

sushi & sashimi

NIGIRI (1pc)

salmon 6
hamachi 7
hokkaido scallop 7.5
sea urchin 9
chutoro tuna 14
bluefin tuna 11
amberjack 8

SASHIMI (3pcs)

salmon 15
hamachi 18
hokkaido scallop 19
sea urchin 23
chutoro tuna 28
bluefin tuna 20
amberjack 20

A5 wagyu nigiri 19

omakase sashimi sampler
6pc 29 | 10pc 43

MAKI / ROLLS (8pcs)

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)

AVOCADO ABURI (v) 17

japanese horseradish, wasabi pickle, crispy onion

SHRIMP ABURI (gf) 18

pesto aioli, garlic chips, aonori

GRINGO SALMON (gf) 19

togarashi aioli, serrano pepper

SPECIALTY

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, yuzu ponzu

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

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