

sushi & sashimi

NIGIRI (1pc)

salmon 4
hamachi 6
sea bream 7
scallop 6
sea urchin 7
chu toro tuna 11
bluefin tuna 8

SASHIMI (3pcs)

salmon 12
hamachi 14
sea bream 18
scallop 14
sea urchin 18
chu toro tuna 19
bluefin tuna 16

omakase sashimi sampler
6pc 23 | 10pc 35

MAKI / ROLLS (8pcs)

AVOCADO CRUNCH 14

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)

GRINGO SALMON 18

togarashi mayo, serrano pepper

AVOCADO ABURI 15

japanese horseradish, wasabi pickle

EBI ABURI 17

shrimp, pesto aioli, aonori

SPECIALTY

BLUEFIN TUNA TATAKI 24

seared bluefin tuna, garlic chips, grated ginger, scallion

HAMACHI NOBU STYLE 18

shaved serrano, cilantro, yuzu ponzu

WABI SABI 15

hamachi tartare, wasabi pickles, yuzu tobiko, nori


ocean wise.
A SUSTAINABLE CHOICE

(vg) = vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

sake & sochu selection

junmai

(3oz/btl)

- FUKUMITSUYA FUKUMASAMUNE**
ishikawa (720ml) **10/68**
well structured with balanced acidity & elegant sweetness
- TENGUMAI, 'JIKOMI'**
YAMAHAI ishikawa (720ml) **102**
earthy and gamey with great acidity & umami
- JIKON** mie (720ml) **136**
floral and aromatic with subtle melon-like sweetness, well balanced acidity & clean finish

junmai ginjo

(3oz/btl)

- MOMOKAWA 'G JOY' GENSHU** (750 ml) **11/90**
big & bold, melon cherry & peppery finish
- NAMINOOTO** shiga (720ml) **14/108**
clean & light with a balanced & sharp finish
- YAMAGATA MASAMUNE, 'KIMOTO'** yamagata (720ml) **118**
apples & pears, sharp acidity with pine notes
- HAKKAISAN 'SNOW AGED'** niigata (720ml) **180**
elegant, soft, melon, confectionary sugar

junmai daiginjo

(3oz/btl)

- DASSAI 45** yamaguchi (720ml) **19/122**
graceful, mild sweetness, green apple
- DASSAI 23** yamaguchi (720ml) **249**
grapes, flowers, brown sugar, plums

specialty sakes

- DASSAI 50, NIGORI** yamaguchi (300ml) **70**
creamy mouthfeel yet semi-dry, aromatic

sochu

(2oz)

- HAKKAISAN** niigata-kome **18**
elegant & aromatic, beautiful nose of stone fruits & soft flowers, slightly dry
- KUROKI HONTEN-MUGI** miyazaki **21**
spicy barley aromatics, cocoa & earthiness
- KUROKI HONTEN-IMO** miyazaki **23**
brightly aromatic, grappa-like notes