

# lunch from the sushi bar of nori kusakabe

## SUSHI LUNCH SPECIALS

### sushi lunch special

1 maguro, 1 sake, 1 hamachi plus three more chefs choices. maki w/ salmon & avocado, & miso soup 18.5

### sashimi lunch

2 maguro, 2 sake, 2 hamachi, plus two more chefs choices & miso soup 19.5

### chirashi special

selected types seafood over kanpyo, shiitake and sushi rice 2 maguro, 1 sake, 1 hamachi, white fish plus 4 more chef's choices & miso soup 19.5

### seasonal "omakase" box

sashimi: maguro + two more chefs choice over rice w/ fresh wasabi (6 pc.)  
sushi: toro + two more chefs choice (3 pc.)  
roll: futomaki (2pc.) & miso soup 35

## SUSHI & SASHIMI (two pieces per order)

**aoebi** steamed new caledonia blue prawn 8.5  
**amaebi** canadian sweet shrimp 8.5  
**hamachi** japanese yellowtail 8.5  
**hotate** hokkaido scallop 8  
**ikura** salmon roe cured with salt 7.5  
**tamago** organic egg omelet w/ chicken stock 5.5  
**maguro** (aaa grade) big eye tuna 8.5  
**nasu** eggplant, garlic glaze 4  
**tako** steamed octopus 6.5  
**shiro maguro** canadian albacore 7.5  
**kani** steamed red crab 6.5  
**sake** scottish salmon, marinated or smoked 7.5  
**tobiko** cured flying fish roe 6  
**toro** "amami" blue fin fatty tuna 16.5  
**unagi** eel, fresh water grilled 8.5  
**uni** mendocino sea urchin 8.5  
**mirugai** long neck clam 8.5

## MAKI

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

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

**futo-maki** shrimp, eel, kanpyo, shiitake, tobiko, japanese cucumber, gobo & tamago 10.5

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

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

**negihama** yellowtail, grilled green onion & fresh scallions 7.5

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

**sakekawa roll** grilled salmon skin, gobo, grilled green onion, pickled daikon relish, bonito flakes, shiso, kaiware, ponzu sauce 9

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

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

**salmon avocado** scottish salmon & avocado 7.5

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

**negitoro** fatty tuna, grilled green onion & fresh scallion 14

**veggie maki** choice of cucumber, avocado, squash, plum/cucumber, shitaki roll, natto or pickled daikon radish 5

## sushi ran

a 18% gratuity may be added to groups of six or more | corkage is \$20 for environmental concerns, water is served upon request

# lunch from the kitchen of scott whitman

## APPETIZERS

### **agedashi tofu**

deep-fried tofu w/ tempura sauce 6

### **scallop-chive dumplings**

water spinach & soy-vinegar sauce 10

## SOUPS

### **miso soup**

dashi, miso & tofu (add shiitake mushrooms \$2) 3

### **seafood soba noodle**

clams, salmon, shrimp & crab in a soy dashi broth 12

### **tempura udon noodle**

tempura shrimp & vegetables in a dashi broth 11

## SALADS

### **seaweed salad**

daikon & rice vinegar 8

### **spinach salad**

pickled lemon & black sesame dressing 7

### **cucumber salad**

sliced cucumbers on a bed of mixed greens 6

### **sunomono salad**

crab & sliced cucumbers in rice vinegar 7

### **seasonal greens**

tahini-miso dressing & sesame wafers 7

## OBENTO BOX LUNCHES

includes rice and miso soup

### **vietnamese shaking beef**

seasonal greens salad / carrot & hijiki /  
pea sprout, garlic & chili 22

### **chicken teriyaki**

rocky range organic chicken, salad & california roll  
(substitute sashimi \$2.5) 14

### **salmon**

teriyaki atlantic salmon, salad & california roll  
(substitute sashimi, maguro & shiromi \$2.5) 15

### **vegetarian**

grilled tofu / cucumber & takuan gobo / snap pea,  
fermented black bean & basil 14

### **miso glazed black cod**

seasonal greens salad / carrot & hijiki / pea sprout,  
garlic & chili 21

## SIDES

### **ginger eggplant** 6

### **stir fry sugar snap peas** 6

### **crispy aji nori potatoes** 6

### **spaghetti squash** 6

### **steamed vegetables** 7

## DESSERT

### **chocolate bombe**

hazelnut crème anglaise 9

### **butter milk panna cotta**

blue berries & cocoa nib brittle 8.5

### **ice cream cocktail**

mascarpone ice cream, fresh berries 8.5

### **bananas foster**

ginger gelato & toasted coconut 9

### **bread pudding**

green tea & sour cherry brioche 8

### **fiorello's gelato** (two scoops)

mocha chip, ginger, green tea or vanilla 7.5

### **fresh fruit sorbets** (three scoops) 6.5

mango, passion fruit & raspberry

## BEVERAGES

### **mexican coca-cola**

made with pure cane sugar 3

### **izze natural sodas**

pomegranate, natural birch beer, ginger 3.75

### **pot of tea**

black, oolong, peppermint, elderflower, okinawan herbal,  
sencha green, hojicha green 4-5

### **juices**

cranberry, pineapple 3.75

### **fresh squeezed orange juice** 5

### **lemonade** 2.5

### **iced tea** 2.5

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