



Sushi in the raw

Nevada City

千客萬來
商賈繁盛



大願成就
家内安全

Co-owners Susan and Kaoru "RU" Suzuki
Executive Chef Kaoru "RYU" Suzuki



Welcome to Sushi in the raw.

Since 2002, We deeply appreciate our loyal customers like you.
Our goal is to use the freshest ingredients to introduce the beauty and delicacy of classic style sushi, and innovating dishes, while respecting our health and environment.

Since opening, we are imposing more organic, sustainable, less mercury and other contaminate ingredients.

COVID-19 POLICIES

As you may have already noticed there have been some adjustments here at Sushi in the raw as we respond and acclimate to the constant changes and updates with regards to Covid-19. Below you'll find our new policies with regards to dine-in services as well as answers to your frequently asked questions. Hopefully this will help and as always we thank you all for your support and patronage.

PLEASE NOTE: Our policies are non-negotiable. We have these rules in place to keep YOU and our staff safe. We ask that patrons remain calm,

patient and respectful and adjust with us. Thank you for your understand.

- * All Guests are required to arrive wear Mask / face shield and while contacting to our stuffs including when ordering.
- * We would appreciate your order in full to avoid the most minimal contact, if you need to add on, just wave and respect face covering for our staff.
- * sanitize hands at tables or use supplied restroom wash stations. Guests entering the restaurant for bathroom are required to wear masks/ face shield.
- * Due to minimize contact time, please order most of items at once. Water will be served request only.
- * Keep 6foot distance to other customers. Thank you for understanding and keeping us all healthy.

Just let you know, Sorry we don't serve Tuna.

Since 2006, we are no longer serving Tuna (Maguro). Which is classified as bluefin tuna, big eye tuna, and yellowfin tuna. Due to

- 1), Over fishing. (90% population decline since 1970.).
- 2), Large amount of bycatch by loglines commonly used to catch tuna.
- 3), Mercury and other contaminants found in large, long lived predatory fishes like tuna.

We only serve Tuna species such as "Skip jack Tuna" (Bonito) and Albacore Tuna when it season.

We preferably use small species and sustainable fishes.

But we are NOT 100% organic or sustainable.
our goal is a fully sustainable sushi bar in the near future.

Warning

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness .

Also , infants have low immune system and should not eat uncooked fish or eggs.

Please inform your server of any food allergies
Gluten Free style option available.

We are introducing fresh seasonable fish since 2002.

however fresh seasonable fishes are delicate and easily affected by weather and fisher men's / market and holiday schedules. Please note this menu and basic Information may change substitute ingredients, and /or price may vary depending on market price and availability.

Ver,3/25/21

Appetizers

Organic Edamame \$6
Sea salted or spicy

**Try Sushi in the raw’s famous
Crazy shooters!**
Sober from **\$4**, Drunken add only **\$1**
Trout mango, salmon mango, green mussel \$4,
quail egg \$5.

Wild shrimp Diablo \$17.00

Fully cooked wild shrimp lightly marinated in a lime Chili
sauce, grapes, Cherry tomatoes, avocado,
red onion, and cilantro in a Martini glass.

Truffled sashimi

Full \$19.00,(8pcs) Half \$13.00 (4pcs)

Delicate slices of best fish of the day
with Italian Truffle salt, organic white truffle oil,
Japanese soy vinaigrette, green onion.

Our truffle oil is made with white truffle from Umbria Italy
and organic olive oil .

Cucumber Split \$15.00

1/2 cucumber stuffed with *Fish cake, avocado, mango with
sweet soy graze. your choice of salmon, shrimp, or yellowtail.
With King crab add \$16.00

Japanese delicacy Fish Heads

When cooked fish, Best part is Head , Collar and bones.
Don’t miss it! Order Early takes 30min+ to cook.

