



SUSHI BAR

SPECIAL ROLLS

GO GREEN 15

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

MIDTOWN 17

Cucumber, Avocado, Lolita Rossa Lettuce, Seaweed; Over 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 Lomi Salmon, Onion, Chili Oil, Soy Sauce, Chive

TESLA* 17

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

DRAKE* 17

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* 18

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*	5.5
Shiro Maguro Albacore*	4.5
Sturgeon Zuke Seared Sturgeon*	6.5
Unagi Eel	5.5

Nigiri Mix* 45

10 Piece: Chef's Choice; Served with Wasabi & 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 *	13	8.5
Vegetable	10	8
California with Tobiko*	12	8.5
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 Onion, Ginger, Daikon, Ponzu	
Chutoro Carpaccio*	24
Jalapeño, Ponzu, Chili Oil	
Hawaiian-Style Poke Trio*	22
Spicy Marinated Maguro, Tako, Hamachi; 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 & Ground Sesame;
Served with Kizami Wasabi, Chili Paste, & Sea Salt

SUPPLEMENT

CAVIAR	7
JAPANESE UNI	7
IKURA	2

*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, Strawberry, Cucumber, Fennel, Pickled Red Onion, Sunflower Seed, Tofu Green Goddess Dressing

HEIRLOOM TOMATO SALAD 16

Mizuna-Mint Pesto, Whipped Bone Marrow, Lemon Cucumber, Furikake Focaccia

HOKKAIDO MILK BREAD 10

Chili Crunch Butter, Preserved Lemon, Nori

SHRIMP CROQUETTES 18

Shishito Aioli, Menma Salsa, Roasted Corn

LOBSTER TEMPURA 22

Age Nasu, Blistered Cherry Tomato, Creamy Corn Dashi, Pickled Fresno Chile

MISO CARAMEL KARA-AGE* 18

Pickled Carrot & Daikon, Mint, Yuzu Tobiko Aioli, Furikake

HOUSE MADE PORK GYOZA 18

Chili Ponzu, Assorted Pickles

YAKI GAKI 5 PER PIECE

Garlic-Ponzu Butter, Cilantro

FURIKAKE GRILLED ALBACORE* 22

Pickled Red Cabbage, Bonito, Avocado, Gochujang, Cilantro

ATO / AFTER

HAMACHI KAMA 32

Mixed Green Salad, Grilled Lemon, Daikon & Ponzu

SAKE STEAMED MUSSELS 22

Tomato Dashi, Grilled Lemon, Red Wheat Focaccia, Thyme

TEA SMOKED DUCK CONFIT 26

Cherry-Pink Peppercorn Compote, Mizuna Salad, Crispy Miso Polenta, Snap Pea Ohitashi

SUJIME PRAWN KUSHIYAKI 15

Corn-Coconut Tare, Pickled Radish, Cherry Tomato, Negi, Shiso

WAGYU TSUKUNE* 16

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

LATE SUMMER MAZEMEN 20

Konbu-Corn Soubise, Nori, Grilled Baby Squash, 64° Jidori Egg, Pickled Radish, Cherry Tomato Confit

MISO YAKI PORK BELLY 25

Twin Peaks Peaches, Shishito Pepper, Yuzu-Jalapeno Puree, Basil

NGO BURGER* 19

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

AUSTRALIAN WAGYU NEW YORK* 48

Kru Béarnaise, Frisée Salad, Pickled Shallot, Mustard Seed, Furikake Frites

SCALLOP & GINGER DUMPLING 10

Coconut Dashi, Lemongrass, Shiso Oil, Pickled Jimmy Nardello

KRU CAVIAR SERVICE

Accompanied By Taro Chips, Kombu Crème Fraîche, Chive

TSAR NICOULAI RESERVE CAVIAR, 1oz* 105

TSAR NICOULAI TROUT ROE, 2oz* 45

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20% GRATUITY WILL BE APPLIED TO PARTIES OF SIX OR MORE
A MAXIMUM OF FOUR PAYMENTS ACCEPTED PER TABLE