

## TO START

### EDAMAME 6

sea salt

### MISO SOUP 6

seaweed, tofu, mushrooms, scallions

### SPICY PICKLED CUCUMBER 9

pickled cucumbers, house spice

### CRISPY RICE (4 per order)\* 16

choice of spicy tuna or creamy salmon

## COLD

### HAMACHI JALAPENO SASHIMI\* 22

ponzu, shiso oil, heirloom tomatoes, radish, microgreens

### SALMON SASHIMI\* 22

silky tofu, shiso glass, yuzu kosho

### SCALLOP SASHIMI\* 25

hokkaido scallop, ikura, yuzu creme fraiche, shiso oil, sea salt, lemon

### OYSTER ON THE HALF SHELL\* MP

1/2 dozen west coast oysters, scallion, ponzu

### STEAK & EGGS\* 41

tenderloin tartare, chives, caviar, toast

(add caviar bump to any cold dish +16)

## TEMAKI TACOS 15

2 per order

### SPICY TUNA\*

### SPICY YELLOWTAIL\*

### SPICY SALMON\*

### SPICY TUNA + SHRIMP TEMPURA\*

### SPICY AVOCADO

### BAKED CRAB (SOY PAPER)

add caviar bump +6

### SEAWEED SALAD 11

hiyashi wakame, cucumber, house otoshi dressing

### HOUSE GREENS 8

fresh greens, radish, mandarins, tangy miso dressing

### LOBSTER SALAD 25

greens, heirloom tomatoes, lobster, tangy miso dressing

## CAVIAR

French Osetra Caviar - yuzu creme fraiche, house made chips

FULL SERVICE (1 oz)

-150-

SNACK (10 gram)

-50-

## HOT

### PORK BELLY BUNS 11

teriyaki sauce, cucumber, crispy onion

### EGGPLANT BUNS 11

panko crusted, slaw, spicy aioli

### KARAAGE FRIED CHICKEN 19

spicy aioli

### ROCK SHRIMP 14

spicy mayo, togarashi, chives

## GRILL

### PRIME TENDERLOIN 51

6 oz filet, yakiniku sauce

### HAMACHI KAMA 25

yellowtail collar, tare glaze

### MISO BLACK COD 31

miso marinated, sweet miso, balsamic

## NIGIRI/SASHIMI

2 pieces

### WAGYU (miyazaki beef)\* 25

### UNI (sea urchin)\* 23

### TORO (fatty tuna)\* 18

### SUMI MASU (ocean trout)\* 16

### HIRAME (halibut)\* 15

### AKAMI (bluefin)\* 15

### MADAI (Japanese red snapper)\* 15

### SHIMA AJI (striped jack)\* 15

### KANPACHI (amberjack)\* 15

### HOTATE (hokkaido scallop)\* 14

### UNAGI (fresh water eel)\* 12

### MAGURO (tuna)\* 12

### HAMACHI (yellowtail)\* 12

### MAGURO TATAKI (seared tuna)\* 11

### SHAKE (salmon)\* 11

### TAMAGO (sweet egg)\* 9

## OMAKASE MP

CHEFS SELECTION OF DRESSED NIGIRI

4 PIECE

6 PIECE

## LUNCH SPECIALS

11:00-2:30 Daily

### UNAGI DON\* 20

freshwater eel, seasoned rice

### POKE BOWL\* 18

TUNA or SALMON. steamed rice, cucumber, avocado, seaweed, takuan

### CHIRASHI BOWL\* 36

assorted sashimi on seasoned rice

### LUNCH SET\* 26

miso soup, salad, spicy tuna roll, nigiri (tuna, salmon, yellowtail, halibut)