Ocean Trout kama (soy marinade) \$10.00

Kampachi kama (soy marinade) \$13.50

Hamachi kama (soy marinade) \$16.50

Sake kama (salt and Pepper) \$16.00

Baby Back Salmon (soy marinade spine) \$4.00

Sanga Yaki Fisher man’s Fish cake \$5.00

Salads

House salad \$7.50 / with Salmon skin \$9.50

Seasonable organic green salad with Red onion dressing.
Baked Salmon skin

Japanese cabbage salad \$9.50

Finely shredded organic cabbage ,grapes, cucumber,
carrots, with sesame *miso* dressing.

Sunomono salad \$4.50

Japanese standard. Thin sliced cucumber and
Wakame kelp with rice vinegar .

Add octopus or shrimp \$8.50, King crab \$12.00

Seaweed salad \$7.50

Ogo,tosaka, wakame seaweed flavored with
sesame oil. Garnished with thin sliced cucumber and Tobiko.

Sashimi salads

Seared Salmon salad \$18.00 (8 pcs)

Seared Salmon sashimi on a bed of thinly sliced cucumber,
seaweed salad, cilantro and tobiko
with tangy sesame soy vinaigrette and cilantro.

Tako salad OR Salmon salad \$16.00

Famous spicy octopus /salmon salad.
Boiled octopus with shibazuke pickles , carrots, green onion,
shredded *Nori* seaweed and Ryu’s famous spicy sauce.

Specialty Rolls

Susan roll \$16.00/King Crab add \$16

A Famous Susan roll. Beautifully layered , Salmon,
avocado, mango, and smelt roe, *Fish cake,
green onion, ginger, Served with spicy Rusan sauce. 10 pieces.

California roll with King crab \$16.00

Fresh Dungeness crab with avocado , cucumber.

Fire ball \$9.50

Spicy salmon with spicy Miso, Cucumber ,
Green onion, and Shiso leaf. 8 pieces.

Brazilian California roll \$9.50/ With King crab,add \$13

Wild Shrimp, mango, red onion, *fish cake,
cucumber and cilantro. 8 pieces.

Smiling Buddha \$15.50 /Hand Roll \$10.50

Baked cream cheese, soy marinade cooked Salmon, Mock Eel
with sweet soy graze.

Salmon skin roll \$12.00

The best Salmon skin roll ever! Baked salmon skin pickled
cucumber, and burdock roots, carrots, green onion ,seven
spices . (8 pieces cut or Hand roll \$8.00)

Gold Rush \$14.00 /king crab add \$16

Simple is pleasure. No sea weed, * Fish cake rolled with fresh salmon
with topped Thinly sliced lemon. 8 pieces.
With Yellow tail or Ocean trout \$16.00

Gold Rush Cal style\$18/king crab add \$13

No sea weed avocado rolled with fresh ocean trout, jalapeno, topped
thinly sliced lemon. Shiso,
and Japanese yuzu pepper for spicy kick.

Elegant \$15.00

Eel ,cream cheese, cucumber, avocado
with flying fish caviar. 8 pieces.

Sweetheart \$17.50/king crab add \$16

Salmon , Eel *fish cake, kaiware sprouts, green onion, ginger, avoca-
do, Flying fish eggs. 10 pieces.
Served with sweet and spicy Rusan sauce.

Tokyo rose \$15.50/king crab add \$16

Salmon, mango, and Flying fish eggs *fish cake, red onion, cilantro.
Served with citrus sauce.

Kappa Gino \$7.50

Ginger, avocado, cucumber.
Add Baked Cream cheese \$8.00

Special California roll \$8.50

With King crab add \$13

Fresh Salmon, fish cake with avocado, cucumber and Tobiko.

