

## From Sushi Bar

### Nigiri 2pc

★ <b>Chu-Toro</b> <sup>GF *</sup> medium fatty bluefin tuna	18
<b>Hamachi Toro</b> <sup>GF *</sup> yellowtail belly	14
<b>Sake Toro</b> <sup>GF *</sup> salmon belly	13
<b>Umi Masu</b> <sup>GF *</sup> ocean trout	13
<b>Hamachi</b> <sup>GF *</sup> yellowtail	13
<b>Sake</b> <sup>GF *</sup> salmon	12
<b>Maguro</b> <sup>GF *</sup> tuna	13
<b>Shiro Maguro</b> <sup>GF *</sup> albacore	11
<b>Saba</b> <sup>GF *</sup> marinated mackerel topped with scallion, ginger	11
<b>Hotate</b> <sup>GF *</sup> ocean scallop	12
<b>Ikura</b> <sup>GF *</sup> salmon roe	11
<b>Tobiko</b> <sup>GF *</sup> flying fish roe	8
<b>Unagi</b> B.B.Q eel	12
<b>Aburi Saba</b> <sup>GF *</sup> seared marinated mackerel topped with ginger, scallion	12
<b>Aburi Sake</b> <sup>GF *</sup> seared fresh salmon	13
<b>Aburi Hotate</b> <sup>GF *</sup> seared fresh scallop	13
★ <b>Bontan-Ebi(1pc)</b> * sweet prawn with fried head	13

### Sashimi 3pc/5pc

★ <b>Chu-Toro</b> <sup>GF *</sup> medium fatty bluefin tuna	27/45
<b>Hamachi Toro</b> <sup>GF *</sup> yellowtail belly	21/35
<b>Sake Toro</b> <sup>GF *</sup> salmon belly	19/32
<b>Umi Masu</b> <sup>GF *</sup> ocean trout	19/32
<b>Hamachi</b> <sup>GF *</sup> yellowtail	19/32
<b>Maguro</b> <sup>GF *</sup> tuna	19/32
<b>Sake</b> <sup>GF *</sup> salmon	18/30
<b>Shiro Maguro</b> <sup>GF *</sup> albacore	16/27
★ <b>Fresh Wasabi</b> <sup>GF VG</sup> Japanese horseradish	3



## KURO NAMI

JAPANESE KITCHEN

## Signature Rolls

★ <b>Hiro's Roll</b> <sup>GF *</sup> spicy tuna, avocado topped with salmon, sesame seed, ponzu sauce	22
★ <b>Maguro Roll</b> <sup>GF *</sup> yellowtail, avocado topped with tuna, spicy mayo, tobiko, scallion	22
<b>Akira Roll</b> * shrimp tempura, unagi, red crab meat wrapped with avocado topped with sesame seed, tobiko, unagi sauce	22
<b>Hama Roll</b> <sup>GF *</sup> spicy scallop, avocado, cucumber topped with yellowtail, scallion	21
<b>Sake Citrus Roll</b> <sup>GF *</sup> salmon, avocado, cucumber topped with salmon, thinly sliced lemon	21
<b>Explosion Roll</b> * yellowtail, scallop, serrano pepper, tobiko topped with fried onion, sesame seed, scallion, unagi sauce (gluten free without fried onion)	21
★ <b>Takeshi Roll</b> * shrimp tempura, spicy scallop, avocado, cucumber topped with tuna, shiso leaves, unagi sauce, spicy mayo, furikake	21
<b>Ocean Roll</b> <sup>GF *</sup> tuna, salmon, yellow tail, cucumber, scallion	21
<b>Wink Roll</b> * red crab meat, avocado, cucumber topped with unagi, avocado, unagi sauce, sesame seed	21
★ <b>Super Nova Roll</b> * unagi, avocado, cucumber topped with albacore, tobiko, scallion, garlic ponzu sauce	19
<b>Soft Shell Crab Roll</b> * soft shell crab tempura, cucumber, avocado, tobiko, unagi sauce	18
<b>Vegetable Akira Roll</b> sweet potato tempura, mushroom, radish, burdock wrapped with avocado topped with sesame seed, unagi sauce	18
<b>Negi Toro Roll</b> <sup>GF *</sup> minced medium fatty tuna, scallions	16
<b>California Roll</b> <sup>GF *</sup> red crab meat, avocado, cucumber, tobiko	16
<b>Spicy Tuna Roll</b> <sup>GF *</sup> spicy tuna, avocado, cucumber, tobiko	16
<b>Sake Avocado Roll</b> <sup>GF *</sup> salmon, avocado, cucumber	16
<b>Shrimp Tempura Roll</b> shrimp tempura, avocado, cucumber, tobiko	16
<b>Avo Q Roll</b> <sup>GF VG</sup> avocado, cucumber, sesame seed	12

## Sides

<b>Tsukemono</b> <sup>VG</sup> assorted Japanese pickled	9
<b>Edamame</b> <sup>GF VG</sup>	6
<b>Seaweed Salad</b> <sup>VG</sup>	6
<b>Miso Soup</b> <sup>GF</sup>	5
<b>Sushi Rice</b> <sup>GF VG</sup>	4
<b>Rice</b> <sup>GF VG</sup>	4