

SUGARFISH LA DINNER MENU



Nozawa-style sushi is based on a commitment to these principles of quality and excellence:

Quality starts with the best fish every morning.

Simplicity and balance should be used to accent the flavor and texture of the fish.

Sushi should not be stringy, chewy, tough, or fishy.

Rice should be warm and loosely packed so it melts in the mouth.

About our guest experience:

Each plate is served as soon as it is prepared; please don't wait to eat.

Hand rolls should be eaten right away while the seaweed is crisp.

Dishes that are sauced, except sweet shrimp, should not be dipped in soy.

We politely decline requests for extra sauces, salt, or additional rice.

Almost all food items on this menu are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

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.

TRUST ME

Organic Edamame
Tuna Sashimi
Albacore Sushi (2-pc)
Salmon Sushi (2-pc)
Toro Hand Roll
Yellowtail Sushi (2-pc)
NZ Sea Bream* Sushi (1-pc)
Sea Bass Sushi (1-pc)
Crab Hand Roll

\$33.00

TRUST ME LITE

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

\$23.00

THE NOZAWA TRUST ME

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

\$43.00

Almost everyone orders one of the three Trust Me's; you are welcome to order a la carte.

Sashimi + Edamame

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

Sushi (2 pieces per order)

Bay Scallops	\$5.00
Nozawa-style Shrimp	\$5.25
Unagi	\$5.50
Tuna	\$5.50
Salmon	\$5.75
Albacore	\$5.75
Large Scallops	\$5.75
NZ Sea Bream*	\$6.00
Sea Bass	\$6.00
Salmon with kombu	\$6.25
Yellowtail	\$6.25

Hand Rolls & Cut Rolls

	Hand	Cut 8-pc
Cucumber	\$4.25	\$7.75
Bay Scallops	\$4.75	\$9.25
Salmon	\$4.75	\$9.25
Crab	\$5.00	\$9.50
Toro "Fatty Tuna"	\$5.25	\$10.00
Yellowtail	\$5.25	\$10.00
Lobster	\$7.75	\$15.00
Split Cut Roll (4-pc. each, no Lobster)		\$10.00
Split Cut Roll with Lobster		\$13.50

Don't Think. Just Eat.

\$52.00

LIMITED AVAILABILITY ITEMS

Albacore Belly	\$6.25
Kinmedai	\$6.25
Kampachi	\$6.50
NZ Sea Bream* with shiso	\$6.50
Hirame*	\$6.50
Oysters (Sashimi)	\$6.50
Engawa	\$6.75
Salmon Eggs	\$6.75
Sweet Shrimp	\$7.50
Ankimo (Sashimi)	\$8.00
Hirame*(Sashimi)	\$9.00
Uni	\$15.00
Toro	\$8 - \$14

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.

Tea + Water + Soda

Hot Green Tea	\$2.50
Iced Green Tea	\$2.50
Coke, Diet Coke, Sprite	\$2.50
Sustainable Bottled Water	\$3.00

Beer + Sake + White Wine

Sapporo (Light or Premium)	\$6.00
Sapporo Reserve	\$8.00
Nozawa — Super Dry Sake, 6 oz.	\$9.00
Nigori — Unfiltered Sake, 12.7 oz.	\$10.00
Ryo — Dry Sake, 6 oz.	\$17.00
Hakkaisan — Premium Dry Sake, 10 oz.	\$35.00
Nozawa Bar Premium Sake, 24 oz.	\$90.00

	Glass	Bottle
Kunde — Sauvignon Blanc	\$9.00	\$36.00
Hanzell Sebella — Chardonnay	\$10.00	\$40.00
Groth — Chardonnay	\$14.00	\$56.00

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects

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.

* See **Sushi & Labeling** back of menu for info about our fish.