

Omakase at Sushi Noguchi

Fish for omakase changes daily

1. Hiro's Omakase (Traditional Style Omakase)

- Average from \$90-\$150 per person
- An omakase with seasonal fish
- Includes mostly Sashimi & Nigiri
- Chef will serve you the best seasonal selection of the day

Tips to enjoy Hiro's Omakase

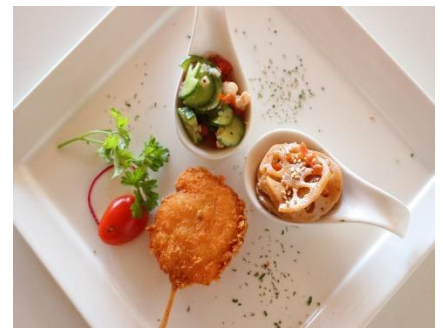
Please tell your chef or server your dislikes when you order

Please let us know when you feel 70% full, in order to end your omakase at right time



2. Jun's Omakase (Fusion Style Omakase)

- \$70 per person
- 5-6 pre-fixed courses (chef's choice)
- Omakase with an array of appetizers, small bites, nigiri sushi, and more
- featuring both cooked and raw selections



3. Premium Nigiri Omakase **\$70**

10 pieces premium sushi and handroll

Today's Special Sushi

Sushi Trio let 23.00

Blue Fin Ootoro, Golden Eye Snapper, and Jumbo Scallop

BLUE FIN OOTORO	大トロ	20.00
BLUE FIN TORO		16.00
BLUE FIN TUNA		8.00
FLOUNDER	サメカワカレイ	12.00
SEAPERCH	ノドグロ	20.00
GOLDEN EYE SNAPPER	キンメダイ	16.00
BELT FISH	タチウオ	14.00
BAKED LOBSTER HAND ROLL		13.00
TORO W/GREEN ONION HAND ROLL		12.00
BAKED CRAB HAND ROLL		9.00

YELP CHECK IN
FREE PREMIUM MATCHA ICED TEA OR
50% OFF DRAFT BEER