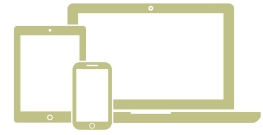




To provide the best takeout sushi,  
we do not sauce the fish.  
We package the sauces for you  
and provide instructions to  
let you know what sauce  
goes with each fish. ENJOY!

Visit [www.sugarfishsushi.com/eat](http://www.sugarfishsushi.com/eat)  
for additional instructions.



Pick Up or Delivery orders can be  
placed using Postmates App or  
from the menu page of our website  
[www.sugarfishsushi.com/2go](http://www.sugarfishsushi.com/2go)



### To-Go TRUST ME

- Organic Edamame
- Tuna Sashimi
- Albacore Sushi (2-pc)
- Salmon Sushi (2-pc)
- Yellowtail Sushi (2-pc)
- NZ Sea Bream\* Sushi (2-pc)
- Toro Cut Roll (4-pc)
- Crab Cut Roll (4-pc)

**\$33.00**



### To-Go LITE

- Organic Edamame
- Tuna Sashimi
- Albacore Sushi (1-pc)
- Salmon Sushi (1-pc)
- Yellowtail Sushi (1-pc)
- Nozawa-style Shrimp Sushi (1-pc)
- Toro Cut Roll (4-pc)
- Crab Cut Roll (4-pc)

**\$25.00**

### TO-GO NOZAWA TRUST ME

- Organic Edamame
- Tuna Sashimi
- Albacore Sushi (2-pc)
- Salmon Sushi (2-pc)
- Yellowtail Sushi (2-pc)
- NZ Sea Bream\* Sushi (2-pc)
- "Daily Special" (2-pc)
- Toro Cut Roll (4-pc)
- Crab Cut Roll (4-pc)

**\$38.00**

*Trust Me's are our most popular menu items, but a la carte orders are also welcome.*

<b>Sashimi + Edamame</b>	
Organic Edamame	\$2.50
Salmon Sashimi	\$7.50
Tuna Sashimi	\$8.00
<b>Sushi (2 pieces per order)</b>	
Nozawa-style Shrimp	\$5.00
Unagi	\$5.25
Albacore	\$5.50
Salmon	\$5.50
Tuna	\$5.50
NZ Sea Bream*	\$5.75
Large Scallops	\$5.75
Sea Bass	\$6.00
Yellowtail	\$6.00

<b>Cut Rolls (8 pieces per order)</b>	
Cucumber	\$7.75
Salmon	\$8.50
Bay Scallops	\$8.50
Crab	\$9.00
Toro "Fatty Tuna"	\$9.50
Yellowtail	\$9.50
Lobster	\$14.00
Split Cut Roll (4-pc. each, no Lobster)	\$9.50
Split Cut Roll with Lobster	\$12.50

<b>Tea + Soda</b>	
Iced Green Tea	\$2.50
Coke, Diet Coke, Sprite	\$2.50

<b>LIMITED AVAILABILITY ITEMS</b>	
Albacore Belly	\$6.00
Kampachi	\$6.25
Engawa	\$6.25
Hirame**	\$6.25
Hirame** (Sashimi)	\$9.00
Sweet Shrimp	\$7.50
Toro	\$8 - \$14

\* Known as Snapper in New Zealand, but called NZ Sea Bream in the US as of June 2018.  
\*\* When available, our Hirame is Fluke from the US North Atlantic coast, which in LA is sometimes referred to as Halibut.

**Please let us know about any food allergies**

While we take allergies seriously and have allergy procedures in place, different forms of allergens are present in our kitchen and cross contamination is always possible.  
We love serving all of our guests, but if you have a **severe** allergy, we recommend not eating in our restaurant.

A 16% service charge will be added to your bill.  
This is not a tip or gratuity. California state law requires tax on the service charge.  
**Please, no tipping.**

*There may be small daily variations to the Trust Me's and the Nozawa*  
**All items are subject to availability.**  
Eating raw or undercooked foods may increase the risk of food borne illness. Also please note that while infrequent, there could be pieces of shell or bone in our fish and shellfish.