**Wild caught King crab
(market price) may be available when in
Season. For Substitution of fish cake.**

Classics and Hand rolls

Cut rolls (8pc) or Hand roll

California roll	*Fish cake, avocado, cucumber.	\$6.50
Special California roll	Above w/salmon and F,F,E.	\$8.50
Salmon skin hand roll	baked salmon skin , vegetables	\$7.50
Amakara Hamachi	Yellowtail, onion garlic soy glaze	\$8.50
Negi hama	Yellow tail, green onion	\$8.50
Negi hama Toro	Fatty Yellow tail, green onion	Market price
Hama toro taku	above plus,shiso. Picled daikon,sesame	Market Price
Spicy Salmon		\$8.50
Spicy Yellowtail		\$8.50

**Fish cake. Surimi or kani kamaboko in Japanese. A,K,A. Fake Crab. made with Alaskan Pollack (white fish) ,egg
white and wheat flower. It is very traditional recipe in Japan (since 1115) and very popular food In Asian
countries. Also is on “Good alternatives” list Monterey Bay Aquariums Sea food watch. However we used in some
rolls for crab substitute due to many customers with shellfish allergies. Any case if you are not in to “Fish cake”, we
have alternatives wild caught fresh Dungeness crab(market price) for substitute.*

Classic style

Nigiri Sushi (2 pieces)
Or
Sashimi sample(2 pieces)

All fresh fish is
Seasonable and changes daily.
Prices subject to change pending on market.

Taraba gani	King Crab on spoon.	Wild Russia	\$15.00
Sake	Salmon	Sustainably farmed, Faroe Islands.	\$7.50
Sake toro	Fatty Salmon	Sustainably farmed, Faroe Islands.	Market price
Hamachi	Yellow tail	Farmed, Japan.	\$8.50
Hamachi toro	Fatty yellow tail	Farmed, Japan.	Market price
Kampachi	Hawaiian amberjack.	Sustainably Farmed, Hawaii	\$8.50
Tako	Cooked octopus	Wild, Sea of Japan.	\$6.00
Suzuki	Sea bass	Sustainably Farmed, Mediterranean	\$8.50
Ebi	Mexcan white shrimp	Wild ,Gulf of Mexico.	\$6.50
Umimasu	Ocean trout	Farmed, Scotland.	\$8.50
Tobiko	Flying fish roe	Wild Japan.	\$5.50
Masago	Smelt roe	Wild Iceland.	\$5.50
Botan ebi	Spotted shrimp	Wild, trap caught B.C.	Market price
Hotate	Scallop	Suspension Farmed Hokkaido Japan.	Market price

Seasonable items

Ikura	House cured Salmon roe	Wild Alaska	Seasonable
Uni	Sea urchin roe	Wild, Hokkaido Japan	Seasonable
Aji	Jack fish	Wild, pole, Japan.	Seasonable
Shima Aji	Striped Jack	Wild, pole, Japan.	Seasonable
Mirugai	Giant clam	Farmed, Washington.	Seasonable
Kamasu	Japanese Baraccuda	Wild, Troll/pole, Japan.	Seasonable
Hirame	Fluke	Wild Japanese ocean/Korea	Seasonable
Tai	Tai Snapper	Wild New Zealand	Seasonable

Heaven’s Spoons!

Spicy Salmon spoons \$7.5
Spicy Yellowtail spoons \$8.5
King Crab spoons \$15
Ikura Yellowtail spoon \$13
Ikura Scallop spoon \$13
Uni Scallop spoons market price
Uni Ikura spoons market price

For true sushi lovers.

Fresh grated or Fresh Frozen Hon-Wasabi
Market price. Ask availability.

Sashimi

	4 piece /8 piece
Salmon	\$11.00 /\$22.00
Yellow tail	\$13.00 /\$26.00
Ocean trout	\$13.00 /\$26.00
Amber Jack	\$12.00 /\$24.00

Toro (Fatty) Upgrade

Substitute to Fatty fishes may be available
with market price.

Morikomi Combination Sashimi
Today's Chef's choice
10piece From \$25.00~
20 piece From \$48.00~
Price may change seasonal,
availability and market demand
And request.

I don't eat raw fish

Appetizers

Try Sushi in the raw's famous

Crazy shooters!

Sober from \$4, Drunken add only \$1.
Mango, Avocado, Green mussel, Octopus.

Wild shrimp Diablo \$17.00

Fully cooked wild shrimp marinade with lime chili sauce,
grape, avocado,
and cilantro in a Martini glass.

