



# SUSHI BAR

## NIGIRI 1pc / SASHIMI 1pc

<b>Ebi</b>   Shrimp	4	<b>Maguro</b>   Bluefin*	5.5
<b>Escolar</b>   Butter Fish*	4.5	<b>Sake</b>   Fresh or Smoked Salmon*	4.5
<b>Hamachi</b>   Yellowtail*	5.5	<b>Shiro Maguro</b>   Albacore*	4.5
<b>Ikura</b>   Salmon Roe*	5.5	<b>Sturgeon Zuke</b>   Seared Sturgeon*	6
<b>Jidori Tamago</b>   Egg Sushi	4	<b>Unagi</b>   Eel	5.5

**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\*** 50  
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  
\$1 PER EACH GO GREEN ROLL SOLD  
WILL BE DONATED TO THE FOOD  
LITERACY CENTER OF SACRAMENTO

**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 95

Kaluga Caviar, Kombu Creme Fraiche, Furikake Potato Chips

### NAPPA CABBAGE 12

Saku Teriyaki

### YAKI GAKI 4 per piece

Grilled Pacific Oyster, Garlic-Ponzu Butter, Cilantro

### LOBSTER TEMPURA\* 20

Age Nasu, Cherry Tomato, Lemon Aioli

### WARM MUSHROOM SALAD 15

Sauteed Mushrooms, Lolla Rossa, Soy Vinaigrette

### ORGANIC GREENS 14

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

### HOUSE MADE PORK GYOZA 16

Kurobuta Shoulder, Chili Ponzu

## ATO / AFTER

### SMOKED DUCK KUSHIYAKI 14

Plum Wine Katsu, Sansyo Salt

### WAGYU TSUKUNE\* 15

Chuck & A5 Blended Beef, Tare, Egg Yolk

### GRILLED ALBACORE\* 17

Tsukemono, Lemon Aioli, Gochujang

### MARY'S CHICKEN 36

Kara-Age Breast, Katsu Thigh, Honey Mustard Sumiso, Plum Wine Katsu, Spicy Cucumber Salad, Citrus

### HAMACHI KAMA 26

Slow Roasted Kama with Green Salad & Ponzu

### AUSTRALIAN WAGYU\* 37

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

### PORK BELLY 22

Nappa Cabbage, Apples, Mustard Caviar

### SAKE STEAMED MUSSELS 21

Creamy Tomato Dashi, Grilled Lemon, Hard Red Wheat Toast

### NGO BURGER\* 18

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

### YUZU KOSHO SHOYU RAMEN 26/17

Duck Confit, Wild Mushrooms, Jidori Egg

### DUCK DUMPLING 8

Mushroom Dashi, Pickled Turnip, Maitake

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