

# from the sushi bar of nori kusakabe

**omakase** our best fish chosen by your sushi chef

**seasonal sashimi tasting** 39

maguro, tobio  
plus three more chefs choices.  
served with fresh wasabi

**seasonal sushi tasting** (for one) 33

zuke chu toro, ayu, sujiko  
plus four more chefs choices.  
served with our umami soy

## salad

**sunomono** fish+2.5

choice of any sushi fish on top of a salad of seaweed,  
japanese cucumbers & sunomono dressing

## rolls

**salmon citrus** marinated salmon, avocado,  
japanese cucumber, lime 15

**soft shell crab roll** deep-fried soft shell crab,  
romaine lettuce, tobiko, asparagus, avocado 13

**shrimp tempura roll** shrimp tempura, romaine  
lettuce, tobiko, asparagus, avocado 9

**creamy scallop roll** hokkaido scallop, miso aioli,  
tobiko & avocado 10.5

**crunch roll** eel, avocado, aonori powder,  
tempura flakes, spicy crab, shrimp 17

**spicy tuna roll** tuna, miso aioli, gari, japanese  
cucumber, shiso, seven types of japanese spice  
and sesame seeds 9

**sakekawa roll** (please allow additional time)  
grilled salmon skin, gobo, grilled green onion,  
oshinko, bonito flakes, shiso, daikon sprouts 9

**salmon avocado** scottish salmon & avocado 7.5

**negitoro** "amami" blue fin fatty tuna, grilled green  
onion & fresh scallion 14

**negihama** hamachi, grilled green onions & fresh  
scallions 8.5

**futo-maki** shrimp, eel, kanpyo, shiitake, tobiko,  
japanese cucumber, gobo, egg omelet 11.5

**kaisen futo-maki** seven kinds of seafood;  
tuna, salmon, ikura, uni & three more chefs' choice  
w/ japanese cucumber 18.5

**crawfish hand roll** tempura soft shell crawfish,  
shiso, tobiko, avocado, & miso aioli 9.5

**veggie rolls** 5 +

choice of;

cucumber roll

squash roll

natto roll

plum/cucumber roll

pickled daikon roll

## wasabi

**fresh pre-grated** 2.5

**fresh root with shark skin grater** 7

**sushi & sashimi** two pieces per order

 indicates seasonal fish and/or fish from tokyo's tsukiji market


tuna we serve only the more sustainable aquaculture, farm-raised tuna

 **toro** "amami" farmed blue fin fatty tuna 16.5

 **zuke chu toro** soy sauce cured "amami"  
blue fin medium fatty tuna 15.5

**maguro** big eye tuna (aaa grade) 8.5

 **bincho maguro** fresh oregon white tuna 8.5

 **katsuo** lightly cherrywood smoked japanese bonito 9.5


 **hon maguro** "amami" farmed blue fin tuna 9.5


whitefish


 **ayu** japanese sweet fish 9.5

 **kisu** japanese whiting cured w/ konbu & tuna flakes 9.5

 **mana gatsuo** silver pomfret w/ mustard miso 9.5

 **meichi dai** silver whistle snapper 9.5

 **kinki** "hokkaido" line caught big hand snapper  
w/ own liver pate 16.5

 **kinmedai** lightly cherrywood smoked  
golden eye snapper 13.5

 **madai** wild japanese red snapper w/salted cherry leaf 12.5

 **tachiuo** kyushu belt fish w/ moromi miso 12.5

 **ishigarei** stone flounder w/ seared fin & shiso berries 9.5

 **konohadai** foliage snapper cured w/ ryuhi konbu 9.5

yellowtail

**hamachi** japanese yellowtail 8.5

 **shima aji** farmed striped jack 9.5


shellfish

**aoebi** new caledonia steamed blue prawn 8.5

**hotate** hokkaido scallop 8

**kani** steamed red crab 6.5

**amaebi** canadian sweet shrimp 9.5

 **hanasaki gani** fresh steamed hokkaido blossoming crab  
w/ sweet daikon vinegar 9.5

 **awabi** santa barbara live abalone 12.5

mackerel

 **masaba** japanese mackerel cured w/ konbu 9.5

 **aji** line caught horse mackerel (sushi/tataki) 8.5 / 17

 **tobiuo** japanese flying fish 9.5

 **iwashi** japanese sardine 9.5

salmon

**sake** scottish salmon 7.5

**sake** canadian smoked salmon 7.5

 **umi masu** tasmanian ocean trout 8.5

eel

 **shirayaki** fresh grilled white eel w/sansho 15.5

**unagi** eel, fresh water grilled 7.5

 **hamo** kyoto pike eel w/ arima sansho (tempura style) 14.5

other

**tobiko** cured flying fish roe 5

**ikura** salt cured salmon roe 7.5

**tamago** organic egg omelet w/ chicken stock 5.5

**tako** steamed octopus 6.5


**aspara** asparagus 4

**nasu** eggplant, garlic glaze 4

**uni** santa barbara sea urchin 9.5

 **sujiko** in house cured salmon eggs 9.5

 **ankimo** monkfish liver pate 7.5

 **kaisui uni** hokkaido deep sea ocean packed  
sea urchin 18.5

 **sakurani** braised live octopus w/ japanese mustard 9.5

# from the kitchen of scott whitman

## starters

- hijiki carrot salad** hijiki seaweed, shredded carrots, inari 3  
**tender squid salad** crushed peanuts, mint, chili & lime 6  
**arctic pride nectarines & furikake walnuts** marin blue cheese, wild arugula & radish 6

## salads

- heirloom tomato salad** sweet corn, frisee, wild arugula & lemongrass-goat cheese vinaigrette 10  
**spinach salad** pickled lemon, white asparagus & black sesame dressing 7  
**seasonal greens** tahini-miso dressing & sesame wafers 7  
**seaweed salad** cucumber, avocado & rice vinegar 8

## vegetable *most items can be prepared vegan upon request*

- vegetable tasting** ginger grilled eggplant, aji nori potatoes, spaghetti squash, garlic sugar snap peas 9  
**seasonal vegetable tempura** romano beans, baby carrots & squash blossoms 9

## small plates

- king trumpet mushrooms** salsify, onion jam & mizuna 9.5  
**scallop-chive dumplings** water spinach & soy-vinegar 10  
**hawaiian ahi poke** ahi tuna, avocado, kukui nut & seaweed sauce 13  
**smoked hamachi tataki** avocado, ruby grapefruit & yuzu-black pepper sauce 14  
**caramelized rock shrimp** green onions & fresh water chestnut 13  
**prawn tempura** black tiger shrimp 12  
**wagyu beef carpaccio** raw wagyu beef, arugula, kaiware & wasabi oil 14  
**seared albacore** mizuna, pine nut, shaved asparagus & lemon celery root emulsion 12

## entrees

- chicken kara age** potato puree, broccolini & ginger-lemongrass sauce 18  
**grilled hamachi kama** collar of yellowtail w/ ponzu sauce 18 / 22\*  
**vietnamese shaking beef** sweet onions & lime-black pepper dipping sauce 21 / 25\*  
**miso glazed black cod** bloomsdale spinach & naga-imo noodles 23  
**seared jumbo day boat scallops** crispy yukon potato, sea beans & uni bearnaise 18

*\* with sauteed green beans and steamed rice*

## sides

- edamame** 4  
**miso soup** 3  
**clam miso soup** 6  
**shiitake miso soup** 5  
**steamed vegetables** 7

Friday, September 03, 2010

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the nectarines are from kashiwase farms in wynton, ca.

