



# SUSHI BAR

APRIL 30, 2021

## NIGIRI 1pc / SASHIMI 1pc

|                                  |     |   |   |
|----------------------------------|-----|---|---|
| <b>Ebi</b>   Shrimp              | 3.5 | <b>Maguro</b>   Bluefin*                | 4 |
| <b>Escolar</b>   Butter Fish*    | 4   | <b>Sake</b>   Fresh or Smoked Salmon*   | 4 |
| <b>Hamachi</b>   Yellowtail*     | 5   | <b>Shiro Maguro</b>   Albacore*         | 4 |
| <b>Ikura</b>   Salmon Roe*       | 4   | <b>Sturgeon Zuke</b>   Seared Sturgeon* | 5 |
| <b>Jidori Tamago</b>   Egg Sushi | 3.5 | <b>Unagi</b>   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 |
|-----------------------------|----|----|
| <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/Tobiko*</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  |

## 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

**TORO TATAKI\*** 20  
Sesame Garlic, Yuzu Soy

**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

### UNI PANNA COTTA\* 17

California Uni, Nori 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

### 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

### 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

### 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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