

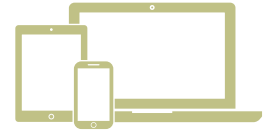


All items are subject to availability.

We do not accept phone orders.

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 which sauce goes with each fish. ENJOY!

Visit www.sugarfishsushi.com/eat for additional instructions.



Pick-up or delivery orders can be placed using the Postmates App or from the menu page of our website www.sugarfishsushi.com/2go



To-Go TRUST ME

- Organic Edamame
- Tuna Sashimi
- Albacore Sushi (2-pc)
- Salmon Sushi (2-pc)
- Yellowtail¹ Sushi (2-pc)
- NZ Sea Bream² 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)
- Yellowtail¹ 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)
- Yellowtail¹ Sushi (2-pc)
- NZ Sea Bream² Sushi (2-pc)
- "Daily Special"³ (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.

Sashimi + Edamame

Organic Edamame	\$2.50
Salmon Sashimi	\$7.50
Tuna Sashimi	\$8.25

Sushi (2 pieces per order)

Nozawa-style Shrimp	\$5.25
Unagi	\$5.50
Tuna	\$5.50
Albacore	\$5.75
Salmon	\$5.75
Large Scallops	\$5.75
NZ Sea Bream ²	\$6.00
Sea Bass	\$6.00
Yellowtail ¹	\$6.25

Cut Rolls (8 pieces per order)

Cucumber	\$7.75
Salmon	\$9.25
Bay Scallops	\$9.25
Crab	\$9.50
Toro "Fatty Tuna"	\$10.00
Yellowtail ¹	\$10.00
Lobster	\$15.00
Split Cut Roll (4-pc. each, no Lobster)	\$10.00
Split Cut Roll with Lobster	\$13.50

Tea + Soda

Iced Green Tea	\$2.50
Coke, Diet Coke, Sprite	\$2.50

LIMITED AVAILABILITY ITEMS

Albacore Belly	\$6.25
Kampachi	\$6.50
Hirame ³	\$6.50
Engawa	\$6.75
Sweet Shrimp	\$7.50
Hirame ³ (Sashimi)	\$9.00
Toro	\$8 - \$14

¹ *Seriola quinqueradiata*, aka Japanese Yellowtail / Hamachi.

² *Pagrus auratus*, aka known as Snapper in New Zealand, called NZ Sea Bream in the US as of June 2018.

³ *Paralichthys dentatus*, aka Fluke from the US North Atlantic coast; sometimes referred to as Halibut in LA.

There may be small daily variations to the Trust Me's and the Nozawa

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% fee will be added to your bill. This is not a tip or gratuity. California state law requires tax on the fee. We are a no tipping establishment.

Please, no tipping.

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.

With the exception of lobster, crab, anago, unagi, and ankimo, all food items on this menu are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

The First Ever
NATIONAL HAND ROLL DAY is July 6
(and it's Chef Nozawa's Bday, too)!

To celebrate, post and tag
your best Hand Roll photo

on  with

[@sugarfishbynozawa](https://www.instagram.com/sugarfishbynozawa)

[#NationalHandRollDay](https://www.instagram.com/hashtag/NationalHandRollDay)

For a chance to win a catered party*
for you and your friends!

* Restrictions apply. Visit [Handrollbar.com/HRD](https://www.handrollbar.com/HRD) for details.