



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 KARRAGE sake- seasoned fried wings, garlic chips \$12

ROASTED BEET TARTARE with okinawa potato chips \$13

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

HAKKAISAN TOKUBETSU HONJYO

GLS \$14 / BTL 720ML \$69

SUIGEI "DRUNKEN WHALE"

BTL 300 ML \$30

TENGUMAI 50

BTL 300ML \$37

DASSAI 45 NIGORI

BTL 300ML \$29

DASSAI 39

BTL 300ML \$45

JAPANESE WHISKEY

TOKI \$15

HIBIKI HARMONY \$25

YAMAZAKI \$33

SHOCHU

SHIRO KOMI GLS \$10

MUGI YOKAICHI GLS \$10

WINE

Plum Wine \$10/\$45

Nobilo Sauvignon Blanc \$13/\$55

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

Ruffino Prosecco \$15

Whispering Angel Rosé \$15

BEER

\$10 HITACHINO
YUZU

\$8 KIRIN
ICHIBAN

\$8 SAPPORO
DRAFT

\$11 HITACHINO NEST
RED RICE

COCKTAILS \$16

THE SUMMER SPRITZ
pampelle, yuzu, prosecco,
topped with sparkling water



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



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

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



SAKE MOUTO
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