

# 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** <sup>(VEG)</sup> \$7  
CHERRY TOMATO, RICOTTA  
Suggested Pairings: Tomato Martini, Yuzu Lager

**UME FLUKE** \$7  
FLUKE, UME HONEY, SHISO  
Suggested Pairings: Vesper Martini, Toasted Rice Lager

**HAMACHI PONZU** \$8  
HAMACHI, PONZU DAIKON, CUCUMBER  
Suggested Pairings: Cucumber Martini, Sudachi Lager

**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: Tomato Martini, Yuzu Lager

**SPICY SCALLOP** \$10  
HOKKAIDO SCALLOP, CALABRIAN CHILI  
Suggested Pairings: Vesper Martini, Cassis

**GINGER MUSHROOM** <sup>VEG</sup> \$10  
SHIITAKE, ENOKI, SHIMEJI, GINGER CARROT SAUCE  
Suggested Pairings: Espresso Martini, Cherry Oud Bruin

**SALMON GINGER** \$11  
ORA KING, BURNED SPICY GINGER, CHARRED SCALLION  
Suggested Pairings: Lychee Martini, Sudachi Lager

**SALMON AVOCADO** \$11  
ORA KING SALMON, AVOCADO, SWEET CORN  
Suggested Pairings: Tomato Martini, Sour 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, CUCUMBER, MUSTARD, TOGARASHI  
Suggested Pairings: Everything Bagel Martini, English Ale

**NEGI TORO** \$14  
BLUEFIN FATTY TUNA, SCALLION  
Suggested Pairings: Classic Martini, Juiced Lychee IPA

**MISO GLAZED SALMON** \$17  
TORCHED SALMON, YUZU DIJON MISO, CHARRED SCALLION  
Suggested Pairings: Classic Martini, Juiced Lychee IPA

**TORCHED A5 MIYAZAKI WAGYU RIBEYE\*** \$28  
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 \$20

**APRICOT MARTINI**  
HAKU VODKA, APRICOT, YUZU HONEY, PASSIONFRUIT

**BLACKBERRY MARTINI**  
GRAY WHALE GIN, BLACKBERRY, LEMON

**CUCUMBER MARTINI**  
GRAY WHALE GIN, CUCUMBER, LEMON

**CLEMENTINE MARTINI**  
HAKU VODKA, ALMA FINCA, CLEMENTINE, PASSIONFRUIT

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

**TOMATO MARTINI**  
HAKU VODKA, TOMATO WATER, DRY VERMOUTH

**BLUE CHEESE OLIVE MARTINI**  
BLUE CHEESE INFUSED HAKU VODKA, DRY VERMOUTH, OLIVES

### CLASSIC MARTINIS \$20

**DIRTY MARTINI**  
HAKU VODKA OR ROKU GIN, DRY VERMOUTH, BRINE, OLIVES

**VESPER MARTINI**  
ROKU GIN, HAKU VODKA, DRY VERMOUTH, LEMON TWIST

**ESPRESSO MARTINI**  
TEQUILA REPOSADO, COLD BREW, MR BLACK, OAT MILK

<sup>VEG</sup> VEGAN / (VEG) VEGETARIAN / \*CONTAINS GLUTEN

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