

sushi & sashimi

NIGIRI (1pc)

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

SASHIMI (3pcs)

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

omakase sashimi sampler
6pc 25 | 10pc 39

MAKI / ROLLS (8pcs)

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

SPICY MISO TOFU (vg)(gf) 15
cucumber, sesame carrots, daikon sprouts,
crispy sweet potato

DYNAMITE 15
tempura shrimp, avocado, chive, mango sauce,
shichimi pepper

SPICY TUNA (gf) 16
ahi tuna, scallion, cucumber

CALIFORNIA (gf) 17
snow crab, avocado, cucumber, tobiko, yuzu mayonnaise

SALMON (gf) 18
atlantic salmon, mango, cucumber, avocado, yuzu tobiko

NOVA SCOTIA LOBSTER (gf) 30
northern divine caviar, avocado, cucumber, mango sauce
yuzu mayonnaise

ABURI / TORCHED SUSHI (6pcs)

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

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

GRINGO SALMON (gf) 19
togarashi aioli, serrano pepper

SPECIALTY

SALMON CEVICHE 17
ikura, cucumber, sweet peppers, serrano chiles, taro chips

HAMACHI NOBU STYLE 19
shaved serrano, cilantro, yuzu ponzu

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

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

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