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**kaisen futo-maki** seven kinds of seafood;  
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w/ japanese cucumber 18.5

**crawfish hand roll** tempura soft shell crawfish,  
shiso, tobiko, avocado, & miso aioli 9.5

**veggie rolls** 5 +

choice of;

cucumber roll

squash roll

natto roll

plum/cucumber roll

pickled daikon roll

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 **bincho maguro** fresh oregon white tuna 8.5

 **katsuo** lightly cherrywood smoked japanese bonito 9.5


 **hon maguro** "amami" farmed blue fin tuna 9.5


whitefish


 **ayu** japanese sweet fish 9.5

 **kisu** japanese whiting cured w/ konbu & tuna flakes 9.5

 **mana gatsuo** silver pomfret w/ mustard miso 9.5

 **meichi dai** silver whistle snapper 9.5

 **kinki** "hokkaido" line caught big hand snapper  
w/ own liver pate 16.5

 **kinmedai** lightly cherrywood smoked  
golden eye snapper 13.5

 **madai** wild japanese red snapper w/salted cherry leaf 12.5

 **tachiuo** kyushu belt fish w/ moromi miso 12.5

 **ishigarei** stone flounder w/ seared fin & shiso berries 9.5

 **konohadai** foliage snapper cured w/ ryuhi konbu 9.5

yellowtail

**hamachi** japanese yellowtail 8.5

 **shima aji** farmed striped jack 9.5


shellfish

**aoebi** new caledonia steamed blue prawn 8.5

**hotate** hokkaido scallop 8

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mackerel

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eel

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**unagi** eel, fresh water grilled 7.5

 **hamo** kyoto pike eel w/ arima sansho (tempura style) 14.5

other

**tobiko** cured flying fish roe 5

**ikura** salt cured salmon roe 7.5


**tamago** organic egg omelet w/ chicken stock 5.5

**tako** steamed octopus 6.5


**aspara** asparagus 4

**nasu** eggplant, garlic glaze 4

**uni** santa barbara sea urchin 9.5

 **sujiko** in house cured salmon eggs 9.5

 **ankimo** monkfish liver pate 7.5

 **kaisui uni** hokkaido deep sea ocean packed  
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## starters

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## salads

- heirloom tomato salad** sweet corn, frisee, wild arugula & lemongrass-goat cheese vinaigrette 10  
**spinach salad** pickled lemon, white asparagus & black sesame dressing 7  
**seasonal greens** tahini-miso dressing & sesame wafers 7  
**seaweed salad** cucumber, avocado & rice vinegar 8

## vegetable *most items can be prepared vegan upon request*

- vegetable tasting** ginger grilled eggplant, aji nori potatoes, spaghetti squash, garlic sugar snap peas 9  
**seasonal vegetable tempura** romano beans, baby carrots & squash blossoms 9

## small plates

- king trumpet mushrooms** salsify, onion jam & mizuna 9.5  
**scallop-chive dumplings** water spinach & soy-vinegar 10  
**hawaiian ahi poke** ahi tuna, avocado, kukui nut & seaweed sauce 13  
**smoked hamachi tataki** avocado, ruby grapefruit & yuzu-black pepper sauce 14  
**caramelized rock shrimp** green onions & fresh water chestnut 13  
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*\* with sauteed green beans and steamed rice*

## sides

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## rolls

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**crawfish hand roll** tempura soft shell crawfish,  
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**veggie rolls** 5 +

choice of;

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natto roll

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 **katsuo** lightly cherrywood smoked japanese bonito 9.5


 **hon maguro** "amami" farmed blue fin tuna 9.5


whitefish


 **ayu** japanese sweet fish 9.5

 **kisu** japanese whiting cured w/ konbu & tuna flakes 9.5

 **mana gatsuo** silver pomfret w/ mustard miso 9.5

 **meichi dai** silver whistle snapper 9.5

 **kinki** "hokkaido" line caught big hand snapper  
w/ own liver pate 16.5

 **kinmedai** lightly cherrywood smoked  
golden eye snapper 13.5

 **madai** wild japanese red snapper w/salted cherry leaf 12.5

 **tachiuo** kyushu belt fish w/ moromi miso 12.5

 **ishigarei** stone flounder w/ seared fin & shiso berries 9.5

 **konohadai** foliage snapper cured w/ ryuhi konbu 9.5

yellowtail

**hamachi** japanese yellowtail 8.5

 **shima aji** farmed striped jack 9.5


shellfish

**aoebi** new caledonia steamed blue prawn 8.5

**hotate** hokkaido scallop 8

**kani** steamed red crab 6.5

**amaebi** canadian sweet shrimp 9.5

 **hanasaki gani** fresh steamed hokkaido blossoming crab  
w/ sweet daikon vinegar 9.5

 **awabi** santa barbara live abalone 12.5

mackerel

 **masaba** japanese mackerel cured w/ konbu 9.5

 **aji** line caught horse mackerel (sushi/tataki) 8.5 / 17

 **tobiuo** japanese flying fish 9.5

 **iwashi** japanese sardine 9.5

salmon

**sake** scottish salmon 7.5

**sake** canadian smoked salmon 7.5

 **umi masu** tasmanian ocean trout 8.5

eel

 **shirayaki** fresh grilled white eel w/sansho 15.5

**unagi** eel, fresh water grilled 7.5

 **hamo** kyoto pike eel w/ arima sansho (tempura style) 14.5

other

**tobiko** cured flying fish roe 5

**ikura** salt cured salmon roe 7.5

**tamago** organic egg omelet w/ chicken stock 5.5

**tako** steamed octopus 6.5


**aspara** asparagus 4

**nasu** eggplant, garlic glaze 4

**uni** santa barbara sea urchin 9.5

 **sujiko** in house cured salmon eggs 9.5

 **ankimo** monkfish liver pate 7.5

 **kaisui uni** hokkaido deep sea ocean packed  
sea urchin 18.5

 **sakurani** braised live octopus w/ japanese mustard 9.5

# from the kitchen of scott whitman

## starters

- hijiki carrot salad** hijiki seaweed, shredded carrots, inari 3  
**tender squid salad** crushed peanuts, mint, chili & lime 6  
**arctic pride nectarines & furikake walnuts** marin blue cheese, wild arugula & radish 6

## salads

- heirloom tomato salad** sweet corn, frisee, wild arugula & lemongrass-goat cheese vinaigrette 10  
**spinach salad** pickled lemon, white asparagus & black sesame dressing 7  
**seasonal greens** tahini-miso dressing & sesame wafers 7  
**seaweed salad** cucumber, avocado & rice vinegar 8

## vegetable *most items can be prepared vegan upon request*

- vegetable tasting** ginger grilled eggplant, aji nori potatoes, spaghetti squash, garlic sugar snap peas 9  
**seasonal vegetable tempura** romano beans, baby carrots & squash blossoms 9

## small plates

- king trumpet mushrooms** salsify, onion jam & mizuna 9.5  
**scallop-chive dumplings** water spinach & soy-vinegar 10  
**hawaiian ahi poke** ahi tuna, avocado, kukui nut & seaweed sauce 13  
**smoked hamachi tataki** avocado, ruby grapefruit & yuzu-black pepper sauce 14  
**caramelized rock shrimp** green onions & fresh water chestnut 13  
**prawn tempura** black tiger shrimp 12  
**wagyu beef carpaccio** raw wagyu beef, arugula, kaiware & wasabi oil 14  
**seared albacore** mizuna, pine nut, shaved asparagus & lemon celery root emulsion 12

