



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; Over Sweet Chili Sauce.
Soy Wrapped

SPICY B* 18
Shrimp Tempura, Spicy Tuna, Cucumbers; 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 Lomi 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. Over 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
Nigiri Mix*	45
10 Pieces : Chef's Choice with Accoutrement	
Sashimi Mix*	15 pc 53 / 25 pc 80
Chef's Choice; Served with Kizami Wasabi & Accoutrement	
Chirashi*	56
15 Piece : Chef's Choice, over 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

Seven-Spice Crusted Tuna*	21
Shiro Maguro, Shaved Onions, Ginger, Daikon, Ponzu	
Chutoro Carpaccio*	24
Jalapeño, Ponzu, Chili Oil	
Hawaiian-Style Poke Trio*	21
Spicy Marinated Maguro, Tako, Hamachi; with Green Tea Salt, Nori Salt, Shichimi Salt	
Sashimi Tapas*	32
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, Mushrooms, 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, Lemon Cucumber, Avocado, Local Cherry Tomatoes, Pickled Red Onion, Kru Dukkah, Creamy Miso Dressing

KRU 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* 21

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

SEARED SCALLOPS* 30

Heirloom Tomato, Lemon Cucumber, Oyster Foam, Puffed Rice, Seaweed

GYUTAN YAKI 14

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

SMOKED DUCK KUSHIYAKI 15

Plum Wine Katsu, Sansyo Salt

WAGYU TSUKUNE* 16

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

CHICKEN + MUSHROOM PAITAN 16

Tempura Maitake, Kimchi, Kaiware, Pickled Bean Sprout, Yuzu, Basil Oil

MISO YAKI PORK BELLY 24

Twin Peaks Nectarine, Blistered Shishito, Mizuna-Walnut Pesto, Watermelon Radish

NGO BURGER* 18

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

WAGYU FLAT IRON STEAK* 31

Yuzu Hollandaise, Whey Fingerling Potato, Local Squash, Blistered Cherry Tomato

SCALLOP + SHIITAKE DUMPLING 10

Shellfish Dashi, Lemon Oil, Green Onion

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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20% GRATUITY WILL BE APPLIED TO PARTIES OF SIX OR MORE

A MAXIMUM OF FOUR PAYMENTS ACCEPTED PER TABLE