

## from the bar

<b>sake infusion</b>	prepared daily, inquire with your server	9
<b>saketini</b>	shochyu & sake with olive or twist	9
<b>oyster shooter</b>	oyster, ponzu, quail egg, tobiko & ozeki premium	7
<b>premium oyster shooter</b>	oyster, ponzu, quail egg, tobiko & bishonen sake	9
<b>apple saketini</b>	soju, green apple liqueur, lime juice & sugar	9
<b>mojito</b>	fresh mint, soju, sake, soda water, lime juice & sugar	9
<b>sakepolitan</b>	soju with a splash of cranberry & lime juice	9
<b>sake-rita</b>	sake, lime juice & a splash of orange juice	9
<b>lemon drop</b>	soju, lemon juice & sugar	9
<b>pineapple express</b>	pineapple infused sake, splash of pineapple & lemon	9

## from the sushi bar of nori kusakabe

### maki

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<b>salmon citrus</b>	15
marinated sake, avocado, japanese cucumber, lime	
<b>soft shell crab roll</b>	13
deep-fried soft shell crab, baby spinach, tobiko, sparagus, avocado	
<b>ebi tempura roll</b>	9
ebi tempura, baby spinach, tobiko, asparagus, avocado	
<b>sakekawa roll</b>	8
deep fried salmon skin, gobo, grilled green onion, oshinko, katsuobushi, shiso, kaiware, ponzu sauce	
<b>scallop hand roll</b>	7.5
scallop, tobiko, scallions, miso aioli	
<b>dragon roll</b>	16
ebi tempura, gobo, unagi, avocado, ebi	
<b>negihama</b>	8.5
hamachi, grilled green onions & fresh scallions	
<b>negitoro</b>	14
fatty tuna, grilled green onion & fresh scallions	
<b>rainbow roll</b>	16
fresh snow crab, avocado, cucumber, ebi, maguro, hamachi, hirame & marinated sake	
<b>veggie rolls</b>	5
choice of cucumber roll, squash roll, natto roll, plum/cucumber roll or a pickled daikon roll	
<b>crunch roll</b>	15
unagi, avocado, tempura flakes, spicy crab, tobiko	
<b>futo-maki</b>	10.5
ebi, unagi, kanpyo, shiitake, tobiko, japanese cucumber, gobo	
<b>unakyu</b>	7
eel, cucumber	
<b>spicy tuna roll</b>	9
tuna, miso aioli, gari, japanese cucumber, shiso, seven types of japanese spice and sesame seeds	
<b>salmon avocado</b>	7.5
scottish salmon & avocado	

### sunomono

<b>fish+2.5</b>
your choice of any sushi fish on top of a salad of seaweed, japanese cucumbers & sunomono dressing

### sushi & sashimi

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salmon
<b>sake</b> scottish salmon 7.5
<b>sake</b> smoked canadian salmon 6.5
<b>umi masu</b> tasmanian ocean trout 7.5
shellfish
<b>aoebi</b> steamed new caledonia blue prawn 7.5
<b>kani</b> steamed red crab 5.5
<b>hotate</b> hokkaido scallop 7
<b>amaebi</b> canadian sweet shrimp 9.5
egg & roe
<b>tobiko</b> cured flying fish roe 5
<b>ikura</b> salt cured salmon roe 6.5
<b>tamago</b> organic egg omelet w/ chicken stock 4.5
<b>uni</b> mendocino sea urchin 7.5
eel
<b>unagi</b> eel, fresh water grilled 6.5
other
<b>tako</b> steamed octopus 5.5
whitefish
<b>hirame</b> cheju island halibut 6.5
<b>engawa</b> halibut fin 7.5
tuna
<b>shiro maguro</b> canadian albacore 6.5
<b>maguro</b> hawaiian big eye tuna 7.5
yellowtail
<b>hamachi</b> japanese yellowtail 7.5
vegetable
<b>aspara</b> asparagus 4
<b>nasu</b> eggplant, garlic glaze 4
wasabi
<b>fresh pre-grated</b> 2.5
<b>fresh root</b> with shark skin grater 6

# from the kitchen of scott whitman

## earth

<b>grilled shiitake mushrooms</b>	sesame-ginger vinaigrette	7
<b>tofu tasting</b>	chili-sake preserved, agedashi & dried w/ yuzu miso	8
<b>king trumpet mushrooms</b>	salsify puree, mizuna & onion jam	10
<b>vegetable tasting</b>	ginger grilled eggplant, spaghetti squash, crispy aji nori potatoes, garlic sugar snap peas	9

## land

<b>vietnamese shaking beef</b>	sweet onions & lime-black pepper dipping sauce	20
<b>kobe beef carpaccio</b>	arugula, kaiware & wasabi oil	13.5
<b>teriyaki chicken</b>	steamed vegetables or tempura french beans & rice	20
<b>seared foie gras &amp; tuna</b>	pickled red onions, watercress & black pepper caramel	18

## sea

<b>scallop-chive dumplings</b>	water spinach & soy-vinegar	10
<b>salt &amp; pepper shrimp</b>	garlic, chili & green onion	12
<b>grilled whole squid</b>	black garlic aioli	10
<b>smoked hamachi tataki</b>	avocado, ruby grapefruit & yuzu-black pepper sauce	13.5
<b>miso glazed black cod</b>	grilled blue lake beans	20.5
<b>grilled calamari tentacles</b>	marinated, grilled & served w/ spicy aioli	5
<b>kumamoto oysters ran</b>	broiled sushi ran style	3
<b>kaffir lime broiled sea bass</b>	soy beans & cilantro foam	17
<b>grilled hamachi kama</b>	collar of yellowtail with ponzu sauce	18
<b>nori wrapped seared ahi tuna</b>	tomato ginger relish & soy-mustard sauce	14.5
<b>hawaiian ahi poke</b>	ahi tuna, avocado, kukui nut & seaweed sauce	13

## salads

<b>seasonal greens</b>	tahini-miso dressing & sesame wafers	7
<b>seaweed salad</b>	cucumber, avocado & rice vinegar	8
<b>spinach salad</b>	pickled lemon, white asparagus & black sesame dressing	7

## tempuras

<b>kabocha squash</b>	7	<b>baby green bean</b>	7	<b>sweet potato</b>	7
<b>broccolini</b>	7	<b>prawn</b>	12	<b>asparagus</b>	8
<b>shiitake</b>	8	<b>soft shell crab</b>	12		

## sides

<b>miso soup</b>	3	<b>edamame</b>	4	<b>steamed vegetables</b>	7
<b>clam miso soup</b>	6	<b>shiitake miso soup</b>	5		