## entrees

- chicken kara age** potato puree, broccolini & ginger-lemongrass sauce 18  
**grilled hamachi kama** collar of yellowtail w/ ponzu sauce 18 / 22\*  
**vietnamese shaking beef** sweet onions & lime-black pepper dipping sauce 21 / 25\*  
**miso glazed black cod** bloomsdale spinach & naga-imo noodles 23  
**seared jumbo day boat scallops** crispy yukon potato, sea beans & uni bearnaise 18

*\* with sauteed green beans and steamed rice*

## sides

- edamame** 4  
**miso soup** 3  
**clam miso soup** 6  
**shiitake miso soup** 5  
**steamed vegetables** 7

Friday, September 03, 2010

sushi ran is committed to using as much local & organic produce as possible while supporting our local farmers. look for our chefs at the local farmers markets

it's tomato season here in california and we are featuring fresh-local-organic tomatoes from comanche creek farms the chicken kara age dish is made with mary's chicken, a naturally grown, organic, and free range product from the san joaquin valley

the nectarines are from kashiwase farms in wynton, ca.

for environmental concerns, water & oshibori available upon request

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an 18% gratuity may be added to groups of six or more corkage is \$20



# from the sushi bar of nori kusakabe

**omakase** our best fish chosen by your sushi chef

**seasonal sashimi tasting** 39

maguro, tobio  
plus three more chefs choices.  
served with fresh wasabi

**seasonal sushi tasting** (for one) 33

zuke chu toro, ayu, sujiko  
plus four more chefs choices.  
served with our umami soy

## salad

**sunomono** fish+2.5

choice of any sushi fish on top of a salad of seaweed,  
japanese cucumbers & sunomono dressing

## rolls

**salmon citrus** marinated salmon, avocado,  
japanese cucumber, lime 15

**soft shell crab roll** deep-fried soft shell crab,  
romaine lettuce, tobiko, asparagus, avocado 13

**shrimp tempura roll** shrimp tempura, romaine  
lettuce, tobiko, asparagus, avocado 9

**creamy scallop roll** hokkaido scallop, miso aioli,  
tobiko & avocado 10.5

**crunch roll** eel, avocado, aonori powder,  
tempura flakes, spicy crab, shrimp 17

**spicy tuna roll** tuna, miso aioli, gari, japanese  
cucumber, shiso, seven types of japanese spice  
and sesame seeds 9

**sakekawa roll** (please allow additional time)  
grilled salmon skin, gobo, grilled green onion,  
oshinko, bonito flakes, shiso, daikon sprouts 9

**salmon avocado** scottish salmon & avocado 7.5

**negitoro** "amami" blue fin fatty tuna, grilled green  
onion & fresh scallion 14

**negihama** hamachi, grilled green onions & fresh  
scallions 8.5

**futo-maki** shrimp, eel, kanpyo, shiitake, tobiko,  
japanese cucumber, gobo, egg omelet 11.5

**kaisen futo-maki** seven kinds of seafood;  
tuna, salmon, ikura, uni & three more chefs' choice  
w/ japanese cucumber 18.5

**crawfish hand roll** tempura soft shell crawfish,  
shiso, tobiko, avocado, & miso aioli 9.5

**veggie rolls** 5 +

choice of;

cucumber roll

squash roll

natto roll

plum/cucumber roll

pickled daikon roll

## wasabi

**fresh pre-grated** 2.5


**fresh root with shark skin grater** 7

**sushi & sashimi** two pieces per order

 indicates seasonal fish and/or fish from tokyo's tsukiji market


tuna we serve only the more sustainable aquaculture, farm-raised tuna

 **toro** "amami" farmed blue fin fatty tuna 16.5

 **zuke chu toro** soy sauce cured "amami"  
blue fin medium fatty tuna 15.5

**maguro** big eye tuna (aaa grade) 8.5

 **bincho maguro** fresh oregon white tuna 8.5

 **katsuo** lightly cherrywood smoked japanese bonito 9.5


 **hon maguro** "amami" farmed blue fin tuna 9.5


whitefish


 **ayu** japanese sweet fish 9.5

 **kisu** japanese whiting cured w/ konbu & tuna flakes 9.5

 **mana gatsuo** silver pomfret w/ mustard miso 9.5

 **meichi dai** silver whistle snapper 9.5

 **kinki** "hokkaido" line caught big hand snapper  
w/ own liver pate 16.5

 **kinmedai** lightly cherrywood smoked  
golden eye snapper 13.5

 **madai** wild japanese red snapper w/salted cherry leaf 12.5

 **tachiuo** kyushu belt fish w/ moromi miso 12.5

 **ishigarei** stone flounder w/ seared fin & shiso berries 9.5

 **konohadai** foliage snapper cured w/ ryuhi konbu 9.5

yellowtail

**hamachi** japanese yellowtail 8.5

 **shima aji** farmed striped jack 9.5


shellfish

**aoebi** new caledonia steamed blue prawn 8.5

**hotate** hokkaido scallop 8

**kani** steamed red crab 6.5

**amaebi** canadian sweet shrimp 9.5

 **hanasaki gani** fresh steamed hokkaido blossoming crab  
w/ sweet daikon vinegar 9.5

 **awabi** santa barbara live abalone 12.5

mackerel

 **masaba** japanese mackerel cured w/ konbu 9.5

 **aji** line caught horse mackerel (sushi/tataki) 8.5 / 17

 **tobiuo** japanese flying fish 9.5

 **iwashi** japanese sardine 9.5

salmon

**sake** scottish salmon 7.5

**sake** canadian smoked salmon 7.5

 **umi masu** tasmanian ocean trout 8.5

eel

 **shirayaki** fresh grilled white eel w/sansho 15.5

**unagi** eel, fresh water grilled 7.5

 **hamo** kyoto pike eel w/ arima sansho (tempura style) 14.5

other

**tobiko** cured flying fish roe 5

**ikura** salt cured salmon roe 7.5


**tamago** organic egg omelet w/ chicken stock 5.5

**tako** steamed octopus 6.5


**aspara** asparagus 4

**nasu** eggplant, garlic glaze 4

**uni** santa barbara sea urchin 9.5

 **sujiko** in house cured salmon eggs 9.5

 **ankimo** monkfish liver pate 7.5

 **kaisui uni** hokkaido deep sea ocean packed  
sea urchin 18.5

 **sakurani** braised live octopus w/ japanese mustard 9.5

# from the kitchen of scott whitman

## starters

- hijiki carrot salad** hijiki seaweed, shredded carrots, inari 3  
**tender squid salad** crushed peanuts, mint, chili & lime 6  
**arctic pride nectarines & furikake walnuts** marin blue cheese, wild arugula & radish 6

## salads

- heirloom tomato salad** sweet corn, frisee, wild arugula & lemongrass-goat cheese vinaigrette 10  
**spinach salad** pickled lemon, white asparagus & black sesame dressing 7  
**seasonal greens** tahini-miso dressing & sesame wafers 7  
**seaweed salad** cucumber, avocado & rice vinegar 8

## vegetable *most items can be prepared vegan upon request*

- vegetable tasting** ginger grilled eggplant, aji nori potatoes, spaghetti squash, garlic sugar snap peas 9  
**seasonal vegetable tempura** romano beans, baby carrots & squash blossoms 9

## small plates

- king trumpet mushrooms** salsify, onion jam & mizuna 9.5  
**scallop-chive dumplings** water spinach & soy-vinegar 10  
**hawaiian ahi poke** ahi tuna, avocado, kukui nut & seaweed sauce 13  
**smoked hamachi tataki** avocado, ruby grapefruit & yuzu-black pepper sauce 14  
**caramelized rock shrimp** green onions & fresh water chestnut 13  
**prawn tempura** black tiger shrimp 12  
**wagyu beef carpaccio** raw wagyu beef, arugula, kaiware & wasabi oil 14  
**seared albacore** mizuna, pine nut, shaved asparagus & lemon celery root emulsion 12

