* 19
Jalapenos, Ponzu, Chili Oil

POKE TRIO* 16
Hawaiian Style
Spicy Marinated Tuna, Tako, Hamachi,
Green Tea Salt, Nori Salt, Shichimi Salt

SASHIMI TAPAS* 26
Chef's Choice, 5 Different Fish,
Each with Different Accompaniments

*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

MAE / BEFORE

MISO SOUP 6

Tofu, Enoki, Negi, Wakame

SUNOMONO 7

Avocado, Ikura, Sesame

WAKAME SALAD* 8

Tobiko, Sesame

WARM MUSHROOM SALAD 12

Dragon Mushrooms, Lolla Rossa,
Soy Vinaigrette

ORGANIC GREENS 12

Ladyhawke Spring Mix, Citrus, Avocado,
Beet, Cherry Tomato, Pickled Carrot,
Creamy Miso Dressing

GRILLED ASPARAGUS* 12

Truffle Aioli, Lemon

BONE MARROW BUTTER* 6

Hokkaido Milk Bread

LOBSTER TEMPURA* 17

Grilled Maitake, Cherry Tomato, Asparagus,
Lemon Aioli

GRILLED ALBACORE* 16

Tsukemono, Lemon Aioli, Gochujang

HOUSE MADE PORK GYOZA 14

Kurobuta Shoulder, Chili Ponzu

ATO / AFTER

AGE DASHI TOFU* 9

Tentsuyu, Bonito, Negi

SMOKED DUCK KUSHIYAKI 12

Plum Wine Katsu, Sansyo Salt

WAGYU TSUKUNE* 15

Chuck & A5 Blended Beef, Tare, Egg Yolk

HAMACHI KAMA 16

Slow Roasted Kama with Green Salad & Ponzu

AUSTRALIAN WAGYU* 58

10oz Koji Cured New York, Hollandaise

MARY'S FRIED CHICKEN 26

Karaage Breast, Sumiso, Katsu Thigh, Tonkatsu Sauce,
Cucumber Salad, Citrus

NGO BURGER* 15

8oz American Chuck & A5 Wagyu Blended Patty,
Lettuce, Tomato, Onion, American Cheese,
Pickled Cucumber, Special Sauce

SPICY MISO RAMEN* 17

64° Egg, Fujujinzuke Miso Pork Belly

DUCK DUMPLING 7

Mushroom Dashi, Pickled Turnip, Maitake

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