

TO-GO



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

Quality starts with the best fish every morning.

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

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

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

— A LA CARTE & DRINKS —
BACK OF MENU

TO-GO TRUST ME \$35

Edamame
Tuna Sashimi *ponzu and chives*
Albacore Sushi *ponzu and chives, 2-pc*
Salmon Sushi *toasted sesame, 2-pc*
Japanese Yellowtail¹ Sushi *lemon, 2-pc*
New Zealand Sea Bream² Sushi *citrus salt, 2-pc*
Fish Cut Roll *4-pc*
Blue and Dungeness Crab Cut Roll *4-pc*

TO-GO NOZAWA TRUST ME 40

Edamame
Tuna Sashimi *ponzu and chives*
Albacore Sushi *ponzu and chives, 2-pc*
Salmon Sushi *toasted sesame, 2-pc*
Japanese Yellowtail¹ Sushi *lemon, 2-pc*
New Zealand Sea Bream² Sushi *citrus salt, 2-pc*
“Daily Special” *2-pc*
Fish Cut Roll *4-pc*
Blue and Dungeness Crab Cut Roll *4-pc*

TO-GO LITE \$27

Edamame
Tuna Sashimi *ponzu and chives*
Albacore Sushi *ponzu and chives, 1-pc*
Salmon Sushi *toasted sesame, 1-pc*
Japanese Yellowtail¹ Sushi *lemon, 1-pc*
Nozawa-style Shrimp Sushi *toasted sesame, 1-pc*
Fish Cut Roll *4-pc*
Blue and Dungeness Crab Cut Roll *4-pc*

TO-GO DON'T THINK. JUST EAT. \$52

The menu most similar to what Nozawa served his regulars at Studio City's *Sushi Nozawa*. Typically includes a sashimi course, six orders of nigiri and eight pieces of cut rolls.

Our Trust Me menus offer an Omakase experience based on Nozawa's original menu from Sushi Nozawa in Studio City, dating back to 1987. Almost all our guests order one of the Trust Me's; you are welcome to order a la carte.

A 16% fee will be added to your bill. This is not a gratuity or tip. We are a no tipping establishment. The fee is revenue that is not segmented or designated in any way; it is taxed per state law and is used to fund all of our operations.

SASHIMI + EDAMAME

Edamame	\$3.00
Salmon Sashimi <i>sanbaizu and toasted sesame</i>	\$8.25
Tuna Sashimi <i>ponzu and chives</i>	\$9.50

NIGIRI SUSHI (2 PIECES PER ORDER)

Albacore <i>ponzu and chives</i>	\$6.00
Hirame ³ <i>yuzu ponzu</i>	\$6.75
Hokkaido Sea Scallops <i>yuzu ponzu</i>	\$6.00
Japanese Yellowtail ¹ <i>lemon</i>	\$6.25
Kampachi ⁴ <i>citrus salt</i>	\$6.50
New Zealand Sea Bream ² <i>citrus salt</i>	\$6.25
Nozawa-style Shrimp <i>toasted sesame</i>	\$5.25
Salmon <i>toasted sesame</i>	\$6.00
Tuna	\$6.25
Unagi <i>eel sauce and toasted sesame</i>	\$5.50

CUT ROLLS (8 PIECES PER ORDER)

Cucumber <i>toasted sesame</i>	\$8.50
Bay Scallops <i>masago</i>	\$10.50
Salmon <i>toasted sesame</i>	\$11.00
Toro	\$11.50
Japanese Yellowtail ¹ <i>chives</i>	\$11.50
Blue and Dungeness Crab	\$12.00
Lobster	\$17.00
Split Cut Roll (4-pc. each, no Lobster)	\$12.00
Split Cut Roll with Lobster	\$15.50

LIMITED AVAILABILITY ITEMS

Albacore Belly <i>ponzu and chives</i>	\$6.50
New Zealand Sea Bream ² with shiso	\$6.50
Engawa <i>lemon</i>	\$7.25
Sweet Shrimp <i>lemon</i>	\$7.75
Anago <i>eel sauce</i>	\$8.00
Hirame ³ (Sashimi) <i>yuzu ponzu</i>	\$9.50
Pink Lobster	\$9.50
Chutoro	\$12.00
Otoro	\$14.00

BENTO BOX

Toro Tataki Bento	\$30.00
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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.

DRINKS

SAKE

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, 10.1 oz.	\$35.00
Nozawa Bar Premium Sake, 24.3 oz	\$90.00

WINE

	Bottle
Kunde – Sauvignon Blanc	\$36.00
Hanzell Sebella - Chardonnay	\$48.00
Groth – Chardonnay	\$56.00

BEER

Sapporo (Light or Premium)	\$6.00
Sapporo Reserve	\$8.00

TEA + SODA

Iced Green Tea	\$3.00
Coke, Diet Coke, Sprite	\$3.00

WARNING:

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

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.

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

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

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

³ *Paralichthys dentatus* aka as Hirame or Fluke from the Northeast coast of the US; it's sometimes called Halibut in sushi restaurants in LA.

⁴ Our Kampachi is King Kampachi® which is sustainably raised in Mexico. It is *Seriola rivoliana* and is also known as Amberjack or Almaco Jack.

To learn more about the nutritional content, ranging from calorie counts and Omega-3 fatty acids to our views on environmental responsibility, please scan the QR code.