### OYABUN SASHIMI SET\* 56

12 piece assorted sashimi

## SUSHI ROLLS

### CALIFORNIA ROLL 13

crab, cucumber, avocado, masago, sesame

### SPICY TUNA ROLL\* 14

silky tuna, avocado, sesame

### SPICY SALMON ROLL\* 14

spicy salmon, shichimi, cucumbers, avocado, sesame

### ROCCO ROLL\* 24

spicy tuna, avocado, garlic buttered seared tuna, micro greens, spicy ponzu

### KOBRA KAI ROLL\* 23

scottish salmon tartare, cucumber, avocado, lemon

### SPICY LUCCA ROLL\* 24

spicy scallop, hamachi, cucumbers, avocado, arare, macho sauce

### SWEET KADEN ROLL 22

tempura unagi, cucumber, topped with avocado, house nitsume

### SHRIMP TEMPURA ROLL 13

cucumber, avocado, shredded daikon, nori, arare

### SURF & TURF\* 41

spicy crab, cucumber, tempura shrimp, A5 wagyu beef, balsamic reduction

## VEGETARIAN ROLLS

### TEMPURA ROLL 11

sweet potato tempura, japanese pumpkin tempura

### KAPPA MAKI 7

cucumber

### SPICY AVOCADO ROLL 11

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

The following major food allergens are used as ingredients: milk, eggs, fish, crustacean, tree nuts, soy, wheat, and sesame. Please notify the staff for more information about these ingredients.

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## COCKTAILS 17

**JAPANESE OLD FASHIONED** mars iwai 45,  
ginger, bitters

**TOKYO 23** gin, yuzu, shiso, sake

**LYCHEE MARTINI** vodka, saint germain,  
lychee

**BASIC B** vodka, passion fruit, vanilla chai,  
prosecco

**SPICY YUZU MARG** tequila, yuzu, lime,  
jalapeno tincture

**PRETTY BOY** ume whiskey, lemon, shiso

**MILK & HONEY** clarified- gin, yuzu, honey,  
pine foam

**BABY MAKER MULE** choice of spirit, ginger  
beer, lime, soda

**ROW COSMO** vodka, yuzu, lime, cranberry

**UME MAMI** tequila, ume, lime

**SHISO HORNEE** lemongrass shochu, ginger  
shochu, fresh cucumber, lime

**SALTY & STIMULATED** fat washed coffee  
infused reposado, salted simple, yuzu whip

**MISO DIRTY MARTINI** gin or vodka, olive juice,  
japanese vermouth. ADD CAVIAR BUMP +6

## SAKE

### SMALL :

LUCKY DOG genshu junmai 14

TANUKI junmai 16

SNOW ANGEL nigori 16

YUKI OTOKO YETI junmai 30

### MEDIUM:

BUSHIDO (hot or cold) ginjo genshu 20

SHIRAKABEGURA junmai diginjo 38

DRUNKEN WHALE junmai 48

HAKKAISAN junmai daiginjo 75

### LARGE:

SHO CHIKU BAI nigori 32

SHO CHIKU BAI junmai 32

KIKU-MASAMUNE junmai taru 68

MINATO HARBOR nama genshu 90

### EXTRA LARGE:

OKA CHERRY BOUQUET ginjo 190

## WINE

glass 12 | bottle 48

**CAB SAUV** ramsay

**PINOT NOIR** fossil point

**RIESLING** loosen bros

**SAUV BLANC** villa maria

**ROSE** michel gassier

**CHARDONNAY** moniker

**GRUNER VELTLINER** helenental

**MALBEC** inkarri

## BEER

**SAPPORO** 9

**SAKE BOMB** 9

**SAMARI RICE ALE** 9

**ASAHI SUPER DRY LAGER** 9

**DESCHUTES IPA** 9

**GLIDER CIDER** 9

## BUBBLES

**LA MARCA** 12/48  
**LAURENT-PERRIER** 195

## NON-ALCOHOL

**YUZU SPICY MARG MOCKTAIL** ..... 8

**DR. PEPPER** ..... 5

**COKE** ..... 5

**SPRITE** ..... 5

**DIET COKE** ..... 5

**GINGERBEER**.....5

**HOT GREEN TEA**..... 5

**ICED GREEN TEA**.... 5



# SUSHI ROW

[www.sushi-row.com](http://www.sushi-row.com)

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eat it raw