

SUSHI & SASHIMI (BY THE PC)

Akami Bluefin*	5.5
Maguro Yellowfin*	4
Toro Fatty Tuna*	8.5
Sake Salmon*	3.5
Aburi Sake Seared Salmon Belly*	5.5
Hamachi Yellowtail*	4
Binnaga Albacore*	4
Unagi Eel	3.5
Ebi Shrimp	3
Amaebi Sweet Shrimp*	3.5
Ika Squid*	3.5
Ikura Salmon Roe*	5.5
Uni Sea Urchin* (CA/JPN)	13.5

COMBINATION PLATES

MAKI & NIGIRI PLATE*	18/29
<i>Chef's selection of one maki roll & 4 pieces (small) or 8 pieces (large) of nigiri</i>	

SASHIMI PLATE*	18/37
<i>6 pieces (small) or 12 pieces (large) Mix of salmon, tuna & yellowtail</i>	

DONBURI (RAW FISH OVER RICE)

HOKKAIDO DON*	22
<i>Salmon belly, squid, ama ebi, ikura, uni, furikake, bonito-soy sauce</i>	

SAKE IKURA DON*	25
<i>Salmon sashimi, salmon roe, shiso leaf, furikake, nori (Add Uni: +\$14)</i>	

NEGI TORO DON*	22
<i>Chopped tuna belly, nori, scallion, furikake nigiri sauce (Add Ikura: +\$6; Add Uni: +\$14)</i>	

PONZU SAKE DON*	22
<i>Salmon, hijiki, avocado, radish, masago, furikake ponzu sauce (Add Ikura: +\$6; Add Uni: +\$14)</i>	

BARA CHIRASHI*	24
<i>Tuna, salmon, yellowtail, cucumber, wakame avocado, jalapeno, furikake, chili soy sauce</i>	

UNAGI DON	22
<i>BBQ eel, daikon, shiso leaf, furikake, eel sauce</i>	

MAKI (8PC CUT ROLL OR HAND ROLL)

VEGETABLE ROLL	5
CALIFORNIA ROLL	6
TUNA ROLL*	7
SALMON ROLL*	6.5
YELLOWTAIL ROLL*	6.5
EEL ROLL	7
SPICY TUNA ROLL*	8
SPICY SALMON ROLL*	7.5
RAINBOW ROLL*	14
<i>Tuna, salmon & avocado over a Cali roll</i>	
SHRIMP TEMPURA ROLL (6PC)	11
<i>Tempura fried shrimp, cucumber, avocado, masago, eel sauce</i>	
SPIDER ROLL (6PC)	12
<i>Fried Soft shell crab, cucumber, avocado, masago, eel sauce, spicy sauce</i>	
SPICY LOBSTER ROLL (6PC)	19
<i>Lobster meat, avocado, tobiko, spicy sauce</i>	
CALIFORNIA RED CRAB ROLL (6PC)	13
<i>Red crab meat, cucumber, avocado, masago, spicy sauce</i>	
YELLOWTAIL SHISO ROLL*	12
<i>Hamachi wrapped over a cucumber, avocado, kani roll w/ jalapeno, shiso & ponzu sauce</i>	
TATAKI TORO ROLL*	16
<i>Tuna belly wrapped over a tuna avocado roll w/ nigiri sauce</i>	

ADDITIONS:

Avocado - 1.50 / Tobiko - 1.50
Cucumber - .75 / Scallion - .25 / Jalapeno - .25

SIDES

MISO SOUP	5
<i>Miso, dashi, tofu, wakame</i>	
EDAMAME	5.5
<i>Japanese soybean, sea salt *served cold*</i>	
SEAWEED SALAD	5.5

SAKE

JUNMAI SOTO 10
Clean and light on the palate, apple, soft rice, umami
(180 ml Can)

JUNMAI NIGORI TOZAI "SNOW MAIDEN" 10
Unfiltered, creamy texture with a sweet melon flavor
(180 ml Can)

WINE

(Glass | Bottle)

Champagne Laurent Perrier, France, NV 23
Citrus & white fruit with notes of brioche (187 ml)

Prosecco Da Mar, Italy, NV 12 | 44
Bright citrus tones with a tight, persistent bubble

Pinot Grigio Terra Alpina, Italy, 2020 18
Lively & fresh with crisp minerality (350 ml)

Sauvignon Blanc Gaspard, France, 2019 11 | 40
Dry with notes of citrus and lemon verbena

Chardonnay Bodega Benegas, Argentina, 2024 13 | 48
Fresh and notes of peach and white flowers, finishing crisp

Rosé, Domaine De Belambree, France, 2022 11 | 40
Light palate, fresh and balanced with zesty fruit

Merlot Red Blend Las Jaras, California, 2022 13
mouth-coating tannin & long dry finish (250 ml)

BEER

Draft

Rice Lager, Three's Brewing- NYC 9 | 30

Pilsner, Three's Brewing - NYC 9 | 30

Hazy IPA, Three's Brewing - NYC 9 | 30

West Coast IPA, Three's Brewing – NYC 9 | 30

Rotating Seasonal, Three's Brewing – NYC 9 | 30

Rose Cider, Wölfer Estate - NY 11 | 38

Citra Ale, Narragansett - RI (16oz can) 7

N/A Hazy IPA, Athletic Brewing - CT (12oz can) 6

COCKTAILS

Socialite Gin, Cucumber, Elderflower, Celery Bitters 13

Hugo's Tequila, Passionfruit, Pear, Habanero 15

Tip Top Mai Tai Rum, Lime, Curacao, Orgeat 10



SUSHI MENU

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