

sushi & sashimi

NIGIRI (1pc)

salmon 4.5
hamachi 6.5
sea bream 7.5
scallop 6.5
sea urchin 8
chu toro tuna 12
bluefin tuna 9

SASHIMI (3pcs)

salmon 13
hamachi 15
sea bream 19
scallop 15
sea urchin 19
chu toro tuna 21
bluefin tuna 17

omakase sashimi sampler
6pc 25 | 10pc 39

MAKI / ROLLS (8pcs)

AVOCADO CRUNCH 15 (v)*(gf)
avocado, cucumber, mango, shiso mayo, puffed rice

CALIFORNIA 17 *(gf)
blue crab, sesame seeds, avocado, cucumber,
tobiko caviar, yuzu mayonnaise

SPICY SALMON 16
atlantic salmon, endive, scallion, sesame-sriracha sauce

SPICY TUNA 16 🌊
ahi tuna, scallion, cucumber

DYNAMITE 15
tempura shrimp, avocado, chive,
mango sauce, nanami togarashi

ABURI / TORCHED SUSHI (6pcs)

GRINGO SALMON 19 *(gf)
togarashi aioli, serrano pepper

AVOCADO ABURI 16 (v)
japanese horseradish, wasabi pickle, crispy onion

EBI ABURI 18 *(gf)
shrimp, pesto aioli, aonori

SPECIALTY

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

HAMACHI NOBU STYLE 19
shaved serrano, cilantro, yuzu ponzu

WABI SABI 17
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)

12/74

well structured with balanced acidity & elegant sweetness

TENGUMAI, 'JIKOMI'

YAMAHAI ishikawa (720ml)

112

earthy and gamey with great acidity & umami

junmai ginjo

(3oz/btl)

MOMOKAWA 'G JOY' GENSHU (750 ml) 13/98

big & bold, melon cherry & peppery finish

NAMINOOTO shiga (720ml) 14/114

clean & light with a balanced & sharp finish

HAKKAISAN 'SNOW AGED' niigata (720ml) 190

elegant, soft, melon, confectionary sugar

junmai daiginjo

(3oz/btl)

DASSAI 45 yamaguchi (720ml) 19/130

graceful, mild sweetness, green apple

DASSAI 23 yamaguchi (720ml) 257

grapes, flowers, brown sugar, plums

specialty sakes

DASSAI 45, NIGORI yamaguchi (300ml) 77

creamy mouthfeel yet semi-dry, aromatic

shochu

(2oz)

HAKKAISAN niigata-kome 19

elegant & aromatic, beautiful nose of stone fruits & soft flowers, slightly dry

KUROKI HONTEN-MUGI miyazaki 22

spicy barley aromatics, cocoa & earthiness

KUROKI HONTEN-IMO miyazaki 24

brightly aromatic, grappa-like notes