## entrees

- chicken kara age** potato puree, broccolini & ginger-lemongrass sauce 18  
**grilled hamachi kama** collar of yellowtail w/ ponzu sauce 18 / 22\*  
**vietnamese shaking beef** sweet onions & lime-black pepper dipping sauce 21 / 25\*  
**miso glazed black cod** bloomsdale spinach & naga-imo noodles 23  
**seared jumbo day boat scallops** crispy yukon potato, sea beans & uni bearnaise 18

*\* with sauteed green beans and steamed rice*

## sides

- edamame** 4  
**miso soup** 3  
**clam miso soup** 6  
**shiitake miso soup** 5  
**steamed vegetables** 7

Friday, September 03, 2010

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# from the sushi bar of nori kusakabe

**omakase** our best fish chosen by your sushi chef

**seasonal sashimi tasting** 39

maguro, tobio  
plus three more chefs choices.  
served with fresh wasabi

**seasonal sushi tasting** (for one) 33

zuke chu toro, ayu, sujiko  
plus four more chefs choices.  
served with our umami soy

## salad

**sunomono** fish+2.5

choice of any sushi fish on top of a salad of seaweed,  
japanese cucumbers & sunomono dressing

## rolls

**salmon citrus** marinated salmon, avocado,  
japanese cucumber, lime 15

**soft shell crab roll** deep-fried soft shell crab,  
romaine lettuce, tobiko, asparagus, avocado 13

**shrimp tempura roll** shrimp tempura, romaine  
lettuce, tobiko, asparagus, avocado 9

**creamy scallop roll** hokkaido scallop, miso aioli,  
tobiko & avocado 10.5

**crunch roll** eel, avocado, aonori powder,  
tempura flakes, spicy crab, shrimp 17

**spicy tuna roll** tuna, miso aioli, gari, japanese  
cucumber, shiso, seven types of japanese spice  
and sesame seeds 9

**sakekawa roll** (please allow additional time)  
grilled salmon skin, gobo, grilled green onion,  
oshinko, bonito flakes, shiso, daikon sprouts 9

**salmon avocado** scottish salmon & avocado 7.5

**negitoro** "amami" blue fin fatty tuna, grilled green  
onion & fresh scallion 14

**negihama** hamachi, grilled green onions & fresh  
scallions 8.5

**futo-maki** shrimp, eel, kanpyo, shiitake, tobiko,  
japanese cucumber, gobo, egg omelet 11.5

**kaisen futo-maki** seven kinds of seafood;  
tuna, salmon, ikura, uni & three more chefs' choice  
w/ japanese cucumber 18.5

**crawfish hand roll** tempura soft shell crawfish,  
shiso, tobiko, avocado, & miso aioli 9.5

**veggie rolls** 5 +

choice of;

cucumber roll

squash roll

natto roll

plum/cucumber roll

pickled daikon roll

## wasabi

**fresh pre-grated** 2.5

**fresh root with shark skin grater** 7

**sushi & sashimi** two pieces per order

 indicates seasonal fish and/or fish from tokyo's tsukiji market


**tuna** we serve only the more sustainable aquaculture, farm-raised tuna

 **toro** "amami" farmed blue fin fatty tuna 16.5

 **zuke chu toro** soy sauce cured "amami"  
blue fin medium fatty tuna 15.5

**maguro** big eye tuna (aaa grade) 8.5

 **bincho maguro** fresh oregon white tuna 8.5

 **katsuo** lightly cherrywood smoked japanese bonito 9.5


 **hon maguro** "amami" farmed blue fin tuna 9.5


whitefish


 **ayu** japanese sweet fish 9.5

 **kisu** japanese whiting cured w/ konbu & tuna flakes 9.5

 **mana gatsuo** silver pomfret w/ mustard miso 9.5

 **meichi dai** silver whistle snapper 9.5

 **kinki** "hokkaido" line caught big hand snapper  
w/ own liver pate 16.5

 **kinmedai** lightly cherrywood smoked  
golden eye snapper 13.5

 **madai** wild japanese red snapper w/salted cherry leaf 12.5

 **tachiuo** kyushu belt fish w/ moromi miso 12.5

 **ishigarei** stone flounder w/ seared fin & shiso berries 9.5

 **konohadai** foliage snapper cured w/ ryuhi konbu 9.5

yellowtail

**hamachi** japanese yellowtail 8.5

 **shima aji** farmed striped jack 9.5


shellfish

**aoebi** new caledonia steamed blue prawn 8.5

**hotate** hokkaido scallop 8

**kani** steamed red crab 6.5

**amaebi** canadian sweet shrimp 9.5

 **hanasaki gani** fresh steamed hokkaido blossoming crab  
w/ sweet daikon vinegar 9.5

 **awabi** santa barbara live abalone 12.5

mackerel

 **masaba** japanese mackerel cured w/ konbu 9.5

 **aji** line caught horse mackerel (sushi/tataki) 8.5 / 17

 **tobiuo** japanese flying fish 9.5

 **iwashi** japanese sardine 9.5

salmon

**sake** scottish salmon 7.5

**sake** canadian smoked salmon 7.5

 **umi masu** tasmanian ocean trout 8.5

eel

 **shirayaki** fresh grilled white eel w/sansho 15.5

**unagi** eel, fresh water grilled 7.5

 **hamo** kyoto pike eel w/ arima sansho (tempura style) 14.5

other

**tobiko** cured flying fish roe 5

**ikura** salt cured salmon roe 7.5

**tamago** organic egg omelet w/ chicken stock 5.5

**tako** steamed octopus 6.5


**aspara** asparagus 4

**nasu** eggplant, garlic glaze 4

**uni** santa barbara sea urchin 9.5

 **sujiko** in house cured salmon eggs 9.5

 **ankimo** monkfish liver pate 7.5

 **kaisui uni** hokkaido deep sea ocean packed  
sea urchin 18.5

 **sakurani** braised live octopus w/ japanese mustard 9.5

# from the kitchen of scott whitman

## starters

- hijiki carrot salad** hijiki seaweed, shredded carrots, inari 3  
**tender squid salad** crushed peanuts, mint, chili & lime 6  
**arctic pride nectarines & furikake walnuts** marin blue cheese, wild arugula & radish 6

## salads

- heirloom tomato salad** sweet corn, frisee, wild arugula & lemongrass-goat cheese vinaigrette 10  
**spinach salad** pickled lemon, white asparagus & black sesame dressing 7  
**seasonal greens** tahini-miso dressing & sesame wafers 7  
**seaweed salad** cucumber, avocado & rice vinegar 8

## vegetable *most items can be prepared vegan upon request*

- vegetable tasting** ginger grilled eggplant, aji nori potatoes, spaghetti squash, garlic sugar snap peas 9  
**seasonal vegetable tempura** romano beans, baby carrots & squash blossoms 9

## small plates

- king trumpet mushrooms** salsify, onion jam & mizuna 9.5  
**scallop-chive dumplings** water spinach & soy-vinegar 10  
**hawaiian ahi poke** ahi tuna, avocado, kukui nut & seaweed sauce 13  
**smoked hamachi tataki** avocado, ruby grapefruit & yuzu-black pepper sauce 14  
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**seared albacore** mizuna, pine nut, shaved asparagus & lemon celery root emulsion 12

