

# 地

- hijiki carrot hijiki seaweed, shredded carrots, inari 3
- spinach salad pickled lemon, white asparagus, black sesame dressing 7
- seaweed salad cucumber, avocado, rice vinegar 8
- seasonal mixed greens red oak, lollo rossa, wild arugula, pomegranate, tahini-miso dressing 7
- king trumpet mushrooms salsify, onion jam, mizuna 10.5
- vegetable tasting ginger grilled shiitake, aji nori potatoes, spaghetti squash, brussel sprout kimchee 9.5
- seasonal vegetable tempura shishito pepper, yellow wax beans, japanese pumpkin 9

# 海

- warm grilled squid salad chorizo, gobo, arugula & carrot 12
- scallop-chive dumplings water spinach, soy-vinegar 11
- prawn tempura black tiger shrimp 12
- hawaiian ahi poke ahi tuna, avocado, kukui nut, seaweed sauce 13
- smoked hamachi tataki avocado, ruby grapefruit, yuzu-black pepper sauce 14
- miso glazed black cod bloomsdale spinach, glass noodles 26
- grilled hamachi kama collar of yellowtail w/ ponzu sauce 20

# 陸

- foie gras tortellinis black trumpet mushrooms, white asparagus, candied pinenuts, truffle emulsion 16
- kurobuta short rib parsnip, young turnip, snap pea, fermented black bean 19
- wagyu beef carpaccio raw wagyu beef, arugula, kaiware, wasabi oil 14
- slow cooked pekin duck breast crispy yukon potato, pear-shallot chutney, mint-parsley oil 14
- organic chicken\* skewered, grilled, scallions, housemade teriyaki 15
- vietnamese shaking beef\* sweet onions, tiger lily buds, lime-pepper dipping sauce 24

\* with sauteed green beans and steamed rice + \$ 5

## sides

- edamame chilled soy beans 4
- miso soup tofu, scallions 3.5
- shiitake miso soup organic shiitake mushroom, tofu, scallions 5
- seaweed miso soup wakame, tofu, scallions 5
- clam miso soup manila clams, scallions 6
- steamed vegetables baby carrots, green beans, broccollini, asparagus 7
- ginger grilled shiitake 7.5
- kimchee brussel sprouts 6
- crispy aji nori potatoes 6
- spaghetti squash 6

## monday night oysters

- fanny bay oyster on the half shell 1
- baked oyster ran w/ kimchee aioli 1.5

for environmental concerns, water available upon request  
an 18% gratuity may be added to groups of six or more  
corkage \$20



celebrating our 25<sup>th</sup> year

# from the sushi bar of nori kusakabe

## 盛 moriawase (combinations)

**sushi** (6 pieces) 19.5

aaa grade big eye tuna, yellow tail, new zealand king salmon, blue shrimp & two more chef choices from seasonal items

**sashimi** (10 pieces) 32.5

aaa grade big eye tuna, yellow tail, albacore & two more chef choices from seasonal items w/ fresh wasabi

## 巻 maki (rolls)

**soft shell crab** daikon, daikon sprouts, umami tobiko, asparagus, gobo & lime w/ soy wrap 13.5

**shrimp tempura** daikon, daikon sprouts, umami tobiko, asparagus, gobo & lime w/ soy wrap 9.5

**creamy scallop** miso aioli, umami tobiko & avocado 10.5

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

**spicy tuna** miso aioli, gari, japanese cucumber, shiso, seven types of japanese spice 9.5

**negihama** hamachi, grilled green onions & scallions 9.5

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

**kaisen futo-maki** tuna, salmon, ikura, uni & three more chefs' choice 18.5

**toro & takuan** ( *please allow additional time* )

amakusa blue fin fatty tuna, green onions & scallion w/ shiso & pickled miso daikon 16.5

**spicy soft shell crawfish** cucumber, seven types of japanese spice, umami tobiko, spicy crab & shiso 13.5

**salmon skin** ( *please allow additional time* )

gobo, grilled green onions, oshinko, bonito flakes, shiso daikon sprouts 9.5

**salmon & avocado** 7.5

**veggie rolls** choice of roll; cucumber, squash, natto, plum/cucumber or pickled miso daikon 5

## 刺身 sushi & sashimi (priced per piece)


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

\* sustainable fish sourced by our purveyors

### tuna

 \***chu toro** medium fatty blue fin tuna - amakusa 8.75

 \***hon maguro** blue fin tuna - amakusa 5.5


 \***zuke chu toro** soy sauce cured medium fatty blue fin tuna - amakusa 8.75

**shiro maguro** albacore - canada 4.75

**maguro** aaa grade big eye tuna 4.75

### shellfish

 **shiro baigai** japanese white conch - yamaguchi 6.25

 **hon tarabagani** fresh steamed king crab w/ own crab miso butter - hokkaido 7.75


\***aoebi** steamed blue prawn - new caledonia 4.75

**hotate** scallop - hokkaido 4.75

**kani** steamed red crab - alaska 3.25

**amaebi** sweet shrimp - canada 4.25

### salmon

 **umi masu** ocean trout - tasmania 4.75

**sake** king salmon - new zealand 4.75

\***sake** smoked salmon - canada 4.25

### yellowtail

**hamachi** yellowtail - shikoku 4.75

 **kanpachi** amberjack - hawaii 4.75

 **kanburi** wild winter yellowtail - niigata 8.25

### sunomono


sunomono salad w/ a choice of either aoebi, kani or tako sashimi on seaweed, cucumber 9.5

**wasabi** fresh wasabi 2.5


### whitefish

 **kamasu** seared barracuda - kanagawa 6.25

 **tachiuo** belt fish w/ moromi miso - kyushu 6.25

 **akamutsu** black throat fish w/ its own liver & kanzuri chili pepper - niigata 8.25

 **tai** red snapper - kyushu 4.75


 **hon hirame** line caught halibut w/ seared fin & finger lime - chiba 7.25


### eel

**unagi** grilled fresh water eel 5.75

### mackerel

 **kohada** gizzard shad - kumamoto 5.75

 **masaba** mackerel cured w/ konbu - nagasaki 5.75

 **aji** line caught horse mackerel (sushi/tataki) 4.75 / 19

 **sayori** halfbeak - kanagawa 5.75

### egg & roe

**uni** sea urchin - mendocino 4.75

**ikura** salt cured salmon caviar 3.75

**tobiko** natural umami flying fish caviar 4

**tamago** organic egg omelet w/ chicken stock 2.75

### other

 **komochi yari ika** lightly poached whole baby spear squid w/ own egg & shaosing wine 18.5

**tako** steamed octopus 3.25

**aspara** asparagus 2

**ankimo** monkfish liver pate 4.25