



SUSHI LAB ROOFTOP

OMAKASE

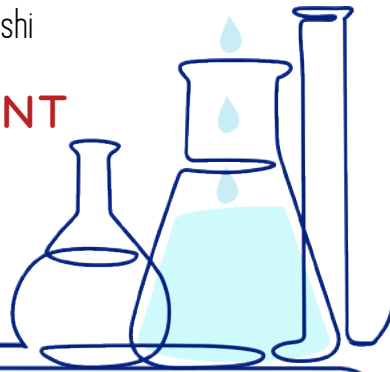
CHEF'S SELECTION \$60

10 SIGNATURE SUSHI PIECES
AND HAND ROLL

The perfect start to curb your crave for sushi

**THE LAB EXPERIMENT
\$120**

15 SIGNATURE COURSES
with some of the finest ingredients,
it is a journey for the senses



SPECIALTY ROLLS

TUNA- SANDO

soy paper , seared tuna , avocado, tobiko, bonito flakes \$18

YELLOWTAIL JALAPEÑO

cucumber, siracha , yellowtail ,chili soy glaze, shredded chili peppers \$18

SEARED SALMON

crab meat, Asian pear ,serrano, truffle miso sauce \$20

WASHUGYU BEEF

American wagyu , shrimp tempura, avocado, crab , yakiniku miso, chive \$21

VEGAN ROLL

soy paper, avocado, pickle cucumber, yuzu miso, puffed quinoa \$16

SPICY TUNA TARTARE

avocado, kawaire, chives, rice pearl \$16

LAB CLASSICS

TUNA FLIGHT Zuke Akami, chu toro , ootoro \$25

UNI MACARON seasonal sea urchin, monaka shell \$21

UNI-CORN Hokkaido uni , popcorn powder & caviar \$19

WAGYU-UNI A5 Wagyu \$18

WAGYU-SCALLOP A5 Wagyu \$18

APPETIZERS

CHARRED EDAMAME black truffle salt, lemon zest \$6

AVOCADO FRIES shiso ranch dressing, yuzu zest \$12

TARO CHIPS pomegranate-guacamole, cinnamon (microplaned) \$10

BLUEFIN TORO TARTARE avocado, nori cracker \$18

KANZURI TUNA TACO jicama, chives, jalapeño \$16

HAMACHI JALAPENO white soy, yuzu kosho \$12

SALMON BELLY AND PORCHED ASIAN PEAR truffle ponzu \$11

TEBA NO KARABAGE sake- seasoned fried wings, garlic chips \$12

HANDROLLS

TUNA marinated, wasabi leaf \$8

SALMON torched,confit tomato \$8

SCALLOP seared, truffle mushroom \$11

TORO grated, shallot vinaigrette \$12

CRAB baked, golden tobiko \$9

SNAPPER kombujime-cured, yuzu essence \$12

YELLOWTAIL smoked, citrus sesame \$8

**3 HAND ROLLS
FOR \$24**

DESSERTS

BROWN SUGAR BOBA FLAN \$6

JAPANESE SOUFFLE CHEESECAKE \$12

MATCHA TIRAMISU \$8

SUSHI AND SASHIMI

SALMON \$8 ea

TUNA \$8 ea

SCALLOP \$9 ea

YELLOWTAIL \$7 ea

EEL \$7 ea

SNAPPER \$7 ea

SEA BREAM \$8 ea

SHIMA-AJI \$8 ea

SWEET SHRIMP \$8 ea

TORO \$10 ea

IKURA \$10 ea

UNI \$12 ea

DRINK MENU

SAKE

HOUSE SAKE [warm or chilled]

CARAFE SMALL \$10 / LARGE \$16

DASSAI 45

CARAFE \$29 / GLS \$12

NANBU BIJIN SHINPAKU JUNMAI DAIGINJO

CARAFE \$33 / BTL 720ML \$79

BORN GOLD MURORA

CARAFE \$29 / BTL 720ML \$69

HAKKAISAN TOKUBETSU HONJYOZO

GLS \$14 / BTL 720ML \$69

SUIGEI "DRUNKEN WHALE"

BTL 300 ML \$30

TENGUMAI 50

BTL 300ML \$37

DASSAI 45 NIGORI

BTL 300ML \$29

JAPANESE WHISKEY

TOKI \$15

HIBIKI HARMONY \$25

YAMAZAKI \$33

SHOCHU

SHIRO KOMI GLS \$10

MUGI YOKAICHI GLS \$10

WINE

Plum Wine \$10/\$45

The Seeker Sauvignon Blanc \$13/\$55

Hess Shirtail Ranches Pinot Noir \$14/\$55

Ruffino Prosecco \$15/\$55

Whispering Angel Rosé \$15/\$55

BEER

\$10 HITACHINO
YUZU

\$8 KIRIN
ICHIBAN

\$8 SAPPORO
DRAFT

\$11 HITACHINO NEST
RED RICE

COCKTAILS \$16

BERRY FIZZ

sochu, prosecco, muddled
strawberries and blackberry
puree, lime, sparkling water



STRAWBERRY GEISHA

sake, shiro shochu, yuzu,
muddled strawberries, lychee



CUCUMBER MIST

shiro shochu, cucumber,
ginger, pear, lime juice

SPICY TOKI \$18

Japanese whiskey, jalapeno,
lime, topped with
sparkling water



SAKE MOJITO

sake, fresh mint, lime juice,
topped with sparkling water



BLU-SHU MARGARITA

tequila, shiro shochu,
blueberries, lime, calpico

FLIGHTS



SAKE
\$30

WHISKEY
\$60

SOFT DRINKS

Calpico Water

Calpico Soda

\$4 Coke / Diet Coke / Sprite / Gingerale \$4

\$4 Fiji

SML \$5/ LG \$10