## entrees

- chicken kara age** potato puree, broccolini & ginger-lemongrass sauce 18  
**grilled hamachi kama** collar of yellowtail w/ ponzu sauce 18 / 22\*  
**vietnamese shaking beef** sweet onions & lime-black pepper dipping sauce 21 / 25\*  
**miso glazed black cod** bloomsdale spinach & naga-imo noodles 23  
**seared jumbo day boat scallops** crispy yukon potato, sea beans & uni bearnaise 18

*\* with sauteed green beans and steamed rice*

## sides

- edamame** 4  
**miso soup** 3  
**clam miso soup** 6  
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**steamed vegetables** 7

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maguro, tobiuo  
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zuke chu toro, ayu, sujiko  
plus four more chefs choices.  
served with our umami soy

## salad

**sunomono** fish+2.5

choice of any sushi fish on top of a salad of seaweed,  
japanese cucumbers & sunomono dressing

## rolls

**salmon citrus** marinated salmon, avocado,  
japanese cucumber, lime 15

**soft shell crab roll** deep-fried soft shell crab,  
romaine lettuce, tobiko, asparagus, avocado 13

**shrimp tempura roll** shrimp tempura, romaine  
lettuce, tobiko, asparagus, avocado 9

**creamy scallop roll** hokkaido scallop, miso aioli,  
tobiko & avocado 10.5

**crunch roll** eel, avocado, aonori powder,  
tempura flakes, spicy crab, shrimp 17

**spicy tuna roll** tuna, miso aioli, gari, japanese  
cucumber, shiso, seven types of japanese spice  
and sesame seeds 9

**sakekawa roll** *(please allow additional time)*  
grilled salmon skin, gobo, grilled green onion,  
oshinko, bonito flakes, shiso, daikon sprouts 9

**salmon avocado** scottish salmon & avocado 7.5

**negitoro** "amami" blue fin fatty tuna, grilled green  
onion & fresh scallion 14

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japanese cucumber, gobo, egg omelet 11.5

**kaisen futo-maki** seven kinds of seafood;  
tuna, salmon, ikura, uni & three more chefs' choice  
w/ japanese cucumber 18.5

**crawfish hand roll** tempura soft shell crawfish,  
shiso, tobiko, avocado, & miso aioli 9.5

**veggie rolls** 5 +

choice of;

cucumber roll

squash roll

natto roll

plum/cucumber roll

pickled daikon roll

## wasabi

**fresh pre-grated** 2.5


**fresh root with shark skin grater** 7

**sushi & sashimi** two pieces per order

 indicates seasonal fish and/or fish from tokyo's tsukiji market


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 **bincho maguro** fresh oregon white tuna 8.5

 **katsuo** lightly cherrywood smoked japanese bonito 9.5


 **hon maguro** "amami" farmed blue fin tuna 9.5


whitefish


 **ayu** japanese sweet fish 9.5

 **kisu** japanese whiting cured w/ konbu & tuna flakes 9.5

 **mana gatsuo** silver pomfret w/ mustard miso 9.5

 **meichi dai** silver whistle snapper 9.5

 **kinki** "hokkaido" line caught big hand snapper  
w/ own liver pate 16.5

 **kinmedai** lightly cherrywood smoked  
golden eye snapper 13.5

 **madai** wild japanese red snapper w/salted cherry leaf 12.5

 **tachiuo** kyushu belt fish w/ moromi miso 12.5

 **ishigarei** stone flounder w/ seared fin & shiso berries 9.5

 **konohadai** foliage snapper cured w/ ryuhi konbu 9.5

yellowtail

**hamachi** japanese yellowtail 8.5

 **shima aji** farmed striped jack 9.5


shellfish

**aoebi** new caledonia steamed blue prawn 8.5

**hotate** hokkaido scallop 8

**kani** steamed red crab 6.5

**amaebi** canadian sweet shrimp 9.5

 **hanasaki gani** fresh steamed hokkaido blossoming crab  
w/ sweet daikon vinegar 9.5

 **awabi** santa barbara live abalone 12.5

mackerel

 **masaba** japanese mackerel cured w/ konbu 9.5

 **aji** line caught horse mackerel (sushi/tataki) 8.5 / 17

 **tobiuo** japanese flying fish 9.5

 **iwashi** japanese sardine 9.5

salmon

**sake** scottish salmon 7.5

**sake** canadian smoked salmon 7.5

 **umi masu** tasmanian ocean trout 8.5

eel

 **shirayaki** fresh grilled white eel w/sansho 15.5

**unagi** eel, fresh water grilled 7.5

 **hamo** kyoto pike eel w/ arima sansho (tempura style) 14.5

other

**tobiko** cured flying fish roe 5

**ikura** salt cured salmon roe 7.5

**tamago** organic egg omelet w/ chicken stock 5.5

**tako** steamed octopus 6.5


**aspara** asparagus 4

**nasu** eggplant, garlic glaze 4

**uni** santa barbara sea urchin 9.5

 **sujiko** in house cured salmon eggs 9.5

 **ankimo** monkfish liver pate 7.5

 **kaisui uni** hokkaido deep sea ocean packed  
sea urchin 18.5

 **sakurani** braised live octopus w/ japanese mustard 9.5

# from the kitchen of scott whitman

## starters

- hijiki carrot salad** hijiki seaweed, shredded carrots, inari 3  
**tender squid salad** crushed peanuts, mint, chili & lime 6  
**arctic pride nectarines & furikake walnuts** marin blue cheese, wild arugula & radish 6

## salads

- heirloom tomato salad** sweet corn, frisee, wild arugula & lemongrass-goat cheese vinaigrette 10  
**spinach salad** pickled lemon, white asparagus & black sesame dressing 7  
**seasonal greens** tahini-miso dressing & sesame wafers 7  
**seaweed salad** cucumber, avocado & rice vinegar 8

## vegetable *most items can be prepared vegan upon request*

- vegetable tasting** ginger grilled eggplant, aji nori potatoes, spaghetti squash, garlic sugar snap peas 9  
**seasonal vegetable tempura** romano beans, baby carrots & squash blossoms 9

## small plates

- king trumpet mushrooms** salsify, onion jam & mizuna 9.5  
**scallop-chive dumplings** water spinach & soy-vinegar 10  
**hawaiian ahi poke** ahi tuna, avocado, kukui nut & seaweed sauce 13  
**smoked hamachi tataki** avocado, ruby grapefruit & yuzu-black pepper sauce 14  
**caramelized rock shrimp** green onions & fresh water chestnut 13  
**prawn tempura** black tiger shrimp 12  
**wagyu beef carpaccio** raw wagyu beef, arugula, kaiware & wasabi oil 14  
**seared albacore** mizuna, pine nut, shaved asparagus & lemon celery root emulsion 12

## entrees

- chicken kara age** potato puree, broccolini & ginger-lemongrass sauce 18  
**grilled hamachi kama** collar of yellowtail w/ ponzu sauce 18 / 22\*  
**vietnamese shaking beef** sweet onions & lime-black pepper dipping sauce 21 / 25\*  
**miso glazed black cod** bloomsdale spinach & naga-imo noodles 23  
**seared jumbo day boat scallops** crispy yukon potato, sea beans & uni bearnaise 18

*\* with sauteed green beans and steamed rice*

## sides

- edamame** 4  
**miso soup** 3  
**clam miso soup** 6  
**shiitake miso soup** 5  
**steamed vegetables** 7

Friday, September 03, 2010

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# from the sushi bar of nori kusakabe