Cucumber Split \$15.00

1/2 cucumber stuffed with *fish cake, fresh
avocado, mango with sweet soy graze.
your choice of Salmon, shrimp or yellowtail .
With King Crab add \$16

Salad

See previous page.

Japanese delicacy Fish Heads

When cooked fish, Best part is Head , Collar and bones.
Don't miss it! Order Early takes 30min+ to cook.

Ocean Trout kama (soy marinade) \$10.00

Kampachi kama (soy marinade) \$13.50

Hamachi kama (soy marinade) \$16.50

Sake kama (salt and Pepper) \$16.00

Baby Back Salmon (soy marinade spine) \$3.00

Sanga Yaki Fisher man's fish cake \$5.00

Nigiri

Hand packed

Ebi Cooked Wild Shrimp \$6.50

Tako cooked octopus \$5.00

****Mock Eel** Cooked Black Cod \$8.50

Specialty Rolls

Cut rolls (8pc) or Hand roll

Brazilian California roll

cut roll **\$9.50/\$6.50** hand roll
wild Shrimp, Mango, red onion, *fish cake,
cucumber and cilantro.

Elegant roll

cut roll **\$15.00/\$8.00** hand roll
Eel ,baked cream cheese, cucumber, avocado
with flying fish eggs.

Crab salad roll

Wild king crab, or *fish cake of your choice.
With Daikon, Mango, red onion and cilantro,
with squeeze Lime.

With Wild King crab \$27.00

with *fish cake \$11.50

Salmon skin roll

cut roll **\$11.50/\$7.50** hand roll

California roll with King crab \$16.00

Fresh Dungeness crab with avocado , cucumber.
cucumber and cilantro. 8 pieces.

Smiling Buddha \$15.50 /Hand Roll \$10.50

Baked cream cheese, soy marinade cooked Salmon, Eel
with sweet soy graze.

**Fish cake. Surimi or kani kamaboko in Japanese. A,K,A. Fake crab. made with Alaskan Pollack (whitefish) ,
egg white and wheat flower. It is very traditional recipe in Japan (since 1115) and very popular food In Asian
countries. Also is on “Good alternatives” list Monterey Bay Aquariums Sea food watch. However we used in some
rolls for crab substitute due to many customers with shellfish allergies. Any case if you are not in to “Fish cake”, we
may have alternatives wild caught fresh Dungeness crab(market price) for substitute .*

***Mock Tel. Unagi substitute. Marinade and cooked Black Cod (Sablefish).*

Vegetarian style

Appetizers

Organic Edamame \$6
sea salt or spicy

**Try Sushi in the raw's famous
Crazy shooters!**

Mango or avocado/mango shooter
Sober \$4.00, Drunken add only \$1.

Salad

House salad \$7.50

Seasonable organic green salad with Red onion dressing.

Veg. cabbage salad \$9.50

Finely shredded cabbage ,cherry tomato,
cucumber, carrots, with sesame miso
or Ginger soy dressing.
(Sesame miso dressing contains egg.)

Sunomono salad \$4.50

Thin sliced cucumber and wakame kelp
marinade with rice vinegar .

Veg. Seaweed salad \$7.50

Ogo,tosaka, wakame seaweed flavored with
sesame oil. garnished with cucumber.

Sushi

Inari zushi \$4.50

Sushi rice in a sweet tofu pocket. 2 pieces.

Gourmet Inari \$7.50

Stuffed with mango, avocado, sushi rice In sweet tofu pock-
ets . 2 pieces

Cut rolls (8 pc) or Hand roll
Lime light \$10

Daikon, shiso leaf, avocado, cilantro,
red onion, sriracha chili and fresh lime squeeze.

Ocean and mountain \$10

Pickled egg plant and cucumber, pickled
burdock root, carrots, shiso leaf, green onion,
seven spices.

