

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

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

\$7

UME FLUKE

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

\$7

HAMACHI PONZU

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

\$8

ORANGE MADAI

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

\$8

SPICY HAMACHI

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

\$8

SPICY TUNA

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

\$8

SPICY SCALLOP

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

\$10

GINGER MUSHROOM

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

\$10

SALMON GINGER

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

\$11

SALMON AVOCADO

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

\$11

NEW YORK, NEW YORK

HAMACHI, DILL, PICKLED CUCUMBER, MUSTARD, TOGARASHI
Suggested Pairings: Jalapeño Martini, Cherry Berliner Weisse

\$13

NEGI TORO

BLUEFIN FATTY TUNA, SCALLION
Suggested Pairings: Negi Oil Gibson Martini, Aperitif Pilsner

\$14

SPICY TUNA SESAME

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

\$16

TORCHED A5 MIYAZAKI WAGYU RIBEYE

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

\$28

TRUFFLE CRAB

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

\$35

MARTINIS

SPECIALTY MARTINIS

\$18

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

JALAPEÑO MARTINI

JALAPEÑO INFUSED HAKU VODKA, DOLIN BLANC, MEZCAL

NEGI OIL GIBSON MARTINI

ROKU GIN, DOLIN BLANC, PEARL ONION, NEGI OIL

ESPRESSO MARTINI

TEQUILA REPOSADO, COLD BREW, MR BLACK, OAT MILK

CLASSIC MARTINIS WITH SIDECAR

\$18

VESPER MARTINI

ROKU GIN, HAKU VODKA, DOLIN BLANC, LEMON TWIST

DIRTY MARTINI

HAKU VODKA OR ROKU GIN, DOLIN BLANC, OLIVE

BLUE CHEESE OLIVE MARTINI

BLUE CHEESE INFUSED HAKU VODKA, DOLIN BLANC, OLIVE

SIDE OF FRESH WASABI · \$2

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