**omakase** our best fish chosen by your sushi chef

**seasonal sashimi tasting** 39

maguro, tobiuo  
plus three more chefs choices.  
served with fresh wasabi

**seasonal sushi tasting** (for one) 33

zuke chu toro, ayu, sujiko  
plus four more chefs choices.  
served with our umami soy

## salad

**sunomono** fish+2.5

choice of any sushi fish on top of a salad of seaweed,  
japanese cucumbers & sunomono dressing

## rolls

**salmon citrus** marinated salmon, avocado,  
japanese cucumber, lime 15

**soft shell crab roll** deep-fried soft shell crab,  
romaine lettuce, tobiko, asparagus, avocado 13

**shrimp tempura roll** shrimp tempura, romaine  
lettuce, tobiko, asparagus, avocado 9

**creamy scallop roll** hokkaido scallop, miso aioli,  
tobiko & avocado 10.5

**crunch roll** eel, avocado, aonori powder,  
tempura flakes, spicy crab, shrimp 17

**spicy tuna roll** tuna, miso aioli, gari, japanese  
cucumber, shiso, seven types of japanese spice  
and sesame seeds 9

**sakekawa roll** (please allow additional time)  
grilled salmon skin, gobo, grilled green onion,  
oshinko, bonito flakes, shiso, daikon sprouts 9

**salmon avocado** scottish salmon & avocado 7.5

**negitoro** "amami" blue fin fatty tuna, grilled green  
onion & fresh scallion 14

**negihama** hamachi, grilled green onions & fresh  
scallions 8.5

**futo-maki** shrimp, eel, kanpyo, shiitake, tobiko,  
japanese cucumber, gobo, egg omelet 11.5

**kaisen futo-maki** seven kinds of seafood;  
tuna, salmon, ikura, uni & three more chefs' choice  
w/ japanese cucumber 18.5

**crawfish hand roll** tempura soft shell crawfish,  
shiso, tobiko, avocado, & miso aioli 9.5

**veggie rolls** 5 +

choice of;

cucumber roll

squash roll

natto roll

plum/cucumber roll

pickled daikon roll

## wasabi

**fresh pre-grated** 2.5


**fresh root with shark skin grater** 7

**sushi & sashimi** two pieces per order

 indicates seasonal fish and/or fish from tokyo's tsukiji market


**tuna** we serve only the more sustainable aquaculture, farm-raised tuna

 **toro** "amami" farmed blue fin fatty tuna 16.5

 **zuke chu toro** soy sauce cured "amami"  
blue fin medium fatty tuna 15.5

**maguro** big eye tuna (aaa grade) 8.5

 **bincho maguro** fresh oregon white tuna 8.5

 **katsuo** lightly cherrywood smoked japanese bonito 9.5


 **hon maguro** "amami" farmed blue fin tuna 9.5


whitefish


 **ayu** japanese sweet fish 9.5

 **kisu** japanese whiting cured w/ konbu & tuna flakes 9.5

 **mana gatsuo** silver pomfret w/ mustard miso 9.5

 **meichi dai** silver whistle snapper 9.5

 **kinki** "hokkaido" line caught big hand snapper  
w/ own liver pate 16.5

 **kinmedai** lightly cherrywood smoked  
golden eye snapper 13.5

 **madai** wild japanese red snapper w/salted cherry leaf 12.5

 **tachiuo** kyushu belt fish w/ moromi miso 12.5

 **ishigarei** stone flounder w/ seared fin & shiso berries 9.5

 **konohadai** foliage snapper cured w/ ryuhi konbu 9.5

yellowtail

**hamachi** japanese yellowtail 8.5

 **shima aji** farmed striped jack 9.5

shellfish

**aoebi** new caledonia steamed blue prawn 8.5

**hotate** hokkaido scallop 8

**kani** steamed red crab 6.5

**amaebi** canadian sweet shrimp 9.5

 **hanasaki gani** fresh steamed hokkaido blossoming crab  
w/ sweet daikon vinegar 9.5

 **awabi** santa barbara live abalone 12.5

mackerel

 **masaba** japanese mackerel cured w/ konbu 9.5

 **aji** line caught horse mackerel (sushi/tataki) 8.5 / 17

 **tobiuo** japanese flying fish 9.5

 **iwashi** japanese sardine 9.5

salmon

**sake** scottish salmon 7.5

**sake** canadian smoked salmon 7.5

 **umi masu** tasmanian ocean trout 8.5

eel

 **shirayaki** fresh grilled white eel w/sansho 15.5

**unagi** eel, fresh water grilled 7.5

 **hamo** kyoto pike eel w/ arima sansho (tempura style) 14.5

other

**tobiko** cured flying fish roe 5

**ikura** salt cured salmon roe 7.5

**tamago** organic egg omelet w/ chicken stock 5.5

**tako** steamed octopus 6.5


**aspara** asparagus 4

**nasu** eggplant, garlic glaze 4

**uni** santa barbara sea urchin 9.5

 **sujiko** in house cured salmon eggs 9.5

 **ankimo** monkfish liver pate 7.5

 **kaisui uni** hokkaido deep sea ocean packed  
sea urchin 18.5

 **sakurani** braised live octopus w/ japanese mustard 9.5

# from the kitchen of scott whitman

## starters

- hijiki carrot salad** hijiki seaweed, shredded carrots, inari 3  
**tender squid salad** crushed peanuts, mint, chili & lime 6  
**arctic pride nectarines & furikake walnuts** marin blue cheese, wild arugula & radish 6

## salads

- heirloom tomato salad** sweet corn, frisee, wild arugula & lemongrass-goat cheese vinaigrette 10  
**spinach salad** pickled lemon, white asparagus & black sesame dressing 7  
**seasonal greens** tahini-miso dressing & sesame wafers 7  
**seaweed salad** cucumber, avocado & rice vinegar 8

## vegetable *most items can be prepared vegan upon request*

- vegetable tasting** ginger grilled eggplant, aji nori potatoes, spaghetti squash, garlic sugar snap peas 9  
**seasonal vegetable tempura** romano beans, baby carrots & squash blossoms 9

## small plates

- king trumpet mushrooms** salsify, onion jam & mizuna 9.5  
**scallop-chive dumplings** water spinach & soy-vinegar 10  
**hawaiian ahi poke** ahi tuna, avocado, kukui nut & seaweed sauce 13  
**smoked hamachi tataki** avocado, ruby grapefruit & yuzu-black pepper sauce 14  
**caramelized rock shrimp** green onions & fresh water chestnut 13  
**prawn tempura** black tiger shrimp 12  
**wagyu beef carpaccio** raw wagyu beef, arugula, kaiware & wasabi oil 14  
**seared albacore** mizuna, pine nut, shaved asparagus & lemon celery root emulsion 12

## entrees

- chicken kara age** potato puree, broccolini & ginger-lemongrass sauce 18  
**grilled hamachi kama** collar of yellowtail w/ ponzu sauce 18 / 22\*  
**vietnamese shaking beef** sweet onions & lime-black pepper dipping sauce 21 / 25\*  
**miso glazed black cod** bloomsdale spinach & naga-imo noodles 23  
**seared jumbo day boat scallops** crispy yukon potato, sea beans & uni bearnaise 18

*\* with sauteed green beans and steamed rice*

## sides

- edamame** 4  
**miso soup** 3  
**clam miso soup** 6  
**shiitake miso soup** 5  
**steamed vegetables** 7

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**seasonal sashimi tasting** 39

maguro, tobiuo  
plus three more chefs choices.  
served with fresh wasabi

**seasonal sushi tasting** (for one) 33

zuke chu toro, ayu, sujiko  
plus four more chefs choices.  
served with our umami soy

