

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 (v)*(gf)
avocado, cucumber, mango, shiso mayo, puffed rice

CALIFORNIA 16 *(gf)
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 shrimp, avocado, chive,
mango sauce, nanami togarashi

ABURI / TORCHED SUSHI (6pcs)

GRINGO SALMON 18 *(gf)
togarashi aioli, serrano pepper

AVOCADO ABURI 15 (v)
japanese horseradish, wasabi pickle, crispy onion

EBI ABURI 17 *(gf)
shrimp, pesto aioli, aonori

SPECIALTY

BLUEFIN TUNA TATAKI 24
seared bluefin tuna, crushed garlic chips,
grated ginger, scallion

HAMACHI NOBU STYLE 18
shaved serrano, cilantro, yuzu ponzu

WABI SABI 15
hamachi tartare, wasabi pickles, yuzu tobiko, nori



(v) vegetarian | *(gf) gluten-free option available

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

sake & shochu 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

shochu

(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