



SUSHI BAR

FEBRUARY 19, 2021

NIGIRI 1pc / SASHIMI 1pc

Chutoro Toro Bluefin*	AQ	Madai Seabream*	5
Toro Zuke Bluefin*	7.5	Maguro Bluefin*	4
Ebi Shrimp	3.5	Sake Fresh or Smoked Salmon*	4
Escolar Butter Fish*	4	Shima Aji Jack Mackerel*	6
Hamachi Yellowtail*	5	Shiro Maguro Albacore*	4
Hirame Fluke*	6	Sturgeon Zuke Seared Sturgeon*	5
Ikura Salmon Roe*	4	Umimasu Ocean Trout*	5
Jidori Tamago Egg Sushi	3.5	Unagi Eel	4
Kanpachi Amberjack*	5.5	Uni Sea Urchin* U,S./Japan	9/12
King Salmon*	5.5	Wagyu A5 Japanese Beef*	11
Kinmedai Golden Eye Snapper*	7		

SPECIAL ROLLS

GO GREEN 10

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

MIDTOWN 11

Cucumber, Avocado, Lolla Rosso Lettuce, Seaweed, Soy Wrap, Sweet Chili Sauce

SPICY B* 14

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

RAINBOW* 15

Crab, Avocado, Cucumbers, Topped with 6 Pieces of Fish

FIRECRACKER* 14

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

CATERPILLAR 14

Shrimp Tempura, Cucumbers Topped with Grilled Fresh Water Eel, Avocado

SPICY LIZ* 14

Spicy Tuna, Cucumbers, Topped with Lomi Salmon, Onion, Chili Oil, Soy Sauce Chives

TESLA* 14

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

SUNSHINE* 16

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

KINGS* 18

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

3 ALARM* 21

Negitoro, Cucumbers, Topped with Akami, Jalapenos, Habanero Masago, Preserved Wasabi, Fried Leeks, Garlic Cream Sauce

CUT/HAND ROLLS

	CR	HR
Spicy Tuna*	8	6
Hamachi-Scallion*	8	6
Soft Shell Crab	8	6
Vegetable	8	6
California w/ Masago*	8	6
Shrimp Tempura	8	6
Eel-Avocado	8	6
Salmon Skin*	8	6
Philadelphia*	8	6
Toro-Scallion*	11	9

SMALL PLATES

NIGIRI MIX* 18

5 Pieces, Chef's Choice

NIGIRI MIX* 36

10 Pieces, Chef's Choice

SASHIMI MIX* 18

5 Pieces, Chef's Choice, Served with Preserved Wasabi Root

SASHIMI MIX* 45

15 Pieces, Chef's Choice, Served with Preserved Wasabi Root

LARGE SASHIMI MIX* 60

25 Pieces, Chef's Choice, Served with Preserved Wasabi Root

CHIRASHI* 22

10 Piece Sashimi over Sushi Rice

SEVEN-SPICE CRUSTED TUNA* 16

Albacore, Shaved Onions, Ginger, Daikon, Ponzu

CHUTORO CARPACCIO* 19

Jalapenos, Ponzu, Chili Oil

BARA ZUSHI* 18

Fish, Sushi Rice, Tamago, Vegetables

*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

ZENSAI

MISO SOUP 4

Tofu, Mushroom, Green Onion, Wakame

SUNOMONO* 7

Avocado, Ikura, Sesame

WAKAME SALAD* 8

Tobiko, Sesame

CRISPY BRUSSELS 11

Mentaiko Aioli

PANKO ASPARAGUS* 12

Ajitama, Yuzu Tobiko, Yuzu Aioli

WARM MUSHROOM SALAD 12

Dragon Mushrooms, Lolla Rossa,
Soy Vinaigrette

DUCK DUMPLINGS 20

Frozen Hand Made Dumplings,
Mushroom Dashi, Pickled Turnip, Leek Oil
12 Pieces to be Warmed at Home

CAVIAR KIT 100

1 oz. Tsar Nicoulai White Sturgeon Caviar,
Kombu Creme Fraiche, Chives,
Furikake Potato Chips, Mother of Pearl Spoon,
Bottle of Carboniste Sparkling Albarino (750ml)

DESSERT

MOCHI BROWNIE 4

Almond, Coconut, Nori

COOKIE 3

Miso, White Chocolate, Macadamia Nut

TANGERINE CUPCAKE 5

Strawberry Whipped Cream,
Candied Buddha's Hand

LIME & PASSION FRUIT TART 7

Kiwi, Coconut

SPECIALTIES

POTATO CROQUETTES* 10

Tonkatsu Sauce, Yuzu Aioli, Bonito

SMOKED DUCK KUSHIYAKI 10

Plum Wine Katsu

MARY'S WINGS 12

8 Pieces, Spicy Miso Glaze, Teriyaki

HOUSE MADE PORK GYOZA 14

8 Pieces, Kurobuta Shoulder, Chili Ponzu

GRILLED ALBACORE* 16

Tsukemono, Spicy Garlic Cream, Gochujang

SAINT LOUIS STYLE PORK RIBS 16

4 Ribs, Togarashi Glaze, Slaw, Pickles

HAMACHI KAMA 16

Slow Roasted Kama with Green Salad & Ponzu

LAMB & MUSHROOM RAMEN* 16

Lamb Chashu, 64° Egg, Sautéed Mushroom, Thyme Oil

SPICY MISO RAMEN* 17

64° Egg, Fukujinzuke, Miso Pork Belly

MARY'S FRIED CHICKEN 26

Karaage Breast, Sumiso, Katsu Thigh, Tonkatsu Sauce,
Cucumber Salad, Citrus

LAMB NOISETTES 27

Black Rice, Asparagus, Lamb Jus

AMERICAN WAGYU* 26

6 oz. Koji Cured Flat Iron, Yuzu Hollandaise,
Grilled Vegetables

NGO BURGER* 13

6 oz. American Chuck & A5 Wagyu Blended Patty,
Lettuce, Tomato, Onion, American Cheese,
Pickled Cucumber, Special Sauce,
House Made Brioche Bun

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