## salad

**sunomono** fish+2.5

choice of any sushi fish on top of a salad of seaweed,  
japanese cucumbers & sunomono dressing

## rolls

**salmon citrus** marinated salmon, avocado,  
japanese cucumber, lime 15

**soft shell crab roll** deep-fried soft shell crab,  
romaine lettuce, tobiko, asparagus, avocado 13

**shrimp tempura roll** shrimp tempura, romaine  
lettuce, tobiko, asparagus, avocado 9

**creamy scallop roll** hokkaido scallop, miso aioli,  
tobiko & avocado 10.5

**crunch roll** eel, avocado, aonori powder,  
tempura flakes, spicy crab, shrimp 17

**spicy tuna roll** tuna, miso aioli, gari, japanese  
cucumber, shiso, seven types of japanese spice  
and sesame seeds 9

**sakekawa roll** *(please allow additional time)*  
grilled salmon skin, gobo, grilled green onion,  
oshinko, bonito flakes, shiso, daikon sprouts 9

**salmon avocado** scottish salmon & avocado 7.5

**negitoro** "amami" blue fin fatty tuna, grilled green  
onion & fresh scallion 14

**negihama** hamachi, grilled green onions & fresh  
scallions 8.5

**futo-maki** shrimp, eel, kanpyo, shiitake, tobiko,  
japanese cucumber, gobo, egg omelet 11.5

**kaisen futo-maki** seven kinds of seafood;  
tuna, salmon, ikura, uni & three more chefs' choice  
w/ japanese cucumber 18.5

**crawfish hand roll** tempura soft shell crawfish,  
shiso, tobiko, avocado, & miso aioli 9.5

**veggie rolls** 5 +

choice of;

cucumber roll

squash roll

natto roll

plum/cucumber roll

pickled daikon roll

## wasabi

**fresh pre-grated** 2.5


**fresh root with shark skin grater** 7

**sushi & sashimi** two pieces per order

 indicates seasonal fish and/or fish from tokyo's tsukiji market


tuna *we serve only the more sustainable aquaculture, farm-raised tuna*

 **toro** "amami" farmed blue fin fatty tuna 16.5

 **zuke chu toro** soy sauce cured "amami"  
blue fin medium fatty tuna 15.5

**maguro** big eye tuna (aaa grade) 8.5

 **bincho maguro** fresh oregon white tuna 8.5

 **katsuo** lightly cherrywood smoked japanese bonito 9.5


 **hon maguro** "amami" farmed blue fin tuna 9.5


whitefish


 **ayu** japanese sweet fish 9.5

 **kisu** japanese whiting cured w/ konbu & tuna flakes 9.5

 **mana gatsuo** silver pomfret w/ mustard miso 9.5

 **meichi dai** silver whistle snapper 9.5

 **kinki** "hokkaido" line caught big hand snapper  
w/ own liver pate 16.5

 **kinmedai** lightly cherrywood smoked  
golden eye snapper 13.5

 **madai** wild japanese red snapper w/salted cherry leaf 12.5

 **tachiuo** kyushu belt fish w/ moromi miso 12.5

 **ishigarei** stone flounder w/ seared fin & shiso berries 9.5

 **konohadai** foliage snapper cured w/ ryuhi konbu 9.5

yellowtail

**hamachi** japanese yellowtail 8.5

 **shima aji** farmed striped jack 9.5


shellfish

**aoebi** new caledonia steamed blue prawn 8.5

**hotate** hokkaido scallop 8

**kani** steamed red crab 6.5

**amaebi** canadian sweet shrimp 9.5

 **hanasaki gani** fresh steamed hokkaido blossoming crab  
w/ sweet daikon vinegar 9.5

 **awabi** santa barbara live abalone 12.5

mackerel

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salmon

**sake** scottish salmon 7.5

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eel

 **shirayaki** fresh grilled white eel w/sansho 15.5

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 **hamo** kyoto pike eel w/ arima sansho (tempura style) 14.5

other

**tobiko** cured flying fish roe 5

**ikura** salt cured salmon roe 7.5

**tamago** organic egg omelet w/ chicken stock 5.5

**tako** steamed octopus 6.5


**aspara** asparagus 4

**nasu** eggplant, garlic glaze 4

**uni** santa barbara sea urchin 9.5

 **sujiko** in house cured salmon eggs 9.5

 **ankimo** monkfish liver pate 7.5

 **kaisui uni** hokkaido deep sea ocean packed  
sea urchin 18.5

 **sakurani** braised live octopus w/ japanese mustard 9.5

# from the kitchen of scott whitman

## starters

- hijiki carrot salad** hijiki seaweed, shredded carrots, inari 3  
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## salads

- heirloom tomato salad** sweet corn, frisee, wild arugula & lemongrass-goat cheese vinaigrette 10  
**spinach salad** pickled lemon, white asparagus & black sesame dressing 7  
**seasonal greens** tahini-miso dressing & sesame wafers 7  
**seaweed salad** cucumber, avocado & rice vinegar 8

## vegetable *most items can be prepared vegan upon request*

- vegetable tasting** ginger grilled eggplant, aji nori potatoes, spaghetti squash, garlic sugar snap peas 9  
**seasonal vegetable tempura** romano beans, baby carrots & squash blossoms 9

## small plates

- king trumpet mushrooms** salsify, onion jam & mizuna 9.5  
**scallop-chive dumplings** water spinach & soy-vinegar 10  
**hawaiian ahi poke** ahi tuna, avocado, kukui nut & seaweed sauce 13  
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**seared albacore** mizuna, pine nut, shaved asparagus & lemon celery root emulsion 12

## entrees

- chicken kara age** potato puree, broccolini & ginger-lemongrass sauce 18  
**grilled hamachi kama** collar of yellowtail w/ ponzu sauce 18 / 22\*  
**vietnamese shaking beef** sweet onions & lime-black pepper dipping sauce 21 / 25\*  
**miso glazed black cod** bloomsdale spinach & naga-imo noodles 23  
**seared jumbo day boat scallops** crispy yukon potato, sea beans & uni bearnaise 18

*\* with sauteed green beans and steamed rice*

## sides

- edamame** 4  
**miso soup** 3  
**clam miso soup** 6  
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**steamed vegetables** 7

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choice of;

cucumber roll

squash roll

natto roll

plum/cucumber roll

pickled daikon roll

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**fresh root with shark skin grater** 7

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other

**tobiko** cured flying fish roe 5

**ikura** salt cured salmon roe 7.5

**tamago** organic egg omelet w/ chicken stock 5.5

**tako** steamed octopus 6.5


**aspara** asparagus 4

**nasu** eggplant, garlic glaze 4

**uni** santa barbara sea urchin 9.5

 **sujiko** in house cured salmon eggs 9.5

 **ankimo** monkfish liver pate 7.5

 **kaisui uni** hokkaido deep sea ocean packed  
sea urchin 18.5

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# from the kitchen of scott whitman

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**hawaiian ahi poke** ahi tuna, avocado, kukui nut & seaweed sauce 13  
**smoked hamachi tataki** avocado, ruby grapefruit & yuzu-black pepper sauce 14  
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**seared albacore** mizuna, pine nut, shaved asparagus & lemon celery root emulsion 12

## entrees

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## sides

- edamame** 4  
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# from the sushi bar of nori kusakabe

**omakase** our best fish chosen by your sushi chef

**seasonal sashimi tasting** 39

maguro, tobiuo  
plus three more chefs choices.  
served with fresh wasabi

**seasonal sushi tasting** (for one) 33

zuke chu toro, ayu, sujiko  
plus four more chefs choices.  
served with our umami soy