Kappa maki Cucumber \$5

Kappa Gino Avocado, cucumber, ginger. **\$7.50**
Add baked cream cheese \$8.00

Avocado mango \$7.50

Shiso ume kyu \$7.50

Shiso leaf, ume paste, cucumber.
Add baked cream cheese \$9.00

Oshinko maki Pickled daikon \$6.50

Ume kyu Cucumber, Plum. \$6.75

Daikon ume shiso \$ 7.50

Summer's special. \$11.50

Mango, avocado, daikon, tomato, red onion, cilantro,
with garlic ponzu sauce .

Nigiri Hand packed

Mango Red onion, cilantro. **\$4.50**

Avocado just avocado **\$5.50**

Avocado Avocado with truffle salt. **\$6.50**

Moro kyu Cucumber, miso **\$4.50**

Oshinko Pickled vegetable **\$4.50**

Refresh and finish

Cucumber Split \$15.00

1/2 cucumber stuffed with *fish cake, fresh
avocado, mango with sweet soy graze. your choice of salmon,
shrimp, or yellowtail.
With King crab add \$16.00

Sake chazuke \$8.50

Rice soup with salted salmon.
Refreshing green tea broth.

For Japanese, Must have at end of the meal.
It's a Ryu favorite comfortable food .

Dessert

Mochi ice cream \$6.00

Thin rice pastry wrapped ice cream
Your choice of two flavors.

Green tea, Vanilla, Mango, Coffee, Black sesame
And Red bean

With dark chocolate and 23 karat gold leaf.

Side

Sushi in the raw's famous
saucers and dressing.

Extra saucers 2 oz/ \$2.00

Bowl of rice \$3.00

Koshihikari rice

Bowl of Sushi rice \$3.50

Sake lee Miso soup. \$3.50

Bonito Dashi stock, shiitake mushroom and cabbage with organic
miso and sake lee.
Ingredients May change with season.

Extra wasabi \$1.00 / ginger \$1.50

(Our pickled ginger is sweetened by
all natural ingredients.)

Frozen Grated preserved Wasabi. \$4.00

Fresh Grated Hon Wasabi market price

Tobiko \$3.00

Baked Cream cheese \$1.50

Genmai roasted rice \$0.50

Soy wrap \$1.50/1.00

Taste of Sushi in the Raw
Perfect for Gift!

Signature sauce 12 oz bottles \$12.00

Rusan spicy sauce
Sesamem Miso dressing
Yuzu Ponzu Sauce

100% organic White Truffle oil 2 oz \$20

Black Truffle Salt 1.5 oz \$14

Yuzu Pepper Red or Green 2.28 oz \$10

Sushi in the Raw T-shirts

The "Kick Ass Sushi "T. Adult \$20
Youth \$15

Woman's Tissue, Baby Doll,
Mens and Youth size Available

☐ We use organic ingredients when ever available.

☐ Some ingredients or prices may change depending on availability.

☐ Any changes from menu items or extras may be subject to charge.

☐ \$2.50 split fee may applies for some applications.

☐ A 20% gratuity may be added for parties of five or more. Thank you.

G.F.style Specialty Rolls

G.F. Fire ball \$9.50

Spicy salmon with sriracha tamari ,
Cucumber,green onion and
Shiso leaf. 8 pieces.

G.F. Gold rush \$14.00

Simple is pleasure. No sea weed, vinegar rice and
avocado inside. Topped with fresh salmon with thinly
sliced lemon. 8 pieces.

With Yellow tail or Ocean trout \$16.00

G.F. Gold rush Cal style \$18

No sea weed, vinegar rice and avocado rolled with fresh
ocean trout, jalapeno, topped thinly sliced lemon. Shiso,
And Japanese yuzu pepper for spicy kick.

G.F. California roll

with Dungeness crab \$16.00

Fresh Dungeness crab with avocado , cucumber.

G.F. Brazilian California roll \$9.50

Wild Shrimp, mango, red onion, avocado,
cucumber and cilantro. 8 pieces.

G.F. Susan roll \$16.00

A Famous Susan roll. Beautifully layered Salmon
avocado, mango, Avocado, green onion, ginger. Served
with Gluten free spicy tamari sauce. 10 pieces.

