

# sushi & sashimi

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## NIGIRI (1pc)

salmon 6

hamachi 7

hokkaido scallop 7.5

sea urchin 9

chutoro tuna 14

bluefin tuna 11

## SASHIMI (3pcs)

salmon 15

hamachi 18

hokkaido scallop 19

sea urchin 23

chutoro tuna 28

bluefin tuna 20

A5 wagyu nigiri 19

omakase sashimi sampler

6pc 29 | 10pc 43

## MAKI / ROLLS (8pcs)

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### AVOCADO CRUNCH (vg)(gf) 17

avocado, cucumber, mango, shiso mayo, puffed rice

### CRAB & MANGO (gf) 22

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

### DYNAMITE 18

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

### SPICY TUNA (gf) 19

ahi tuna, scallion, cucumber, sesame chili sauce

### CALIFORNIA (gf) 20

dungeness crab, avocado, cucumber, masago, yuzu mayonnaise

### SALMON (gf) 18

atlantic salmon, mango, cucumber, avocado, yuzu tobiko

### STEAKHOUSE ROLL 22

PEI blue dot reserve beef tenderloin, shrimp tempura, charred green onion, cucumber, wasabi pickle

### NOVA SCOTIA LOBSTER (gf) 32

northern divine caviar, avocado, cucumber, mango sauce, yuzu mayonnaise

### O CANADA SALMON 21

maple torched salmon, dungeness crab, avocado, cucumber, masago

## ABURI / TORCHED SUSHI (6pcs)

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### 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

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### SALMON CEVICHE 18

ikura, cucumber, sweet peppers, serrano chiles, taro chips

### HAMACHI NOBU STYLE 20

shaved serrano, cilantro, yuzu ponzu

### BLUEFIN TUNA TATAKI 24

seared bluefin tuna, crushed garlic chips, ginger, scallion

(vg) vegan | (v) vegetarian | (gf) gluten-free

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