



# SUSHI BAR

## NIGIRI 1pc / SASHIMI 1pc

|                                  |     |   |     |
|----------------------------------|-----|---|-----|
| <b>Ebi</b>   Shrimp              | 4   | <b>Sake</b>   Fresh or Smoked Salmon*   | 4.5 |
| <b>Escolar</b>   Butter Fish*    | 4.5 | <b>Shiro Maguro</b>   Albacore*         | 4.5 |
| <b>Hamachi</b>   Yellowtail*     | 5.5 | <b>Sturgeon Zuke</b>   Seared Sturgeon* | 5.5 |
| <b>Ikura</b>   Salmon Roe*       | 4.5 | <b>Tako</b>   Octopus                   | 5.5 |
| <b>Jidori Tamago</b>   Egg Sushi | 4   | <b>Unagi</b>   Eel                      | 4.5 |
| <b>Maguro</b>   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 |
|-----------------------------|----|----|
| <b>Spicy Tuna*</b>          | 10 | 8  |
| <b>Hamachi-Scallion*</b>    | 10 | 8  |
| <b>Soft Shell Crab</b>      | 10 | 8  |
| <b>Vegetable</b>            | 9  | 7  |
| <b>California w/Tobiko*</b> | 10 | 8  |
| <b>Shrimp Tempura</b>       | 10 | 8  |
| <b>Eel-Avocado</b>          | 10 | 8  |
| <b>Salmon Skin*</b>         | 10 | 8  |
| <b>Philadelphia*</b>        | 11 | 8  |
| <b>Toro-Scallion*</b>       | 12 | 10 |

## SPECIAL ROLLS

**GO GREEN 12**  
Tempura Veggies, Apple,  
Topped with Avocado, Micro  
Cilantro, Arare, Miso Mustard

**MIDTOWN 14**  
Cucumber, Avocado,  
Lolla Rossa Lettuce,  
Seaweed, Soy Wrap,  
Sweet Chili Sauce

**SPICY B\* 17**  
Shrimp Tempura, Spicy  
Tuna, Cucumbers, Topped  
with Avocado, Seared Tuna,  
Tempura Crisps, Micro  
Greens, Spicy Garlic Sauce,  
Chili Sauce, Eel Sauce

**FIRECRACKER\* 16**  
Crab, Avocado, Topped with  
Salmon, Spicy Garlic Sauce,  
Tempura Crisps, Jalapenos,  
Tobiko, Kimchee Ponzu,  
Chives

**CATERPILLAR 16**  
Shrimp Tempura,  
Cucumbers Topped with  
Grilled Fresh Water Eel,  
Avocado

**SPICY LIZ\* 16**  
Spicy Tuna, Cucumbers,  
Topped with Lomi Salmon,  
Onion, Chili Oil, Soy Sauce,  
Chives

**TESLA\* 16**  
Soft Shell Crab, Topped with  
Avocado, Albacore, Salmon,  
Garlic Cream, Chives

**DRAKE\* 15**  
Avocado, Cucumber,  
Kaiware Topped with  
Hamachi, Tobiko, Sauteed  
Mushrooms, Chives

**HAPA HAPA\* 19**  
No Rice, Salmon, Crab,  
Albacore, Lightly Fried,  
Garlic Sauce, Sweet Chili

**RAINBOW\* 16**  
Crab, Avocado, Cucumbers,  
Topped with 6 Pieces of Fish

**SUNSHINE\* 18**  
Shrimp Tempura, Spicy  
Tuna, Green Apple, Lemon,  
Topped with Avocado,  
Escolar, Arare, Micro  
Cilantro, Fried Leeks, Spicy  
Garlic Sauce, Sweet Chili

**KINGS\* 19**  
Lobster Tempura, Crab,  
Lemon, Topped with  
Avocado, Shrimp, Tobiko,  
Spicy Cream, Eel Sauce,  
Micro Cilantro

**3 ALARM\* 22**  
Negitoro, Cucumbers,  
Topped with Akami,  
Jalapenos, Habanero  
Masago, Preserved Wasabi,  
Garlic Cream Sauce,  
Fried Leeks

## 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

### TSAR NICOULAI CAVIAR 90

Kaluga Caviar, Kombu Creme Fraiche, Furikake Potato Chips

### UNI PANNA COTTA 19

California Uni, Nori Tempura, Grilled Bread

### YAKI GAKI 4 per piece

Grilled Pacific Oyster, Garlic-Ponzu Butter, Cilantro

### HOTATE BUTTER 11 per piece

Green Garlic Cream, Asparagus, Peas, Sunchoke Chips

### LOBSTER TEMPURA\* 17

Age Nasu, Cherry Tomato, Lemon Aioli

### WARM MUSHROOM SALAD 15

Sauteed Mushrooms, Lolla Rossa, Soy Vinaigrette

### ORGANIC GREENS 14

Baby Lettuces, Orange, Avocado, Fennel, Pickled Onion, Pepita, Beet, Creamy Miso Dressing

### HOUSE MADE PORK GYOZA 16

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

### CHICKEN KARA-AGE 16

Mary's Chicken, Honey Mustard Sumiso, Sweet Chili Sauce, Tonkatsu Sauce

### HAMACHI KAMA 26

Slow Roasted Kama with Green Salad & Ponzu

### AMERICAN WAYGU\* 37

6oz Koji Cured Flat Iron, White Soy Hollandaise, Grilled Vegetables

### MISO YAKI PORK BELLY\* 17

Grilled Nappa Cabbage, Apple, Mustard

### NGO BURGER\* 18

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

### KUROGOMA SHOYU RAMEN\* 18

Miso Yaki Pork Belly, 64° Jidori Egg, Grilled Spring Vegetables & Mushrooms

### DUCK DUMPLING 8

Mushroom Dashi, Pickled Turnip, Maitake

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