G.F. Tokyo rose \$15.50

Salmon, mango, and , avocado, red onion, cilantro.
Served with citrus sauce

Classics and Hand rolls

Cut rolls (8pc) or Hand roll

Salmon skin hand roll	baked salmon skin , vegetables	\$7.50
Salmon skin roll	cut roll	\$12.00
Kappa gino	Ginger, avocado, cucumber.	\$7.50
Oshinko maki	Pickled daikon	\$6.50
Ume kyu	Cucumber, plum	\$6.75
Kappa maki	Cucumber Roll	\$4.50
Negi hama	Yellow tail, green onion	\$8.50
Negi hama Toro	Fatty Yellow tail, green onion	Market Price
Hama toro taku	above plus,shiso. Picled daikon,sesame	Market Price
Spicy Salmon		\$8.50
Spicy Yellowtail		\$8.50

G.F. Soups

G.F. Sake chazuke \$8.50

Rice soup with salted salmon.

Refreshing green tea broth. For Japanese, Must
have at end of the meal.

It's a Ryu's favorite comfort food.

G.F. Sake lee Miso soup. \$3.50

Bonito Dashi stock, shiitake mushroom and vegetable
with organic miso and sake lee.
Ingredients May change with season.

For Gluten free recipes we use
“Yamasa Organic Gluten free
Tamari Soy Sauce.”

G.F. style Classic

Nigiri Sushi (2 pieces)

Or

Sashimi sample (2 pieces)

All fresh fish is

Seasonable and changes daily.

Prices subject to change pending on market.

Please specify when you order from Gluten free style menu

zuwai Gani	king Crab	Wild russia	\$15.00
Sake Salmon	Sustainably farmed,	Faroe Islands.	\$7.50
Sake toro	Fatty Salmon	Sustainably farmed,	Faroe Islands. M,P.
Hamachi	Yellow tail	Farmed, Japan.	\$8.50
Hamachi toro	Fatty yellow tail	Farmed, Japan.	M,P.
Kampachi	Hawaiian amberjack.	Sustainably Farmed,	Hawaii \$8.50
Tako	Cooked octopus	Wild, Sea of Japan.	\$6.00
Suzuki	Sea bass	Sustainably Farmed,	Mediterranean \$8.50
Ebi	Mexcan white shrimp	Wild ,Gulf of Mexico.	\$6.50
Umimasu	Ocean trout	Farmed, Scotland.	\$8.50
Umimasu Toro	Fatty Ocean trout	Farmed, Scotland.	M,P.
Botan ebi	Spotted shrimp	Wild, trap caught B.C.	M,P.
Hotate	Scalop	Suspension Farmed	Hokkaido Japan M,P.
Nanchatte Unagi	Mock Eel Black Cod	Sustainably Farmed,	B.C. \$8.50

Uni	Sea urchin roe	Wild, Hokkaido japan	Seasonable
Aji	Jack fish	Wild, pole, Japan.	Seasonable
Shima Aji	Striped Jack	Wild, pole, Japan.	Seasonable
Mirugai	Giant clam	Farmed, Washington.	Seasonable
Katsuo	Bonito	Wild, Troll/pole, Japan.	Seasonable
Hirame	Fluke	Wild Atlantic	Seasonable
Tai	Red Snapper	Wild New Zealand	Seasonable

Sashimi

	4 piece /8 piece
Salmon	\$11.00 /\$22.00
Yellow tail	\$13.00 / \$26.00
Ocean trout	\$13.00 /\$26.00
Amber Jack	\$12.00 /\$24.00

Toro (Fatty) Upgrade

Substitute to Fatty fishes may be available
with market price.

Morikomi Combination Sashimi

Today's Chef's choice

10piece From \$25.00~

20 piece From \$48.00~

Price may change seasonal,
availability and market demand
And request.

◆ We use organic ingredients when ever available.

◆ Some ingredients or prices may change depending on availability.

◆ Any changes from menu items or extras may be subject to charge.

