



Sushi Bar

SPECIAL ROLLS

Go Green 12

Tempura Veggies, Apple; Topped with Avocado, Micro Cilantro, Arare, Miso Mustard
\$1 WILL BE DONATED TO THE FOOD LITERACY CENTER OF SACRAMENTO

Midtown 14

Cucumber, Avocado, Lolla Rossa Lettuce, Seaweed; Over Sweet Chili Sauce
Soy Wrapped

Spicy B* 17

Shrimp Tempura, Spicy Tuna, Cucumber; Topped with Avocado, Seared Tuna, Tempura Crisps, Micro Greens, Chili Sauce, Spicy Garlic Sauce, Eel Sauce

Firecracker* 16

Crab, Avocado; Topped with Salmon, Spicy Garlic Sauce, Tempura Crisps, Jalapeño, Tobiko, Kimchee Ponzu, Chive

Caterpillar 16

Shrimp Tempura, Cucumber; Topped with Grilled Fresh Water Eel, Avocado

Spicy Liz* 16

Spicy Tuna, Cucumber; Topped with Lomi Salmon, Onion, Chili Oil, Soy Sauce, Chive

Tesla* 16

Soft Shell Crab; Topped with Avocado, Albacore, Salmon, Garlic Cream, Chive

Drake* 15

Avocado, Cucumber, Kaiware; Topped with Hamachi, Tobiko, Sautéed Mushrooms, Chive

Hapa Hapa* 19

Salmon, Crab, Albacore; Lightly Fried Over Garlic Sauce & Sweet Chili (NO RICE)

Rainbow* 16

Crab, Avocado, Cucumber; Topped with Maguro, Shiro Maguro, Salmon, Escolar, Ebi, Hamachi

Sunshine* 18

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

Kings* 19

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

3 Alarm* 22

Negitoro, Cucumber; Topped with Akami, Jalapeño, Habanero Masago, Kizami Wasabi, Garlic Cream Sauce, Fried Leeks

NIGIRI & SASHIMI

Ebi Shrimp	4
Escolar Butter Fish*	4.5
Hamachi Yellowtail*	4.5
Ikura Salmon Roe*	5.5
Jidori Tamago Egg Sushi	4
Maguro Bluefin*	5.5
Sake Fresh or Smoked Salmon*	4.5
Shiro Maguro Albacore*	4.5
Sturgeon Zuke Seared Sturgeon*	6
Unagi Eel	5.5
Nigiri Mix*	42
10 Pieces: Chef's Choice with Accoutrement	
Sashimi Mix*	15 pc 53 / 25 pc 80
Chef's Choice; Served with Kizami Wasabi & Accoutrement	
Chirashi*	55
15 Pieces: Chef's Choice, over Sushi Rice; Served with Kizami Wasabi & Accoutrement	

CUT & HAND ROLLS

	CUT	HR
Spicy Tuna*	10	8
Hamachi & Scallion*	10	8
Soft Shell Crab*	10	8
Vegetable	9	7
California with Tobiko*	10	8
Shrimp Tempura*	10	8
Eel & Avocado	10	8
Salmon Skin*	10	8
Philadelphia*	11	8
Toro & Scallion*	12	10

SMALL PLATES

Seven-Spice Crusted Tuna* 19
Shiro Maguro, Shaved Onion, Ginger, Daikon, Ponzu
Chutoro Carpaccio* 22
Jalapeño, Ponzu, Chili Oil
Hawaiian Style Poke Trio* 19
Spicy Marinated Maguro, Tako, Hamachi with Green Tea Salt, Nori Salt, Shichimi Salt
Sashimi Tapas* 30
Chef's Choice of 5 Different Fish, Presented 5 Different Ways

1/2 DOZEN FRESH OYSTERS* 24

Dressed with Ponzu Sauce & Ground Sesame;
Accompanied By Kizami Wasabi, Chili Paste & Hawaiian Pink Salt

SUPPLEMENT-PER PIECE	
CAVIAR	7
JAPANESE UNI	6.5
IKURA	1.5

*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

APPETIZERS

Kabocha Tempura* 13

Red Kuri & Delicata Squash,
Pepita Aioli, Dukkha

Lobster Tempura* 20

Eggplant, Cherry Tomato, Lemon Aioli

Crispy Brussels Sprouts* 12

Cod Roe Aioli, Chive, Sesame

House Made Gyoza 16

Dressed Greens, Chili Ponzu

Grilled Albacore* 17

Tsukemono, Lemon Aioli, Gochujang

Smoked Duck Kushiyaki 14

Plum Wine Katsu, Sansyo Salt

Wagyu Tsukune* 15

Chuck & A5 Blended Beef, Tare,
Jidori Egg Yolk & Ponzu

SALADS & SOUP

Miso Soup 6

Tofu, Mushroom, Green Onion, Wakame

Sunomono* 8

Avocado, Ikura, Sesame, Chive

Wakame Salad* 8

Tobiko, Sesame

Hokkaido Milk Bread 8

Bone Marrow Butter, Pink Hawaiian Sea Salt

Warm Mushroom Salad 15

Sautéed Mushrooms, Lolla Rossa, Chive,
Soy Vinaigrette

Organic Greens 14

Baby Lettuces, Carrot, Avocado, Fennel,
Pickled Onion, Pepitas, Beets,
Creamy Miso Dressing

STURGEON & TROUT ROE

Accompanied by
Furikake Potato Chips,
Kombu Crème Fraîche

Tsar Nicoulai
Kaluga Caviar*
95

Tsar Nicoulai
Trout Roe*
35

LARGER PLATES

Hamachi Kama 32

Salad of Mixed Greens, Grilled Lemon, Daikon & Ponzu

Mary's Tori Katsudon* 19

Boneless Katsu Chicken Leg, Tonkatsu Sauce, Aioli, Jidori Egg,
Fukujinzuke, Green Onion

NGO Burger* 18

6oz Chuck & A5 Blended Beef, Lolla Rosa, Tomato, Red Onion,
Pickle, American Cheese, Special Sauce, Hokkaido Milk Bun

Spicy Miso Ramen 19

Pork & Chicken Broth, Misoyaki Pork Belly, Jidori Egg,
Green Onion, Bean Sprouts

New York Wagyu Strip* AQ

White Soy Hollandaise, Seasonal Grilled Vegetable

SMALL BITES

Yaki Gaki 4 per piece

Grilled Pacific Oyster, Garlic-Ponzu Butter, Cilantro

Scotch Quail Egg 8 per piece

Mary's Chicken, Yuzu Kosho, Crispy Furikake Potato

Hotate Butter 11 per piece

Creamy Black Garlic Dashi, Oyster Mushroom,
Lemon, Green Onion

Duck Dumpling 8

Turnip, Maitake Mushroom, Green Onion,
Leek Oil, Mushroom Dashi

*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