

LEGAL SEA FOODS

If it isn't fresh, it isn't Legal!®

SUSHI MENU

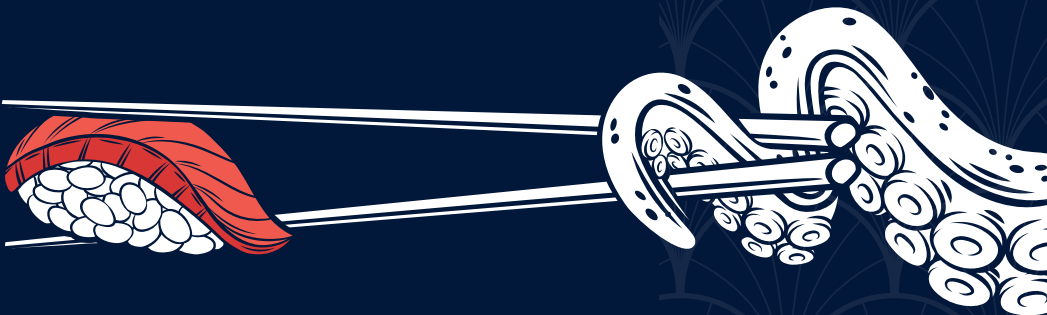
STARTERS

Edamame	8
with sea salt or Tajín chili-lime spice	
Hiyashi Wakame	8
seaweed salad	
Blackened Tuna Tataki*	18
sesame chili vinaigrette, seaweed salad, wasabi cream	
Bang Bang Cauliflower	15
tempura fried, kung pao sauce (contains peanut oil)	

OSHIZUSHI*

pressed, layered sushi

Red Dragon*	20
tuna, cucumber, tobiko	
California	16
cucumber, avocado, Jonah crab	
Shrimp Tempura*	18
cucumber, avocado, tobiko	
Spicy Salmon*	16
crispy rice, seaweed salad, ponzu	



Before placing your order, please inform your server if a person in your party has a food allergy.
*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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SAKE MENU

BROOKLYN
KURA

TENSEI

Konteki

KUBOTA

BOTTLE

GLASS

Brooklyn Kura "Blue Door" Junmai Namazake 9

Full bodied, dry, umami-laden with subtle notes of banana and ripe melon.

Tensei "Infinite Summer" Tokubetsu Honjozo 10

Bright and refreshing with aromas of sea spray and fresh melon.

Konteki "Pearls of Simplicity" Junmai Daiginjo 39 13

Aromas of white flower and Asian pear on the nose.

Kubota "Black Ice" Junmai Daiginjo 36 12

Elegant aromas of fresh pear and melon with a rich body, yet not too heavy.

Sake 101

The simplest of ingredients can create a broad range of sake flavors and aromas. A well-crafted sake can be floral or acidic, sweet or astringent, fruity, or savory. With slight changes to yeast strain, rice variety, water mineral content, or brewing method, there can be wildly different results.

SAKE IS ONE OF THE MOST HEALTHFUL ALCOHOLS

Low Sugar / Gluten-Free / Stays Fresh Longer / 80% Water Based



*Learn more about Sake
and our partnerships*