

# the sushi bar



## NIGIRI 1pc / SASHIMI 3pc

- EBI/ SHRIMP | 4.50/13
- HAMACHI/ YELLOWTAIL\* | 6/15
- HOTATE/ SCALLOP\* | 6/15
- SUZUKI/ STRIPED BASS\* | 5/13
- IKA/ CUTTLEFISH\* | 4.50/10
- IKURA/ SALMON ROE | 5.50
- MAGURO/ TUNA\* | 6/16
- MASAGO/ SMELT ROE | 4
- SAKE/ SALMON (FRESH)\* | 5/13
- SAKE/ SALMON (HOUSE SMOKED)\* | 5/13
- SHIRO MAGURO/ ALBACORE TUNA\* | 5/13
- TAI/ SEA BREAM\* | 6/16
- TAKO/ OCTOPUS | 5/13
- TOBIKO/ FLYING FISH ROE | 4
- UNAGI/ FRESHWATER EEL | 5/13

- NIGIRI MIX\* | 45  
10 pieces, Chef's choice
- SASHIMI MIX\* | 60  
15 pieces, Chef's choice, Preserved Wasabi Root
- DELUXE SASHIMI MIX\* | 90  
25 pieces, Chef's choice, Preserved Wasabi Root
- BARA CHIRASHI\* | 49  
Chopped assorted sashimi, served over seasoned rice



## GOHAN (MINI RICE BOWLS)

Seasoned Rice topped with Ikura, Salted Egg Yolk, Negi, Furikake

- BLUE CRAB | 16
- SNOW CRAB | 20
- MENTAIKO/SEASONED COD ROE | 17
- TORO/CHOPPED BLUEFIN BELLY\* | 23
- UNI/SEA URCHIN\* | MRKT



## SUSHI BAR SMALL PLATES

- OYSTERS | 15 (3P)/29 (6P)  
Fresh Daily Oysters, Ikura, Tobiko and Scallion, Ponzu, Preserved Wasabi Root, Chili Paste
- YELLOWTAIL CRUDO | 25  
Thinly sliced Japanese Yellowtail, Bruleed Heirloom Tomato, Pickled Chili, Toasted Garlic, Chive, Yuzu Crema, Ponzu
- TUNA TATAKI | 25  
Seared Bluefin Tuna, Cucumber, Radish, Cilantro Sprouts, Avocado Emulsion, Charred Pepper Ponzu
- QUICK CEVICHE | 25  
Seared Baja Sea Bass, Coconut, Yuzu, Mango, Mint, Radish, Trout Roe, Coconut Rice Crisps

\*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

(V) - Vegetarian  
(VV) - Vegan



## SPECIALTY ROLLS

- BOUGIE BOO\* | 19  
Panko Soft-shell Crab, Real Crab Salad, Spicy Tuna, Seasonal Lettuce and Cucumber,  
Topped with Salmon, Yellowtail, Avocado, Masago, Scallion and Crispy Leeks, Miso Mustard and Ponzu
- BOHO (V/V) | 15  
Asparagus, Charred Enoki, Cucumber, Apple and Kaiware,  
Topped with Avocado, Crispy Leeks, Cilantro Sprouts and Miso Mustard
- HANGRY\* | 16  
Shrimp Tempura, Spicy Tuna and Cucumber,  
Topped with Salmon, Avocado, Masago and Scallion,  
Spicy Mayo and Eel Sauce
- HASHTAG\* | 24  
Asparagus, Cucumber, Avocado and Kaiware,  
Topped with A-5 Wagyu Beef Tataki, Sauteed Mushrooms, Buttered Arare, Chives and Garlic Aioli
- INFLUENCER\* | 17  
Real Crab Salad, Cucumber, Apple and Avocado,  
Topped with Seared Scallops, Masago and Cilantro Sprouts,  
Garlic Aioli and Eel Sauce
- JU-ICHI PROTEIN ROLL\* | 18  
Tuna, Salmon, Albacore, Yellowtail, Real Crab Salad, Mango,  
Avocado and Kaiware,  
No Rice - Wrapped in Cucumber,  
Topped with Cilantro Sprouts and Ponzu
- JU-ICHI RAINBOW\* | 16  
Real Crab Salad, Cucumber and Avocado,  
Topped with 5 Types of Assorted Fish and Masago
- QUARANTINE\* | 17  
Poached Shrimp, Real Crab Salad, Cucumber, Avocado and Kaiware,  
Topped with Tuna, Yellowtail, Lemon, Masago and Chives and Garlic Aioli
- RONA | 16  
Freshwater Eel, Cucumber and Avocado,  
Topped with Real Crab Salad, Buttered Arare and Chives and Eel Sauce
- SPICY SELFIE\* | 17  
Spicy Salmon, Mango, Cucumber and Chives  
Topped with Albacore Tuna, Shaved Onion and Crispy Leeks,  
Garlic Ponzu and Chili Oil
- WIDGET\* | 17  
Spicy Tuna, Cucumber and Avocado  
Topped with Salmon, Albacore Tuna, Jalapeno, Masago and Scallion  
Seared with Spicy Mayo and Garlic Ponzu



## CLASSIC CUT ROLLS/HANDROLLS

- CALIFORNIA | 10/7  
Real Crab Salad, Cucumber, Apple and Avocado
- NEGI-TORO | 18/12  
Chopped Bluefin Tuna Belly, Scallion, Cucumber, Kaiware
- HAMACHI & SCALLION\* | 9.5/7  
Chopped Yellowtail, Scallion, Cucumber and Kaiware
- PHILLY | 9.5/7  
Smoked Salmon, Cream Cheese and Cucumber
- SALMON SKIN | 9.5/7  
Crispy Salmon Skin, Bonito Flakes, Masago, Cucumber, Gobo and Kaiware
- SPICY OR REGULAR SALMON\* | 9.5/7  
Salmon, Cucumber and Kaiware
- SPICY OR REGULAR SCALLOP\* | 10/7  
Scallop, Cucumber and Kaiware
- SPICY OR REGULAR TUNA\* | 9/6  
Tuna and Cucumber
- SHRIMP TEMPURA | 9/6  
Shrimp Tempura, Cucumber and Avocado
- SOFT-SHELL CRAB | 11/7.5  
Panko Soft-Shell Crab, Masago, Cucumber, Avocado, Gobo and Kaiware
- BLUE CRAB | 9.5/7  
Blue Crab Salad, Cucumber, Avocado
- EEL | 9.5/7  
Freshwater Eel, Cucumber and Avocado, Eel Sauce
- VEGGIE (V/V) | 8/5.5  
Asparagus, Cucumber, Avocado, Gobo and Kaiware