



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

MATCHA CRUNCH ROLL

spicy baked crab, shrimp tempura, avocado \$18

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

DESSERTS

MATCHA TIRAMISU \$8

JAPANESE SOUFFLE CHEESECAKE \$12

CHOCOLATE BROWNIE CHIFFON CAKE \$10

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]

NANBU BIJIN SHINPAKU JUNMAI DAIGINJO

BORN GOLD MUROKA

HAKKAISAN TOKUBETSU HONJYOZU

YUZU OMOI "YUZU DREAM"

DEWARAKURA "GREEN RIDGE"

DASSAI 39

DASSAI 45 NIGORI

SUIGEI TOKUBETSU JUNMAI "DRUNKEN WHALE"

CARAFE SMALL \$10 / LARGE \$16

CARAFE \$33 / BTL 720ML \$79

CARAFE \$29 / BTL 720ML \$69

GLS \$14 / BTL 720ML \$69

GLS \$16 / BTL 500ML \$65

BTL 300ML \$32

BTL 300ML \$45

BTL 300ML \$30

BTL 300ML \$30

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 \$14/\$55

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

Ruffino Prosecco \$15/\$56

Whispering Angel Rosé \$15/\$56

Schieferkopf Riesling Trocken \$15/\$56

Athena Cabernet Sauvignon \$14/\$55

BEER

\$10 HITACHINO
YUZU

\$8 KIRIN
ICHIBAN

\$8 SAPPORO
DRAFT

\$11 HITACHINO NEST
RED RICE

COCKTAILS \$16



CUCUMBER MIST

shiro shochu, cucumber, ginger, pear, lime juice

SAKE MOJITO

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

BERRY FIZZ

shochu, prosecco, muddled strawberries and blackberry
puree, fresh lime, sparkling water

STRAWBERRY GEISHA

sake, shiro shochu, yuzu with muddled strawberries, lychee

TOKYO DREAM

Japanese shochu, blue curacao, lychee puree, yuzu and splash of club soda

BLU-SHU MARGARITA

tequila, shiro shochu, blueberries, lime, calpico

SPICY TOKI \$18

Japanese whiskey, jalapeno, fresh lime, topped with sparkling water

FLIGHTS



SAKE

\$30

WHISKEY

\$60

SOFT DRINKS

Calpico Water

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

Calpico Soda

\$4 Fiji

SML \$5 / LG \$10