



*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.*

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.

*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 with sauce should not be dipped in soy.*

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

## TRUST ME \$35

Edamame

Tuna Sashimi *ponzu and chives*

Albacore Sushi *ponzu and chives, 2-pc*

Salmon Sushi *toasted sesame, 2-pc*

Toro Hand Roll

Japanese Yellowtail\* Sushi *lemon, 2-pc*

New Zealand Sea Bream\* Sushi *citrus salt, 1-pc*

Hirame Sushi\* *yuzu ponzu, 1-pc*

Blue and Dungeness Crab Hand Roll

## THE NOZAWA TRUST ME \$45

Edamame

Tuna Sashimi *ponzu and chives*

Albacore Sushi *ponzu and chives, 2-pc*

Salmon Sushi *toasted sesame, 2-pc*

New Zealand Sea Bream\* Sushi *citrus salt, 2-pc*

Toro Hand Roll

Japanese Yellowtail\* Sushi *lemon, 2-pc*

Hirame Sushi\* *yuzu ponzu, 2-pc*

Blue and Dungeness Crab Hand Roll

“Daily Special”

## TRUST ME LITE \$25

Edamame

Tuna Sashimi *ponzu and chives*

Albacore Sushi *ponzu and chives, 1-pc*

Salmon Sushi *toasted sesame, 1-pc*

Japanese Yellowtail\* Sushi *lemon, 1-pc*

Nozawa-style Shrimp Sushi *toasted sesame, 1-pc*

Toro Hand Roll

## DON'T THINK. JUST EAT. \$55

The menu most similar to what Nozawa served his regulars at Studio City's *Sushi Nozawa*.

Typically includes a sashimi course, seven orders of nigiri and two hand rolls.

## SASHIMI + EDAMAME

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

**For other sashimi available today, please see our limited availability card.**

## NIGIRI SUSHI (2 PIECES PER ORDER)

Albacore <i>ponzu and chives</i>	\$6.00
Bay Scallops <i>masago, gunkan maki style</i>	\$5.25
Hirame* <i>yuzu ponzu</i>	\$6.75
Hokkaido Sea Scallops <i>yuzu ponzu</i>	\$6.00
Japanese Yellowtail* <i>lemon</i>	\$6.25
Kampachi* <i>citrus salt</i>	\$6.50
New Zealand Sea Bream* <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

**For other nigiri available today, please see our limited availability card.**

## HAND ROLLS & CUT ROLLS

	Hand Roll	Cut Rolls 8-pc
Cucumber <i>toasted sesame</i>	\$4.75	\$8.50
Bay Scallops <i>masago</i>	\$5.25	\$10.50
Salmon <i>toasted sesame</i>	\$5.50	\$11.00
Toro	\$5.75	\$11.50
Japanese Yellowtail* <i>chives</i>	\$5.75	\$11.50
Blue and Dungeness Crab	\$6.00	\$12.00
Lobster	\$8.50	\$17.00
Split Cut Roll (4-pc. each, no Lobster)		\$12.00
Split Cut Roll with Lobster		\$15.50

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.

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.

\* See **Sushi & Labeling** on reverse for info about our fish.

## Sushi and Health

We test our Trust Me menus for overall nutritional content, and are pleased that they represent a healthy balance of protein, fat and carbohydrates. Their fat content is rich in “good” fatty acids (high in Omega 3s) and low in “bad” saturated fats. Overall, our sushi is relatively low in calories.

To learn more about the nutritional content, ranging from calorie counts and Omega-3 fatty acids to our views on environmental responsibility, use the QR code at the bottom of the page.

## Sushi and Labeling

Seafood mislabeling gets quite a bit of press attention from time to time. It turns out this issue is a lot more complex than people think. We have taken a leading role with Loyola Marymount University in the LA Seafood Monitoring Project, which aims to significantly reduce the incidence of confusion, mislabeling, and, at times, fraud that exists in LA sushi restaurants.

Below are details on some of the items that there is often confusion about:

- Our Hirame is *Paralichthys dentatus* or Fluke from the Northeast coast of the US; it's sometimes called Halibut in sushi restaurants in LA.
- Our New Zealand Sea Bream is *Pagrus auratus* from New Zealand. It was called NZ Snapper until June of 2018.
- Our Kampachi is King Kampachi® which is sustainably raised in Mexico. It is *Seriola rivoliana* and is also known as Amberjack or Almaco Jack.
- Our Yellowtail is *Seriola quinqueradiata*, or Japanese Yellowtail / Hamachi. When this fish is older and larger, it is called Buri in Japan.
- Our Salmon is *Salmo salar*, which is North Atlantic Scottish Salmon.
- Our Tuna can be one of many species. Typically, we feature wild-caught *Thunnus obesus* (Big-eye) or sustainably ranched *Thunnus orientalis* (Pacific Bluefin). We also use wild caught *Thunnus albacares* (Yellowfin). Our Albacore is *Thunnus alalunga*, which is tuna, but normally referred to as Albacore or possibly white tuna.

## 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

	Glass	Bottle
Kunde – Sauvignon Blanc	\$9.00	\$36.00
Hanzell Sebella - Chardonnay	\$12.00	\$48.00
Groth – Chardonnay	\$14.00	\$56.00

### BEER

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

### TEA + WATER + SODA

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

#### WARNING:

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

