

SIMPLE STARTERS

EDAMAME	枝豆	4.50
GARLIC EDAMAME	ガーリック枝豆	5.00
SPICY EDAMAME	ピリ辛枝豆	5.00
TAKO WASA Wasabi marinated octopus	たこわさ	6.50
MISOKYU Thick cuts of cucumber with miso sauce	味噌きゅう	6.50
GRILLED SHISHITO Grilled Japanese shishito peppers with dried bonito flakes and freshly ground ginger	ししとう焼き	6.50
AGEDASHI TOFU Crispy deep fried tofu in the tempura sauce	揚げ出し豆腐	7.00
CRAB ENSEMBLE Steamed crab dumplings in crab gravy sauce	かにシュウマイのあんかけ	7.50

SOUP AND SALAD

GREEN SALAD Garden vegetables with house dressing	野菜サラダ	8.00
SUNOMONO Slices of cucumber and tasty sweet vinegar sauce with choice of sea food (octopus, crab, shrimp)	きゅうりの酢の物	7.50
SEAWEED SALAD Made with different varieties of dried seaweed with sesame seed, sesame oil, and onion powder	海藻サラダ	6.50
SALMON SKIN SALAD Crispy baked salmon skin with radish sprouts, burdock roots, cucumber, garden vegetables, shredded dried bonito flakes, and special house dressing	サーモンスキンサラダ	11.00
SEAFOOD SALAD Tuna, yellowtail, salmon, and albacore, radish sprouts, asparagus, and garden vegetable with special house dressing	海鮮サラダ	17.00
MISO SOUP	お味噌汁	3.00
MISO SOUP W/ASARI Miso soup with short-neck clams	あさりのお味噌汁	6.50
MINI UDON	ミニうどん	6.50
CHAWANMUSHI Steamed egg custard in a cup	茶碗蒸し	7.50

SUSHI NOGUCHI'S SIGNATURE SPECIALTIES

SUSHI TRIOLET	変わり握り三種盛り	MP
Three different kinds of Noguchi's special presentation of sushi		
CRISPY SPICY TUNA	クリスピースパイシートナ	13.00
Crispy deep fried sushi rice with spicy tuna and jalapeño		
SPICY TUNA TARTARE MILLE-FEUILLE	スパイシートナタルタル ミルフィーユ仕立て	12.00
Spicy tuna tartar over sushi rice, slices of avocado and deep fried wonton skins with balsamic vinegar soy sauce		
YELLOW TAIL SASHIMI		
WITH JALAPENO SAUCE	はまち刺身 ハラピーニョソースかけ	13.00
Slices of yellowtail sashimi with jalapeño sauce		
ALBACORE SASHIMI HIRO STYLE	びん長まぐろ刺身 フライドオニオンのせ	12.00
Slices of seared albacore with fried onions and jalapeño sauce		
USDA PRIME RIB-EYE TATAKI	極上リブたたき	18.00
USDA PRIME Rib-Eye seared, thinly sliced and served with special house ponzu sauce		
POKI TUNA	フィッシュ ポキ	14.00
Tuna and albacore in Hawaiian style spicy garlic ponzu sauce		
JAPANESE CEVICHE	シーフードマリネ セビチェ風	14.50
Tuna, yellowtail, salmon lightly marinated in fresh yuzu juice, olive oil and minced garlic		
SALMON CARPACCIO	サーモンのカルパッチョ	15.00
Thinly sliced smoked salmon with yuzu juice, olive oil, red onion and garlic		
TUNA STEAK WITH RAVIGOTE SAUCE	まぐろのステーキ ラビゴットソースかけ	17.00
Grilled black peppered tuna slices with finely chopped tomatoes, red onion and herbs in vinaigrette sauce		

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

We accept Visa, MasterCard, and American Express.

Management reserves the right to refuse service.

