



SUSHI BAR

APRIL 25, 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 Pieces 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

BONE MARROW BUTTER 6

Hokkaido Milk Bread

TSAR NICOULAI CAVIAR 85

Kaluga Caviar, Kombu Creme Fraiche,
Furikake Potato Chips

YAKI GAKI 4 per piece

Grilled Pacific Oyster, Garlic-Ponzu Butter,
Cilantro

LOBSTER TEMPURA* 17

Grilled Maitake, Cherry Tomato, Asparagus,
Lemon Aioli

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

UNI PANNA COTTA* 17

California Uni, Nori Chips

PANKO DELTA ASPARAGUS* 14

Ajitama Salad, Yuzu 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

ROASTED NAPPA CABBAGE 8

Saku Saku Teriyaki

AUSTRALIAN WAGYU* 58

10oz Koji Cured New York, Hollandaise

MARY'S FRIED CHICKEN 26

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

MISO YAKI BLACK COD 24

Artichoke, Forbidden Rice, Sunchokes, Citrus

NGO BURGER* 15

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

YASAI RAMEN 13

Asparagus, Roasted Garlic Tare, 64° Egg,
Enoki, Thinly Sliced Vegetables

YUZU TORI PAITAN* 17

Asparagus, Maitake, 64° Egg, Pork Belly

DUCK DUMPLING 7

Mushroom Dashi, Pickled Turnip, Maitake

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