

sushi & sashimi

NIGIRI (1pc)

salmon 4.5
hamachi 6.5
scallop 6.5
sea urchin 8
chu toro tuna 13
bluefin tuna 9

A5 wagyu 18

SASHIMI (3pcs)

salmon 13
hamachi 15
scallop 15
sea urchin 19
chu toro tuna 24
bluefin tuna 17

omakase sashimi sampler

6pc 27 | 10pc 41

MAKI / ROLLS (8pcs)

AVOCADO CRUNCH (v)(gf) 16

avocado, cucumber, mango, shiso mayo, puffed rice

CRAB & MANGO (gf) 19

bluefin tuna, snow crab, mango, cucumber, yuzu mayonnaise

DYNAMITE 15

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

SPICY TUNA (gf) 17

ahi tuna, scallion, cucumber, sesame chili sauce

CALIFORNIA (gf) 18

snow crab, avocado, cucumber, masago, 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) 17

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.*