

THE HAND ROLL BAR

HAND ROLL SELECTIONS

Enjoy our curated sets of hand rolls

SPICY \$23

SPICY TUNA HAND ROLL
SPICY SCALLOP HAND ROLL
SPICY HAMACHI HAND ROLL

SIGNATURE \$39

SALMON GINGER HAND ROLL
HAMACHI PONZU HAND ROLL
NEGI TORO HAND ROLL
SPICY SCALLOP HAND ROLL

WEST VILLAGE \$49

UME FLUKE HAND ROLL
ORANGE MADAI HAND ROLL
NEW YORK, NEW YORK HAND ROLL
NEGI TORO HAND ROLL
SALMON AVOCADO HAND ROLL

HAND ROLLS

TOMATO RICOTTA \$7

CHERRY TOMATO, RICOTTA
Suggested Pairings: Tomato Martini, Yuzu Lager

UME FLUKE \$7

FLUKE, UME HONEY, SHISO
Suggested Pairings: Jalapeño Martini, Toasted Rice Lager

HAMACHI PONZU \$8

HAMACHI, PONZU DAIKON, CUCUMBER
Suggested Pairings: Cucumber Martini, Cold Kiwi IPA

ORANGE MADAI \$8

SEA BREAM, ORANGE ZEST, SEA SALT
Suggested Pairings: Clementine Martini, Orange Blossom Belgian Blonde

SPICY HAMACHI \$8

HAMACHI, CALABRIAN CHILI, ARARE
Suggested Pairings: Cucumber Martini, Yuzu Lager

SPICY TUNA \$8

AKAMI RIB TUNA, CALABRIAN CHILI, ARARE
Suggested Pairings: Lychee Martini, Juiced Lychee IPA

MENTAIKO \$10

ALASKAN ROE, RICOTTA, SHISO, YUZU
Suggested Pairings: Lychee Martini, Juiced Lychee IPA

SPICY SCALLOP \$10

HOKKAIDO SCALLOP, CALABRIAN CHILI
Suggested Pairings: Vesper Martini, Cassis

GINGER MUSHROOM \$10

SHIITAKE, ENOKI, SHIMAEJI MUSHROOMS,
GINGER CARROT SAUCE
Suggested Pairings: Espresso Martini, Cherry Oud Bruin

SALMON GINGER \$11

ORA KING SALMON BURNED SPICY GINGER,
CHARRED SCALLION
Suggested Pairings: Lychee Martini, Sudachi Lager

SALMON AVOCADO \$11

ORA KING SALMON, AVOCADO, SWEET CORN
Suggested Pairings: Tomato Martini, Watermelon Saison

SPICY CRUNCHY SHRIMP \$12

EBI, CALABRIAN CHILI, TEMPURA FLAKES
Suggested Pairings: Cucumber Martini, Toasted Rice Lager

NEW YORK, NEW YORK \$13

HAMACHI, DILL, PICKLED CUCUMBER,
MUSTARD, TOGARASHI
Suggested Pairings: Everything Bagel Martini, Cerise

NEGI TORO \$14

BLUEFIN FATTY TUNA, SCALLION
Suggested Pairings: Classic Martini, Juiced Lychee IPA

SPICY TUNA SESAME \$16

AKAMI TUNA, NDUJA PORK SAUSAGE, SCALLION, SESAME
Suggested Pairings: Cucumber Martini, Toasted Rice Lager

TORCHED A5 MIYAZAKI WAGYU RIBEYE \$28

TORCHED A5 MIYAZAKI WAGYU, GARLIC,
BREADCRUMBS, WASABI HORSERADISH CREAM
Suggested Pairings: Blue Cheese Martini, Shaved Black Truffle Rice Lager

TRUFFLE CRAB \$35

SNOW CRAB, BLACK TRUFFLE, PARMESAN, BROWN BUTTER
Suggested Pairings: Dirty Martini, Shaved Black Truffle Rice Lager

MARTINIS

SPECIALTY MARTINIS \$19

ASIAN PEAR MARTINI

ROKU GIN, ASIAN PEAR, LEMON, MOLE BITTERS

HONEYCRISP MARTINI

HAKU VODKA, RED APPLE, YUZU, ROSEMARY HONEY

CUCUMBER MARTINI

ROKU GIN, DOLIN BLANC, CUCUMBER

CLEMENTINE MARTINI

HAKU VODKA, ALMA FINCA, CLEMENTINE, PASSIONFRUIT

LYCHEE MARTINI

HAKU VODKA, ST. GERMAIN, BRUT LITCHI, LYCHEE, LEMON

TOMATO MARTINI

HAKU VODKA, TOMATO WATER, DOLIN BLANC

EVERYTHING BAGEL MARTINI

GARLIC & DILL INFUSED HAKU VODKA, ANGOSTURA BITTERS,
EVERYTHING BAGEL SEASONING, ONION

ESPRESSO MARTINI

TEQUILA REPOSADO, COLD BREW, MR BLACK, OAT MILK

CLASSIC MARTINIS WITH SIDECAR \$22

VESPER MARTINI

ROKU GIN, HAKU VODKA, DOLIN BLANC, LEMON TWIST

DIRTY MARTINI

HAKU VODKA OR ROKU GIN, OLIVE BRINE, OLIVE

BLUE CHEESE OLIVE MARTINI

BLUE CHEESE INFUSED HAKU VODKA, DOLIN BLANC, OLIVE

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