



SUSHI LAB ROOFTOP

OMAKASE

CHEF'S SELECTION \$60

10 SIGNATURE SUSHI PIECES PLUS
A5 WAGYU

The perfect start to curb your crave for sushi

THE LAB EXPERIMENT
\$120

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



SPECIALTY ROLLS

VEGAN ROLL

soy paper, avocado, cucumber, yuzu miso \$16

SPICY TUNA TARTARE

avocado, jalapeño, chives, rice pearl \$16

MATCHA CRUNCH ROLL

spicy baked crab, shrimp tempura, avocado, matcha covered rice pearls \$18

YELLOWTAIL JALAPEÑO

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

TUNA-SANDO

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

SEARED SALMON

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

WASHUGYU BEEF

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

LAB CLASSICS

WAGYU-UNI A5 Wagyu \$18

WAGYU-SCALLOP A5 Wagyu \$18

UNI MACARON seasonal sea urchin, monaka shell, ikura, caviar \$21

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

GOLD DIGGER A5 Wagyu, marinated tuna, seared toro, uni, scallop, caviar \$25

APPETIZERS

CHARRED EDAMAME black truffle salt, lemon zest \$6

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

AVOCADO FRIES shiso ranch dressing, yuzu zest \$12

HAMACHI JALAPEÑO white soy, yuzu kosho \$12

SALMON BELLY AND POACHED ASIAN PEAR truffle ponzu \$12

TUNA TATAKI bluefin tuna served with Japanese dressing \$15

TEBANO KARRAGE sake-seasoned fried wings, garlic chips \$15

KANZURI TUNA TACO jicama, chives, jalapeño \$16

BLUEFIN TORO TARTARE avocado, nori cracker \$18

HAND ROLLS

TUNA marinated \$8

SALMON torched, confit tomato \$8

SCALLOP truffle mushroom \$11

TORO negi, rice cracker \$12

CRAB baked, golden tobiko \$9

SNAPPER kombujime-cured, yuzu essence \$12

YELLOWTAIL citrus sesame \$8

SUSHI AND SASHIMI

SALMON \$8 ea

TUNA \$8 ea

SCALLOP \$9 ea

YELLOWTAIL \$8 ea

EEL \$8 ea

SNAPPER \$8 ea

SEA BREAM \$8 ea

SHIMA-AJI \$8 ea

SWEET SHRIMP \$8 ea

TORO \$10 ea

IKURA \$10 ea

UNI \$12 ea

DESSERTS

BISQUE BURNT CHEESECAKE \$10

MATCHA TIRAMISU \$8

DRINK MENU



SAKE

HOUSE SAKE (warm or chilled)	CARAFE SMALL \$10 / LARGE \$16
NANBU BIJIN SHINPAKU JUNMAI DAIGINJO	CARAFE \$33/ BTL 720ML \$89
BORN GOLD MUROKA	CARAFE \$29/ BTL 720ML \$69
HAKKAISAN TOKUBETSU HONJYO	CARAFE \$29/ BTL 720ML \$70
DASSAI 45	CARAFE \$29/ GLS \$12
YUZU OMOI "YUZU DREAM"	GLS \$12 / BTL 500ML \$65
HEAVENSAKE JUNMAI 12	GLS \$15 / BTL 720ML \$60
HEAVENSAKE JUNMAI GINJO	BTL 720ML \$97
DEWAZAKURA "GREEN RIDGE"	BTL 300ML \$35
DASSAI 39	BTL 300ML \$45
DASSAI 45 NIGORI	BTL 300ML \$30
SUIGEI TOKUBETSU JUNMAI "DRUNKEN WHALE"	BTL 300ML \$30

COCKTAILS \$16

CUCUMBER MIST shochu, cucumber, ginger, pear, lime juice

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

BERRY FIZZ shochu, prosecco, muddled strawberries, blackberry puree, fresh lime, sparkling water

STRAWBERRY GEISHA sake, shochu, yuzu, muddled strawberries, lychee

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

BLU-SHU MARGARITA tequila, shochu, blueberries, lime, calpico

SPICY TOKI \$18 Japanese whiskey, jalapeño, fresh lime, topped with sparkling water



JAPANESE WHISKEY

TOKI	\$15
HIBIKI HARMONY	\$25
YAMAZAKI	\$33

SPIRITS

TITO'S Vodka	\$14
CASAMIGOS Tequila	\$16

WINE

Plum Wine	\$10/\$45
The Seeker Sauvignon Blanc	\$14/\$55
Hess Shirttail Ranches Pinot Noir	\$14/\$55
La Marca Prosecco	\$15/\$56
Whispering Angel Rosé	\$15/\$56
Schieferkopf Riesling Trocken	\$15/\$56
Athena Cabernet Sauvignon	\$14/\$55

SOFT DRINKS

Calpico Water	\$4
Coke / Diet Coke / Sprite / Gingerale	\$4
Saratoga Sparkling	SML \$5/ LG \$10
Fiji	SML \$5/ LG \$10

SUSHI LAB

BEER

\$10 HITACHINO YUZU	\$8 KIRIN ICHIBAN	\$8 SAPPORO DRAFT	\$11 HITACHINO NEST RED RICE
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