



# SUSHI BAR

## SPECIAL ROLLS

**GO GREEN 14**  
Tempura Veggies, Apple; Topped with Avocado, Micro Cilantro, Arare, Miso Mustard  
**\$1 WILL BE DONATED TO THE FOOD LITERACY CENTER OF SACRAMENTO**

**MIDTOWN 16**  
Cucumber, Avocado, Lolla Rossa Lettuce, Seaweed; Sweet Chili Sauce  
Soy Wrapped

**SPICY B\* 18**  
Shrimp Tempura, Spicy Tuna, Cucumber; Topped with Avocado, Seared Tuna, Tempura Crisps, Micro Greens, Chili Sauce, Spicy Garlic Sauce, Eel Sauce

**FIRECRACKER\* 17**  
Crab, Avocado; Topped with Salmon, Spicy Garlic Sauce, Tempura Crisps, Jalapeño, Tobiko, Kimchee Ponzu, Chive

**CATERPILLAR 17**  
Shrimp Tempura, Cucumber; Topped with Grilled Fresh Water Eel, Avocado

**SPICY LIZ\* 17**  
Spicy Tuna, Cucumber; Topped with Salmon, Onion, Chili Oil, Soy Sauce, Chive

**TESLA\* 17**  
Soft Shell Crab; Topped with Avocado, Albacore, Salmon, Garlic Cream, Chive

**DRAKE\* 16**  
Avocado, Cucumber, Kaiware; Topped with Hamachi, Tobiko, Sautéed Mushrooms, Chive

**HAPA HAPA\* 23**  
Salmon, Crab, Albacore; Lightly Fried, Garlic Sauce & Sweet Chili (NO RICE)

**RAINBOW\* 17**  
Crab, Avocado, Cucumber; Topped with Maguro, Shiro Maguro, Salmon, Escolar, Ebi, Hamachi

**SUNSHINE\* 19**  
Shrimp Tempura, Spicy Tuna, Green Apple, Lemon; Topped with Avocado, Escolar, Arare, Micro Cilantro, Fried Leeks, Sweet Chili, Spicy Garlic Sauce

**KINGS\* 20**  
Lobster Tempura, Crab, Lemon; Topped with Avocado, Shrimp, Tobiko, Spicy Cream, Eel Sauce, Micro Cilantro

**3 ALARM\* 23**  
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*	5.5
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
<b>Nigiri Mix*</b>	<b>45</b>
10 Pieces - Chef's Choice	
<b>Sashimi Mix*</b>	15 pc <b>53</b> / 25 pc <b>80</b>
Chef's Choice; served with Kizami Wasabi & Accoutrement	
<b>Chirashi*</b>	<b>56</b>
15 Piece - Chef's Choice, Sushi Rice; served with Kizami Wasabi & Accoutrement	

## CUT & HAND ROLLS

	CUT	HR
Spicy Tuna*	11	8
Hamachi-Scallion*	11	8
Soft Shell Crab*	12	8
Vegetable	10	8
California with Tobiko*	11	8
Shrimp Tempura*	11	8
Eel-Avocado	11	8
Salmon Skin*	11	8
Philadelphia*	11	8
Toro-Scallion*	13	10

## SMALL PLATES

<b>Seven-Spice Crusted Tuna*</b>	<b>21</b>
Shiro Maguro, Shaved Onions, Ginger, Daikon, Ponzu	
<b>Chutoro Carpaccio*</b>	<b>24</b>
Jalapeño, Ponzu, Chili Oil	
<b>Poke Trio*</b>	<b>21</b>
Spicy Marinated Maguro, Tako, Hamachi; Green Tea Salt, Nori Salt, Shichimi Salt	
<b>Sashimi Tapas*</b>	<b>32</b>
Chef's Choice of 5 Different Fish, Presented 5 Different Ways	

### 1/2 DOZEN FRESH OYSTERS\* 24

Dressed with Ponzu Sauce and Ground Sesame; with Kizami Wasabi, Chili Paste, Pink Hawaiian Sea Salt

SUPPLEMENT	
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

## MAE / BEFORE

### MISO SOUP 6

Tofu, Mushroom, Green Onion, Wakame

### SUNOMONO\* 8

Avocado, Ikura, Sesame, Chive

### WAKAME SALAD\* 8

Tobiko, Sesame, Cucumber

### WARM MUSHROOM SALAD 15

Sauteed Mushrooms, Lolla Rossa, Chive, Soy Vinaigrette

### ORGANIC GREENS 14

Baby Lettuces, Avocado, Fennel, Pickled Onion, Strawberry, Toasted Almond, Creamy Miso Dressing

### CAESAR SALAD 15

Little Gem Lettuce, Ajitama, Toasted Bonito, Cured Jidori, 'Kruton', Tofu Dressing

### HOKKAIDO MILK BREAD 9

Bone Marrow Butter, Pink Hawaiian Salt

### SHRIMP CROQUETTES 19

Roasted Corn, Blistered Shishito Aioli, Menma Salsa, Kaiware

### LOBSTER TEMPURA 21

Enoki Mushroom, Pickled Fresno, Kimchi Emulsion

### HOT HONEY KARA-AGE\* 18

Napa Cabbage, Yuzu Tobiko Aioli

### HOUSE MADE PORK GYOZA 18

Chili Ponzu, Assorted Pickles

### YAKI GAKI 4 PER PIECE

Garlic-Ponzu Butter, Cilantro

### FURIKAKE GRILLED ALBACORE\* 19

Tsukemono, Coconut-Mint Puree, Gochujang

## ATO / AFTER

### HAMACHI KAMA 32

Mixed Green Salad, Grilled Lemon, Daikon & Ponzu

### SAKE STEAMED MUSSELS 21

Tomato Dashi, Grilled Lemon, Red Wheat Focaccia, Thyme

### TONKOTSU RAMEN 17

Miso Yaki Pork Belly, Ajitama, Mayu, Pickled Bean Sprout, Shimeji Mushroom, Fresno Chile

### NGO BURGER\* 18

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

### SMOKED DUCK KUSHIYAKI 15

Plum Wine Katsu, Sansyo Salt

### WAGYU TSUKUNE\* 16

Chuck & A5 Blended Beef, Tare, Jidori Egg Yolk

### SEARED SCALLOPS\* 30

Edamame Puree, Kizami Wasabi, Snap Pea Ohitashi, Baby Radish, Cured Trout Roe

### MISO YAKI PORK BELLY 24

Kombu-Carrot Puree, Blistered Shishito, Navel Orange, Frisée, Nasturtium, Watermelon Radish

### GYUTAN YAKI 14

Soy Braised Beef Tongue, Cilantro-Scallion Sauce, Pickled Scarlet Turnip

### WAGYU FLAT IRON\* 31

Kizami Wasabi Soubise, Nimono Carrot, Age Nasu, Blistered Cherry Tomato

### DUCK DUMPLING 9

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

## KRU CAVIAR SERVICE

*Accompanied By Furikake Potato Chips, Kombu Crème Fraîche, Chive*

TSAR NICOULAI KALUGA CAVIAR, 1oz\* 95

TSAR NICOULAI TROUT ROE, 2oz\* 35

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18% SERVICE CHARGE IS APPLIED TO PARTIES OF SIX OR MORE  
A MAXIMUM OF FOUR PAYMENTS ACCEPTED PER TABLE