**We charge an 18% gratuity for a party of 6 or more people and
\$15.00 corkage fee per bottle**

JAPANESE TAPAS VEGETABLE

BAKED ASPARAGUS Asparagus with house made creamy sauce	焼きアスパラグリル クリームソースのせ	6.00
SAUTÉED GARLIC ASPARAGUS	アスパラガスのソテー	6.50
SHISHITO TEMPURA Deep fried shishito peppers Japanese style	しし唐の天麩羅	6.25
AGENASU Deep Fried eggplants in the tempura sauce	揚げ出し茄子	5.50
VEGETABLE TEMPURA Deep fried vegetables Japanese style	野菜の天麩羅盛り合わせ	8.00

SEAFOOD

CALAMARI	イカリング揚げ	8.50
SHRIMP SKEWERS Deep Fried shrimps with panko	渦巻風エビフライ	6.50
BAKED GREEN MUSSEL Baked half shell green mussels with creamy miso sauce	ムール貝焼き	8.50
HALIBUT ASPARAGUS TEMPURA Thinly sliced halibut or white meat fish wrapped around asparagus and deep fried in Japanese style	平目とアスパラの天麩羅	9.50
STEAMED CLAM Steamed short neck clams with sake	あさりの酒蒸し	10.00
DYNAMITE Baked Scallop, onion and mushroom with house special creamy sauce	帆立のマヨソース焼き	9.50
MIXED TEMPURA	天婦羅盛り合わせ	10.50
SALMON TO-BAN YAKI	鮭の陶板焼き	14.00
GINDARA MISOYAKI Broiled black cod marinated in sweet miso sauce	銀鱈の味噌漬け焼き	13.00
CHILEAN SEABASS CHINOIS STYLE Lightly pan fried Chilean seabass with crispy exterior served in a chinois style sweet and sour sauce	シーバスの甘酢あんかけ	20.00
GRILLED SALMON COLLAR Grilled salmon cheek	鮭のかま塩焼き	15.00
GRILLED YELLOWTAIL COLLAR Grilled yellowtail cheek	はまちのかま塩焼き	17.00
GRILLED AMBERJACK COLLAR Grilled amberjack cheek	かんぱちのかま塩焼き	16.00
DANCING CLAW Deep fried soft shell crab with cilantro wasabi sauce	ソフトシェルクラブ	17.00

MEAT

CHICKEN KARAAGE	鳥のから揚げ	8.00
Free range chicken marinated in house special sauce and deep fried		
CHICKEN TERIYAKI (free range chicken)	チキン照り焼き	7.00
HITOKUCHI KATSU	一口カツ	7.50
Deep fried bite sized pork tenderloin with panko		
KUROBUTA KAKUNI	黒豚角煮	9.00
Kurobuta pork belly simmered in a special sauce. Served with yellow mustard		
GRILLED CHICKEN BREAST	地鶏胸肉のグリル 味噌ソース付き	12.00
Grilled free range chicken breast with special house miso sauce		
USDA PRIME RIB-EYE STEAK	極上リブステーキ	23.00
USDA Prime Rib-Eye grilled on a flame and sliced into bite pieces		
USDA PRIME BEEF BBQ	骨付きカルビつけ焼き	18.00
USDA Prime beef marinated in Hiro's special house sauce		
MIYAZAKI WAGYU STEAK (GRADE A5)	宮崎和牛ステーキ	45.00
The wagyu from Miyazaki is considered the world's finest Japanese wagyu Miyazaki wagyu has won two consecutive competitions in Japan		

DINNER

SERVED WITH AMUSE-BOUCHE, GREEN SALAD, AND RICE

GRILLED CHICKEN BREAST	地鶏胸肉のグリル 味噌ソース付き	24.00
Grilled free range chicken breast with special house miso sauce		
TEMPURA DINNER	天麩羅盛り合わせ	24.00
Shrimps and vegetables tempura		
USDA PRIME RIB-EYE STEAK	極上リブステーキ	36.00
USDA Prime Rib-Eye grilled on a flame and sliced into the bite pieces		
CHILEAN SEABASS CHINOIS STYLE	シーバスの甘酢あんかけのせ	40.00
Lightly pan fried Chilean seabass with crispy exterior served in a chinois style sweet and sour sauce		
MIYAZAKI WAGYU STEAK (GRADE A5)	宮崎和牛ステーキ	65.00
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KID'S MEAL (UNDER 12 YEARS OLD) 9.95

DESSERTS

MILLE CREPE	8.00	ICE CREAM IN CREPE	7.50
MATCHA MONT BLANC	6.00	BLACK SESAME MONT BLANC	6.00
ICE CREAM	3.50	(GREEN TEA, RED BEAN, and VANILLA)	