



SUSHI BAR

NIGIRI 1pc / SASHIMI 1pc

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

NIGIRI MIX* 42
10 Pieces, Chef's Choice

SASHIMI MIX* 53
15 Pieces, Chef's Choice,
Served with Preserved Wasabi Root

LARGE SASHIMI MIX* 80
25 Pieces, Chef's Choice,
Served with Preserved Wasabi Root

CHIRASHI* 55
15 Piece Sashimi over Sushi Rice

CUT/HAND ROLLS

	CR	HR
Spicy Tuna*	10	8
Hamachi-Scallion*	10	8
Soft Shell Crab	10	8
Vegetable	9	7
California w/Tobiko*	10	8
Shrimp Tempura	10	8
Eel-Avocado	10	8
Salmon Skin*	10	8
Philadelphia*	11	8
Toro-Scallion*	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* 24
6 Pieces of Fresh Oysters, Ponzu,
Preserved Wasabi Root, Chili Paste,
Pink Hawaiian Sea Salt

SEVEN-SPICE CRUSTED TUNA* 19
Albacore, Shaved Onions, Ginger,
Daikon, Ponzu

CHUTORO CARPACCIO* 22
Jalapenos, Ponzu, Chili Oil

POKE TRIO* 19
Hawaiian Style
Spicy Marinated Tuna, Tako, Hamachi,
Green Tea Salt, Nori Salt, Shichimi Salt

SASHIMI TAPAS* 30
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

YASAI YAKI 13

Grilled Vegetables, Kimchee Romesco

YAKI GAKI 4 per piece

Grilled Pacific Oyster, Garlic-Ponzu Butter, Cilantro

LOBSTER TEMPURA* 20

Eggplant, Cherry Tomato, Lemon Aioli

WARM MUSHROOM SALAD 15

Sauteed Mushrooms, Lolla Rossa, Soy Vinaigrette

ORGANIC GREENS 14

Baby Lettuces, Carrot, Avocado, Fennel, Pickled Onion, Pepitas, Beets, 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, Jidori Egg Yolk

GRILLED ALBACORE* 17

Tsukemono, Lemon Aioli, Gochujang

MARY'S CHICKEN 36

Karaage Breast, Katsu Thigh, Honey Mustard Sumiso, Plum Wine Katsu, Spicy Cucumber Salad, Citrus

HAMACHI KAMA 32

Slow Roasted Kama with Green Salad & Ponzu

WAGYU ROBATAYAKI* AQ

Koji Cured Domestic Wagyu, Seasonal Accompaniments

PORK BELLY & UNI* 27

Melon, Squash, Turnip Top Puree, Layu Powder, Beef Tendon Chicharrones, Sansyo Pepper Teriyaki

COLD RAMEN* 19

Tea Smoked Duck Breast, Kaiware, Tobiko, Cucumber, Kizami Nori, Tsuyu, Layu Oil

CHAWANMUSHI 16

Prawns, English Peas, Shiitake, Turnip

NGO BURGER* 18

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

YUZU KOSHO SHOYU RAMEN 26/17

Duck Confit, Grilled Mushrooms, Nappa Cabbage, Jidori Egg

DUCK DUMPLING 8

Mushroom Dashi, Pickled Turnip, Maitake

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