



# SUSHIBAR

NOVEMBER 19, 2021

## NIGIRI 1pc / SASHIMI 1pc

|                           |     |                                  |   |
|---------------------------|-----|----------------------------------|---|
| Ebi   Shrimp              | 3.5 | Sake   Fresh or Smoked Salmon*   | 4 |
| Escolar   Butter Fish*    | 4   | Shiro Maguro   Albacore*         | 4 |
| Hamachi   Yellowtail*     | 5   | Sturgeon Zuke   Seared Sturgeon* | 5 |
| Ikura   Salmon Roe*       | 4   | Tako   Octopus                   | 5 |
| Jidori Tamago   Egg Sushi | 3.5 | Unagi   Eel                      | 4 |
| Maguro   Bluefin*         | 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*          | 9  | 7  |
| Hamachi-Scallion*    | 9  | 7  |
| Soft Shell Crab      | 9  | 7  |
| Vegetable            | 8  | 6  |
| California w/Tobiko* | 9  | 7  |
| Shrimp Tempura       | 9  | 7  |
| Eel-Avocado          | 9  | 7  |
| Salmon Skin*         | 9  | 7  |
| Philadelphia*        | 10 | 7  |
| Toro-Scallion*       | 11 | 9  |

## SPECIAL ROLLS

**GO GREEN 11**  
Tempura Veggies, Apple,  
Topped with Avocado, Micro  
Cilantro, Arare, Miso Mustard

**MIDTOWN 13**  
Cucumber, Avocado,  
Lolla Rossa Lettuce,  
Seaweed, Soy Wrap,  
Sweet Chili Sauce

**SPICY B\* 16**  
Shrimp Tempura, Spicy  
Tuna, Cucumbers, Topped  
with Avocado, Seared Tuna,  
Tempura Crisps, Micro  
Greens, Spicy Garlic Sauce,  
Chili Sauce, Eel Sauce

**FIRECRACKER\* 15**  
Crab, Avocado, Topped with  
Salmon, Spicy Garlic Sauce,  
Tempura Crisps, Jalapenos,  
Tobiko, Kimchee Ponzu,  
Chives

**CATERPILLAR 15**  
Shrimp Tempura,  
Cucumbers Topped with  
Grilled Fresh Water Eel,  
Avocado

**SPICY LIZ\* 15**  
Spicy Tuna, Cucumbers,  
Topped with Lomi Salmon,  
Onion, Chili Oil, Soy Sauce  
Chives

**TESLA\* 15**  
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\* 18**  
No Rice, Salmon, Crab,  
Albacore, Lightly Fried,  
Garlic Sauce, Sweet Chili

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

**SUNSHINE\* 17**  
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, Mushroom, Negi, Wakame

### SUNOMONO 7

Avocado, Ikura, Sesame

### WAKAME SALAD\* 8

Tobiko, Sesame

### BONE MARROW BUTTER 6

Hokkaido Milk Bread

### CAULIFLOWER SOUP 8

Cauliflower Dengaku, Cucumber Kimchee,  
Bull's Blood

### 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

Age Nasu, Cherry Tomato,  
Lemon Aioli

### CRISPY BRUSSELS SPROUTS\* 11

Mentaiko Aioli

### WARM MUSHROOM SALAD 12

Dragon Mushrooms, Lolla Rossa,  
Soy Vinaigrette

### ORGANIC GREENS 12

Baby Lettuces, Beet, Fennel,  
Persimmon, Pear, Creamy Miso Dressing

### HOUSE MADE PORK GYOZA 14

Kurobuta Shoulder, Chili Ponzu

## ATO / AFTER

### SMOKED DUCK KUSHIYAKI 13

Plum Wine Katsu, Sansyo Salt

### WAGYU TSUKUNE\* 15

Chuck & A5 Blended Beef, Tare, Egg Yolk

### GRILLED ALBACORE\* 16

Tsukemono, Lemon Aioli, Gochujang

### MISO YAKI PORK BELLY 21

Persimmon, Pickled Red Onion, Fennel,  
Starkrimson Pear

### HAMACHI KAMA 18

Slow Roasted Kama with Green Salad & Ponzu

### TORI KATSUDON 16

Mary's Chicken, Tonkatsu Sauce, 64° Jidori Egg,  
Fukujinzuke

### AUSTRALIAN WAGYU\* 34

6oz Koji Cured Flat Iron, White Soy Hollandaise

### NGO BURGER\* 15

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

### KUROGOMA PAITAN 16

Pork Belly, Maitake, 64° Jidori Egg, Chili Oil, Corn,  
Bean Sprouts

### DUCK DUMPLING 7

Mushroom Dashi, Pickled Turnip, Maitake

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