



# SUSHI BAR

OCTOBER 17, 2021

## NIGIRI 1pc / SASHIMI 1pc

<b>Ebi</b>   Shrimp	3.5	<b>Sake</b>   Fresh or Smoked Salmon*	4
<b>Escolar</b>   Butter Fish*	4	<b>Shiro Maguro</b>   Albacore*	4
<b>Hamachi</b>   Yellowtail*	5	<b>Sturgeon Zuke</b>   Seared Sturgeon*	5
<b>Ikura</b>   Salmon Roe*	4	<b>Tako</b>   Octopus	5
<b>Jidori Tamago</b>   Egg Sushi	3.5	<b>Unagi</b>   Eel	4
<b>Maguro</b>   Bluefin*	4		

**NIGIRI MIX\* 36**  
10 Pieces, Chef's Choice

**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\* 49**  
15 Piece Sashimi over Sushi Rice

## CUT/HAND ROLLS

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

## SPECIAL ROLLS

**GO GREEN 10**  
Tempura Veggies, Apple,  
Topped with Avocado, Micro  
Cilantro, Arare, Miso Mustard

**MIDTOWN 11**  
Cucumber, Avocado,  
Lolla Rossa 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

**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

**DRAKE\* 14**  
Avocado, Cucumber,  
Kaiware Topped with  
Hamachi, Tobiko, Sauteed  
Mushrooms, Chives

**HAPA HAPA\* 16**  
No Rice, Salmon, Crab,  
Albacore, Lightly Fried,  
Garlic Sauce, Sweet Chili

**RAINBOW\* 15**  
Crab, Avocado, Cucumbers,  
Topped with 6 Pieces of Fish

**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

## SMALL PLATES

**OYSTERS\* 18**  
6 Pieces of Fresh Oysters, Ponzu,  
Preserved Wasabi Root, Chili Paste,  
Pink Hawaiian Sea Salt

**SEVEN-SPICE CRUSTED TUNA\* 16**  
Albacore, Shaved Onions, Ginger,  
Daikon, Ponzu

**CHUTORO CARPACCIO\* 19**  
Jalapenos, Ponzu, Chili Oil

**POKE TRIO\* 16**  
Hawaiian Style  
Spicy Marinated Tuna, Tako, Hamachi,  
Green Tea Salt, Nori Salt, Shichimi Salt

**SASHIMI TAPAS\* 26**  
Chef's Choice, 5 Different Fish,  
Each with Different Accompaniments

\*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, Negi, Wakame

### SUNOMONO 7

Avocado, Ikura, Sesame

### WAKAME SALAD\* 8

Tobiko, Sesame

### BONE MARROW BUTTER 6

Hokkaido Milk Bread

### CAULIFLOWER SOUP 8

Cauliflower Dengaku, Cucumber Kimchee, Bull's Blood

### TSAR NICOULAI CAVIAR 85

Kaluga Caviar, Kombu Creme Fraiche, Furikake Potato Chips

### YAKI GAKI 4 per piece

Grilled Pacific Oyster, Garlic-Ponzu Butter, Cilantro

### LOBSTER TEMPURA\* 17

Age Nasu, Cherry Tomato, Lemon Aioli

### CRISPY BRUSSELS SPROUTS\* 11

Mentaiko Aioli

### WARM MUSHROOM SALAD 12

Dragon Mushrooms, Lolla Rossa, Soy Vinaigrette

### ORGANIC GREENS 12

Ladyhawke Spring Mix, Citrus, Avocado, Beet, Cherry Tomato, Apple, Creamy Miso Dressing

### HOUSE MADE PORK GYOZA 14

Kurobuta Shoulder, Chili Ponzu

## ATO / AFTER

### SMOKED DUCK KUSHIYAKI 12

Plum Wine Katsu, Sansyo Salt

### WAGYU TSUKUNE\* 15

Chuck & A5 Blended Beef, Tare, Egg Yolk

### GRILLED ALBACORE\* 16

Tsukemono, Lemon Aioli, Gochujang

### SAKE STEAMED MUSSELS 19

PEI Mussels, Creamy Tomato Dashi, Acme Bread

### SESAME CHICKEN DONBURI 16

Mary's Chicken Breast, Teriyaki, Roasted Vegetables

### MISO YAKI PORK BELLY 21

Black Mission Fig, Pickled Red Onion, Fennel, Starkrimson Pear

### HAMACHI KAMA 16

Slow Roasted Kama with Green Salad & Ponzu

### AUSTRALIAN WAGYU\* 34

6oz Koji Cured Flat Iron, White Soy Hollandaise

### NGO BURGER\* 15

6oz American Chuck & A5 Wagyu Blended Patty, Lettuce, Tomato, Onion, American Cheese, Pickled Cucumber, Special Sauce

### KUROGOMA PAITAN 16

Pork Belly, Maitake, Ajitama, Chili Oil, Corn, Bean Sprouts

### DUCK DUMPLING 7

Mushroom Dashi, Pickled Turnip, Maitake

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