## salad

**sunomono** fish+2.5

choice of any sushi fish on top of a salad of seaweed,  
japanese cucumbers & sunomono dressing

## rolls

**salmon citrus** marinated salmon, avocado,  
japanese cucumber, lime 15

**soft shell crab roll** deep-fried soft shell crab,  
romaine lettuce, tobiko, asparagus, avocado 13

**shrimp tempura roll** shrimp tempura, romaine  
lettuce, tobiko, asparagus, avocado 9

**creamy scallop roll** hokkaido scallop, miso aioli,  
tobiko & avocado 10.5

**crunch roll** eel, avocado, aonori powder,  
tempura flakes, spicy crab, shrimp 17

**spicy tuna roll** tuna, miso aioli, gari, japanese  
cucumber, shiso, seven types of japanese spice  
and sesame seeds 9

**sakekawa roll** (please allow additional time)  
grilled salmon skin, gobo, grilled green onion,  
oshinko, bonito flakes, shiso, daikon sprouts 9

**salmon avocado** scottish salmon & avocado 7.5

**negitoro** "amami" blue fin fatty tuna, grilled green  
onion & fresh scallion 14

**negihama** hamachi, grilled green onions & fresh  
scallions 8.5

**futo-maki** shrimp, eel, kanpyo, shiitake, tobiko,  
japanese cucumber, gobo, egg omelet 11.5

**kaisen futo-maki** seven kinds of seafood;  
tuna, salmon, ikura, uni & three more chefs' choice  
w/ japanese cucumber 18.5

**crawfish hand roll** tempura soft shell crawfish,  
shiso, tobiko, avocado, & miso aioli 9.5

**veggie rolls** 5 +

choice of;

cucumber roll

squash roll

natto roll

plum/cucumber roll

pickled daikon roll

## wasabi

**fresh pre-grated** 2.5


**fresh root with shark skin grater** 7

**sushi & sashimi** two pieces per order

 indicates seasonal fish and/or fish from tokyo's tsukiji market


tuna we serve only the more sustainable aquaculture, farm-raised tuna

 **toro** "amami" farmed blue fin fatty tuna 16.5

 **zuke chu toro** soy sauce cured "amami"  
blue fin medium fatty tuna 15.5

**maguro** big eye tuna (aaa grade) 8.5

 **bincho maguro** fresh oregon white tuna 8.5

 **katsuo** lightly cherrywood smoked japanese bonito 9.5


 **hon maguro** "amami" farmed blue fin tuna 9.5


whitefish


 **ayu** japanese sweet fish 9.5

 **kisu** japanese whiting cured w/ konbu & tuna flakes 9.5

 **mana gatsuo** silver pomfret w/ mustard miso 9.5

 **meichi dai** silver whistle snapper 9.5

 **kinki** "hokkaido" line caught big hand snapper  
w/ own liver pate 16.5

 **kinmedai** lightly cherrywood smoked  
golden eye snapper 13.5

 **madai** wild japanese red snapper w/salted cherry leaf 12.5

 **tachiuo** kyushu belt fish w/ moromi miso 12.5

 **ishigarei** stone flounder w/ seared fin & shiso berries 9.5

 **konohadai** foliage snapper cured w/ ryuhi konbu 9.5

yellowtail

**hamachi** japanese yellowtail 8.5

 **shima aji** farmed striped jack 9.5


shellfish

**aoebi** new caledonia steamed blue prawn 8.5

**hotate** hokkaido scallop 8

**kani** steamed red crab 6.5


**amaebi** canadian sweet shrimp 9.5

 **hanasaki gani** fresh steamed hokkaido blossoming crab  
w/ sweet daikon vinegar 9.5

 **awabi** santa barbara live abalone 12.5

mackerel

 **masaba** japanese mackerel cured w/ konbu 9.5

 **aji** line caught horse mackerel (sushi/tataki) 8.5 / 17

 **tobiuo** japanese flying fish 9.5

 **iwashi** japanese sardine 9.5

salmon

**sake** scottish salmon 7.5

**sake** canadian smoked salmon 7.5

 **umi masu** tasmanian ocean trout 8.5

eel

 **shirayaki** fresh grilled white eel w/sansho 15.5

**unagi** eel, fresh water grilled 7.5

 **hamo** kyoto pike eel w/ arima sansho (tempura style) 14.5

other

**tobiko** cured flying fish roe 5

**ikura** salt cured salmon roe 7.5

**tamago** organic egg omelet w/ chicken stock 5.5

**tako** steamed octopus 6.5


**aspara** asparagus 4

**nasu** eggplant, garlic glaze 4

**uni** santa barbara sea urchin 9.5

 **sujiko** in house cured salmon eggs 9.5

 **ankimo** monkfish liver pate 7.5

 **kaisui uni** hokkaido deep sea ocean packed  
sea urchin 18.5

 **sakurani** braised live octopus w/ japanese mustard 9.5

# from the kitchen of scott whitman

## starters

- hijiki carrot salad** hijiki seaweed, shredded carrots, inari 3  
**tender squid salad** crushed peanuts, mint, chili & lime 6  
**arctic pride nectarines & furikake walnuts** marin blue cheese, wild arugula & radish 6

## salads

- heirloom tomato salad** sweet corn, frisee, wild arugula & lemongrass-goat cheese vinaigrette 10  
**spinach salad** pickled lemon, white asparagus & black sesame dressing 7  
**seasonal greens** tahini-miso dressing & sesame wafers 7  
**seaweed salad** cucumber, avocado & rice vinegar 8

## vegetable *most items can be prepared vegan upon request*

- vegetable tasting** ginger grilled eggplant, aji nori potatoes, spaghetti squash, garlic sugar snap peas 9  
**seasonal vegetable tempura** romano beans, baby carrots & squash blossoms 9

## small plates

- king trumpet mushrooms** salsify, onion jam & mizuna 9.5  
**scallop-chive dumplings** water spinach & soy-vinegar 10  
**hawaiian ahi poke** ahi tuna, avocado, kukui nut & seaweed sauce 13  
**smoked hamachi tataki** avocado, ruby grapefruit & yuzu-black pepper sauce 14  
**caramelized rock shrimp** green onions & fresh water chestnut 13  
**prawn tempura** black tiger shrimp 12  
**wagyu beef carpaccio** raw wagyu beef, arugula, kaiware & wasabi oil 14  
**seared albacore** mizuna, pine nut, shaved asparagus & lemon celery root emulsion 12

## entrees

- chicken kara age** potato puree, broccolini & ginger-lemongrass sauce 18  
**grilled hamachi kama** collar of yellowtail w/ ponzu sauce 18 / 22\*  
**vietnamese shaking beef** sweet onions & lime-black pepper dipping sauce 21 / 25\*  
**miso glazed black cod** bloomsdale spinach & naga-imo noodles 23  
**seared jumbo day boat scallops** crispy yukon potato, sea beans & uni bearnaise 18

*\* with sauteed green beans and steamed rice*

## sides

- edamame** 4  
**miso soup** 3  
**clam miso soup** 6  
**shiitake miso soup** 5  
**steamed vegetables** 7

Friday, September 03, 2010

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it's tomato season here in california and we are featuring fresh-local-organic tomatoes from comanche creek farms the chicken kara age dish is made with mary's chicken, a naturally grown, organic, and free range product from the san joaquin valley

the nectarines are from kashiwase farms in wynton, ca.

for environmental concerns, water & oshibori is available upon request

due to over fishing concerns of blue fin tuna, we only serve the more sustainable farm raised or aquacultured tuna

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