



SUSHI BAR

SPECIAL ROLLS

GO GREEN 15

Tempura Veggies, Green Apple; Topped with Avocado, Micro Cilantro, Arare, Miso Mustard

\$1 WILL BE DONATED TO THE FOOD LITERACY CENTER OF SACRAMENTO

MIDTOWN 17

Cucumber, Avocado, Lolla Rossa Lettuce, Seaweed; Over Sweet Chili, 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

SUNSHINE* 19

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

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, Chives

TESLA* 17

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

KINGS* 20

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

RAINBOW* 18

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

FIRECRACKER* 17

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

DRAKE* 17

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

3 ALARM* 23

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

THAI TELEGRAPH* 21

Panko Calamari, Cucumber, Lemon; Topped with Akami, Escolar, Thai Basil, Toasted Coconut, Thai Chili Crunch, Green Curry Coconut Cream

HAPA HAPA* 24

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

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*

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*

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*	23
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, Chives

WAKAME SALAD* 8

Tobiko, Sesame, Cucumber

WARM MUSHROOM SALAD 16

Sauteed Royal Trumpet, Oyster, & Shiitake;
Lolla Rossa Lettuce, Chives, Soy Vinaigrette

ORGANIC GREENS 15

Baby Lettuces, Pickled Red Onion, Fennel,
Asian Pear, Nantes Carrot, Pepitas,
Creamy Miso Dressing

BABY KALE SALAD 16

Roasted Kabocha Squash, Hazelnut,
Pomegranate, Bonito Farm Cheese,
Fuji Apple, Warm Sesame Vinaigrette

HOKKAIDO MILK BREAD 10

Chili Crunch Butter, Preserved Lemon, Nori

AUTUMN SQUASH TEMPURA 16

Kabocha, Delicata, Black Garlic Tentsuyu,
Frisée, Gochujang Aioli

LOBSTER TEMPURA 22

Grilled Maitake, Age Nasu, Saku Saku,
Charred Scallion Aioli

MISO CARAMEL KARA-AGE* 18

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

HOUSE MADE PORK GYOZA 19

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

Sunchoke, Grapefruit, Watermelon Radish,
Crispy Mushroom Congee, Kale

GYUTAN KUSHIYAKI 15

Soy Braised Beef Tongue, Sesame,
Cilantro, Scallion, Pickled Radish

WAGYU TSUKUNE* 17

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

CHICKEN & MUSHROOM PAITAN 20

Tempura Maitake, Kimchi, Yuzu,
Black Sesame, Pickled Bean Sprouts,
Basil Oil, Kaiware

MISO YAKI PORK BELLY 25

Konbu-Kabocha Soubise, Apple Hill Apples,
Grilled Nimono Squash, Mizuna,
Pickled Nantes Carrot

NGO BURGER* 20

Chuck & A5 Blended Beef, Tomato,
Lolla Rossa Lettuce, American Cheese,
Red Onion, Pickles, Spicy Mentaiko Aioli,
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 Tokyo Turnip

KRU CAVIAR SERVICE

Accompanied By Taro Chips, Kombu Crème Fraîche, Chive

TSAR NICOULAI RESERVE CAVIAR, 1oz* 105

TSAR NICOULAI TROUT ROE, 2oz* 45

*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

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