

sushi & sashimi

NIGIRI (1pc)

salmon 4
hamachi 5
sea bream 6
scallop 6
sea urchin 7
chu toro tuna 9
bluefin tuna 7
shrimp 4
mackerel 4

SASHIMI (3pcs)

salmon 12
hamachi 12
sea bream 14
scallop 14
sea urchin 18
chu toro tuna 17
bluefin tuna 15

MAKI / ROLLS (8pcs)

AVOCADO CRUNCH 14 (vg)
avocado, cucumber, mango, shiso aioli, puffed rice

CALIFORNIA 16
blue crab, sesame seeds, avocado, cucumber, tobiko caviar, yuzu mayonnaise

SPICY SALMON 15
atlantic salmon, endive, scallion, sesame-sriracha sauce

SPICY TUNA 15
ahi tuna, scallion, cucumber

DYNAMITE 14
tempura tiger shrimp, avocado, chive, mango sauce, nanami togarashi

ABURI / TORCHED SUSHI (6pcs)

KARASHI-SU-MISO SALMON 16
rice vinegar, japanese mustard, miso

SESAME TUNA 17 
sesame oil, black sesame sauce

SHRIMP 17
basil oil, salsa verde

SPECIALTY

UNI TACO 18
sea urchin, crispy nori, guacamole, cucumber, yuzu kosho

BLUE FIN TUNA CARPACCIO 16
grapefruit, yuzu zest, citrus dressing

HAMACHI NOBU STYLE 18
shaved serrano, cilantro, yuzu ponzu

SUSHI & SASHIMI TASTER 19
chef kazuhiko's selection of sushi & sashimi

CEVICHE TASTING 15
pacific pink bay scallops, shrimp, plantain chips

sake selection

junmai

(3oz/btl)

FUKUMITSUYA, ISHAKAWA (720ml) 10/68

well structured with balanced acidity & elegant sweetness

TENGUMAI, 'JIKOMI', YAMAHAI,

ISHIKAWA (720ml)

102

eathy and gamey with great acidity and umami

JIKON, MIE (720ml)

136

floral & aromatic with subtle melon-like sweetness. well balanced acidity & clean finish

junmai ginjo

(3oz/btl)

NAMINOOTO, SHIGA (720ml)

14/108

clean & light with excellent balance & sharp finish

YAMAGATA MASAMUNE, KIMOTO',

YAMAGATA (720ml)

118

apples & pears, sharp acidity with subtle pine notes

HAKKAISAN, 'SNOW AGED',

NIIGATA (720ml)

180

elegant, soft, melon, confectionary sugar

junmai daiginjo

(3oz/btl)

DASSAI 50, YAMAGUCHI (720ml)

19/122

lush, green apple, medium dry

DASSAI 39, YAMAGUCHI (720ml)

158

luxurious, blackberry, cherry, & green citrus, neither sweet or dry

DASSAI 23, YAMAGUCHI (720ml)

249

grapes, flowers, brown sugar, plums and mineral water

specialty sakes

DASSAI, NIGORI, YAMAGUCHI (300ml)

55

velvety, cantaloupe & vanilla, a hint of sweetness