◆ \$2.50 split fee may applies for some applications.

◆ An 20% gratuity may be added for parties for five or more. Thank you.

Gluten free style

Please specify when you order from Gluten free style menu

WE try hard to make your Gluten free items not to contaminate. But please understand it's sushi bar soy sauce is every where!

Appetizers

Organic Edamame VEG \$6

Sea Salted or Spicy with Gluten free tamari

Try Sushi in the raw's famous Crazy shooters!

Ask todays shooters.

Sober from **\$4**, Drunken add only **\$1**
trout, salmon w/mango \$4, quail egg \$5.

Salad

G.F. House salad \$7.50

Add Salmon skin +\$2

*Seasonable organic green salad with
Red onion dressing.*

G.F. cabbage salad \$9.50 VEG

*Finely shredded cabbage ,cherry tomato,
cucumber, carrots, with Ginger tamari dressing
Or Original sesame miso dressing.*

G.F. Sunomono salad \$4.50 VEG

*Thin sliced cucumber and wakame kelp
marinade with rice vinegar .*

G.F. Seaweed salad \$7.50 VEG

*Ogo,tosaka, wakame seaweed flavored with sesame
oil. garnished with cucumber.*

G.F. Seared Salmon salad
\$18.00 (8 pc)

*Seared salmon on a bed of thinly sliced cucumber,
seaweed salad, cilantro with sushi vinegar
and sesame oil.*

G.F. Tako or Salmon salad \$16.00

*Famous spicy octopus salad.
Boiled octopus, carrots, green onion, shredded*

Japanese delicacy Fish Heads

*When cooked fish, Best part is Head,
Collar and bones. Don't miss it!
Order Early takes 30min+ to cook.*

G.F. Salmon head \$16.00

*Baked Salmon cheek with sea salt
and tri pepper cone.*

G.F. Miso marinade Black Cod head \$16.50

Nori seaweed and spicy tamari sauce.

- ◆ We use organic ingredients when ever available.
- ◆ Some ingredients or prices may change depending on availability.
- ◆ Any changes from menu items or extras may be subject to charge.
- ◆ \$2.50 split fee may applies for some applications.
- ◆ A 20% gratuity may be added for parties for five or more.

Veg Specialty Rolls

Líme light \$10 VEG

*Daikon, shiso leaf, avocado, cilantro,
red onion,sriracha chili and fresh lime squeeze.*

Summer's special. \$11.50 VEG

*Mango, avocado,daikon, tomato, red onion,
cilantro, with garlic ponzu sauce .*

Ocean and mountain \$10.00 VEG

*Pickled cucumber, carrots, shiso leaf, green onion,
seven spices.*

Kappa Gíno \$7.50 VEG

Avocado, cucumber, ginger.

Add baked cream cheese \$8.00

Avocado mango \$7.50 VEG

Shiso ume kyu \$7.50 VEG

Shiso leaf, ume paste, cucumber.

Daikon ume shiso \$ 7.50 VEG

Oshinko makí *Pickled daikon* \$6.50 VEG

Ume kyu *Cucumber, plum* \$6.75 VEG

Kappa makí *Cucumber Roll* \$5.00 VEG

Veggie Nígiri

Mango *Red onion, cilantro.* \$4.50

Avocado \$5.50

Avocado *Avocado with truffle salt.* \$6.50

Moro kyu *Cucumber, miso* \$4.50

Oshínko *Pickled vegetable* \$4.50

Dessert

Mochí ice cream \$6

Thin rice pastry wrapped ice cream

Green tea

Red beans

Vanilla

Black sesame

With dark chocolate and 23 karat gold leaf.

Side

Bowl of rice \$3.00

Premium Koshihikari rice

Bowl of Sushi rice \$3.50

Extra wasabi \$1.00 / **ginger** \$1.50

*(Our pickled ginger is sweetened by
all natural ingredients.)*

Baked Cream cheese \$1.00/\$1.50

Genmai roasted rice \$1

Soy wrap \$1.50/1.00