SUSHI BAR

JULY 22, 2021

NIGIRI 1pc / SASHIMI 1pc

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

CHILLED CORN SOUP 8
Red Bell Pepper, Radish

BONE MARROW BUTTER 6
Hokkaido Milk Bread

TSAR NICOULAI CAVIAR 85
Kaluga Caviar, Kombu Creme Fraiche,
Furikake Potato Chips

VEGETABLE TEMPURA 11
Market Produce, Daikon, Ginger, Yuzu Tsuyu

YAKI GAKI 4 per piece
Grilled Pacific Oyster, Garlic-Ponzu Butter,
Cilantro

LOBSTER TEMPURA* 17
Shishito Pepper, Cherry Tomato, Zucchini,
Lemon Aioli

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

ORGANIC GREENS 12
Ladyhawke Spring Mix, Citrus, Avocado,
Beet, Cherry Tomato, Apple,
Creamy Miso Dressing

HOUSE MADE PORK GYOZA 14
Kurobuta Shoulder, Chili Ponzu

ATO / AFTER

SMOKED DUCK KUSHIYAKI 12
Plum Wine Katsu, Sansyo Salt

WAGYU TSUKUNE* 15
Chuck & A5 Blended Beef, Tare, Egg Yolk

GRILLED ALBACORE* 16
Tsukemono, Lemon Aioli, Gochujang

HAMACHI KAMA 16
Slow Roasted Kama with Green Salad & Ponzu

AMERICAN WAGYU* 26
6oz Koji Cured Flat Iron, White Soy Hollandaise

MARY'S FRIED CHICKEN 26
Karaage Breast, Sumiso, Katsu Thigh, Tonkatsu Sauce,
Cucumber Salad, Citrus

NGO BURGER* 15
6oz American Chuck & A5 Wagyu Blended Patty,
Lettuce, Tomato, Onion, American Cheese,
Pickled Cucumber, Special Sauce

MISO CORN RAMEN 15
Ajitama, Buttered Corn, Cherry Tomato,
Summer Squash, Trinity Oil, Yuzu Tobiko,
Bean Sprouts

DUCK DUMPLING 7
Mushroom Dashi, Pickled Turnip, Maitake

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