



SUSHI BAR

MARCH 2, 2022

NIGIRI 1pc / SASHIMI 1pc

| | | | |
|----------------------------------|-----|---|-----|
| Ebi Shrimp | 4 | Sake Fresh or Smoked Salmon* | 4.5 |
| Escolar Butter Fish* | 4.5 | Shiro Maguro Albacore* | 4.5 |
| Hamachi Yellowtail* | 5.5 | Sturgeon Zuke Seared Sturgeon* | 5.5 |
| Ikura Salmon Roe* | 4.5 | Tako Octopus | 5.5 |
| Jidori Tamago Egg Sushi | 4 | Unagi Eel | 4.5 |
| Maguro Bluefin* | 4.5 | | |

NIGIRI MIX* 36
10 Pieces, Chef's Choice

SASHIMI MIX* 48
15 Pieces, Chef's Choice,
Served with Preserved Wasabi Root

LARGE SASHIMI MIX* 72
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* | 9.5 | 7.5 |
| Hamachi-Scallion* | 9.5 | 7.5 |
| Soft Shell Crab | 9.5 | 7.5 |
| Vegetable | 8.5 | 6.5 |
| California w/Tobiko* | 9.5 | 7.5 |
| Shrimp Tempura | 9.5 | 7.5 |
| Eel-Avocado | 9.5 | 7.5 |
| Salmon Skin* | 9.5 | 7.5 |
| Philadelphia* | 10.5 | 7.5 |
| Toro-Scallion* | 11.5 | 9.5 |

SPECIAL ROLLS

GO GREEN 11.5
Tempura Veggies, Apple,
Topped with Avocado, Micro
Cilantro, Arare, Miso Mustard

MIDTOWN 13.5
Cucumber, Avocado,
Lolla Rossa Lettuce,
Seaweed, Soy Wrap,
Sweet Chili Sauce

SPICY B* 16.5
Shrimp Tempura, Spicy
Tuna, Cucumbers, Topped
with Avocado, Seared Tuna,
Tempura Crisps, Micro
Greens, Spicy Garlic Sauce,
Chili Sauce, Eel Sauce

FIRECRACKER* 15.5
Crab, Avocado, Topped with
Salmon, Spicy Garlic Sauce,
Tempura Crisps, Jalapenos,
Tobiko, Kimchee Ponzu,
Chives

CATERPILLAR 15.5
Shrimp Tempura,
Cucumbers Topped with
Grilled Fresh Water Eel,
Avocado

SPICY LIZ* 15.5
Spicy Tuna, Cucumbers,
Topped with Lomi Salmon,
Onion, Chili Oil, Soy Sauce,
Chives

TESLA* 15.5
Soft Shell Crab, Topped with
Avocado, Albacore, Salmon,
Garlic Cream, Chives

DRAKE* 14.5
Avocado, Cucumber,
Kaiware Topped with
Hamachi, Tobiko, Sauteed
Mushrooms, Chives

HAPA HAPA* 18.5
No Rice, Salmon, Crab,
Albacore, Lightly Fried,
Garlic Sauce, Sweet Chili

RAINBOW* 15.5
Crab, Avocado, Cucumbers,
Topped with 6 Pieces of Fish

SUNSHINE* 17.5
Shrimp Tempura, Spicy
Tuna, Green Apple, Lemon,
Topped with Avocado,
Escolar, Arare, Micro
Cilantro, Fried Leeks, Spicy
Garlic Sauce, Sweet Chili

KINGS* 18.5
Lobster Tempura, Crab,
Lemon, Topped with
Avocado, Shrimp, Tobiko,
Spicy Cream, Eel Sauce,
Micro Cilantro

3 ALARM* 21.5
Negitoro, Cucumbers,
Topped with Akami,
Jalapenos, Habanero
Masago, Preserved Wasabi,
Fried Leeks,
Garlic Cream Sauce

SMALL PLATES

OYSTERS* 20
6 Pieces of Fresh Oysters, Ponzu,
Preserved Wasabi Root, Chili Paste,
Pink Hawaiian Sea Salt

SEVEN-SPICE CRUSTED TUNA* 18
Albacore, Shaved Onions, Ginger,
Daikon, Ponzu

CHUTORO CARPACCIO* 21
Jalapenos, Ponzu, Chili Oil

POKE TRIO* 18
Hawaiian Style
Spicy Marinated Tuna, Tako, Hamachi,
Green Tea Salt, Nori Salt, Shichimi Salt

SASHIMI TAPAS* 28
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* 8

Avocado, Ikura, Sesame

WAKAME SALAD* 8

Tobiko, Sesame

BONE MARROW BUTTER 7

Hokkaido Milk Bread

ASPARAGUS SOUP 9

Asparagus Ohitashi, Truffle Oil,
Creme Fraiche, Chives

YAKI GAKI 4 per piece

Grilled Pacific Oyster, Garlic-Ponzu Butter,
Cilantro

PANKO ASPARAGUS* 16

Ajitama Salad, Yuzu Tobiko, Yuzu Aioli

LOBSTER TEMPURA* 17

Age Nasu, Cherry Tomato, Lemon Aioli

WARM MUSHROOM SALAD 15

Sauteed Mushrooms, Lolla Rossa,
Soy Vinaigrette

ORGANIC GREENS 14

Baby Lettuces, Satsuma Mandarin, Avocado,
Fennel, Pickled Onions, Pepitas, Beets,
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* 17

Tsukemono, Lemon Aioli, Gochujang

TORI KATSUDON 16

Mary's Chicken Thigh, Fukujinzuke,
64° Jidori Egg, Rue & Forsman Ranch Rice

HAMACHI KAMA 20

Slow Roasted Kama with Green Salad & Ponzu

NEW YORK STRIP* 45

10oz Koji Cured, White Soy Hollandaise

NGO BURGER* 15

6oz Chuck & A5 Blended Patty, Lettuce,
Tomato, Onion, American Cheese, Pickles,
Special Sauce, House Milk Bun

PORK BELLY NABE 21

Miso Yaki Pork Belly, Winter Vegetables, Teriyaki,
Rue & Forsman Ranch Rice

SPICY MISO RAMEN* 16

Tempura Kabocha, Cauliflower, 64° Jidori Egg,
Pickled Bean Sprouts

DUCK DUMPLING 8

Mushroom Dashi, Pickled Turnip, Black Trumpet

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