



HUSH

Starters

COLD

- Smoked Sesame Tuna 28 smoked sesame crusted Spanish bluefin sashimi, sesame dressing & microgreens
- Truffle Kanpachi 24 sashimi kanpachi served with truffle jalapeño yuzu sauce, garlic chili, tobiko & chives
- Muki Pearl Scallop 26 Hokkaido scallop, black truffle, creamy sesame
- Tuna Carpaccio 28 Spanish bluefin tuna, garlic chili, spicy sesame & chives
- Colossal Shrimp Cocktail 24 4 pcs black tiger shrimp & house cocktail
- Seasonal East coast oysters 26

HOT

- Rangoons (6) 14 custard crab meat & cream cheese
- Shishito Peppers 10 japanese peppers sautéed in garlic togarashi
- Edamame 10 spicy garlic or Parmesan garlic
- Deviled Eggs (4) 14 whipped yolk with six-hour braised pork belly
- Gyoza (6) 14 fried pork & chicken dumplings with veggies
- S&P Calamari 19 calamari tempura & shishito stir fry with red onions, salt & pepper
- Crispy Rice 20 spicy mayo, chives & garlic chili
- Choice of spicy tuna or spicy salmon
- Dancing Shrimp 18 crisp jumbo shrimp tempura finished with savory unagi glaze and our signature Bam Bam sauce
- BaoBao (2) 14 six-hour braised pork belly, cucumber, scallions, stuffed inside bao bun

Salads & Soups

- Hush Stack 28 layered rice, kanikama salad, avocado, spicy tuna, spicy salmon, tobiko, microgreens, unagi & spicy mayo
- Kanikama Avocado Salad 14 kanikama salad, avocados, cucumbers, tobiko, microgreens & sweet mayo
- Poke Bowl 22 seasoned rice with sesame, avocado, cucumber, seaweed salad, cabbage, beets, and tobiko.
- Choice of Spanish bluefin tuna or Scottish salmon
- House Salad 10 serve with Champagne vinaigrette
- Seaweed Salad 10
- Obāsan Soup 5 homemade beef broth (grandma's recipe)
- Miso Soup 5

Signature Maki

cucumber wrap + 3
contains cream cheese

CHEF'S LUXURY EXCLUSIVES

- Gucci Maine Lobster 44 6 oz maine lobster tempura • avocado • seared Wagyu • tobiko • soy salt • ponzu butter (soy wrap)
- Boujee Nagi 36 blue crab • unagi • Foie Gras • avocado • garlic chili • unagi glaze • 24k gold
- Shi So Tuna 36 Spanish bluefin akami & toro tartare • ikura • avocado • shiso • shoyo salt • mustard soy • chives
- The Hush Rainbow 32 snow crab • avocado • cucumber • Albacore longfin tuna • snapper • escolar white tuna • Spanish bluefin • Masu Ocean Trout • wasabi yuzu & tobiko
- Hush Hush 32 snow crab • avocado • cucumber • Masu Ocean Trout • Spanish bluefin • albacore longfin tuna • escolar • microgreens • tobiko • sesame sauce (daikon wrap)
- Shrimpin Turfin 28 jumbo shrimp tempura • asparagus • seared Wagyu • cream cheese • teriyaki sauce & spicy mayo •scallion (soy wrap)

RAW ELEGANCE

- Scallop Bay Bae 26 kanikama salad • avocado • spicy tuna • Hokkaido scallop • truffle yuzu • garlic chili
- Tsunami 26 spicy tuna • Spanish bluefin • avocado •sesame sauce
- Pineapple Express 24 spicy salmon • Masu Ocean Trout • cucumber • pineapple • garlic chili • scallions & spicy sesame
- Crunch Belly 24 seared Scottish salmon toro • spicy salmon • kanikama • lemon • sesame & soy dressing • crispy onions
- Sexy Core 23 Albacore longfin tuna • spicy Hamachi • cucumber • serrano • pickled & crispy onions • yuzu ponzu
- Yuzu Hamachi 21 hamachi • mango • cucumber • jalapeños • yuzu sauce
- Spicy Atlantic Salmon 21 spicy salmon • Scottish salmon • avocado • tobiko • wasabi mayo & spicy mayo
- Hi Keto 20 cucumber wrapped • Scottish salmon • Spanish bluefin • snapper • kanikama • avocado • microgreens • citrus vinaigrette • tobiko (no rice)

GUESTS FAVORITES

- Crazy Ami 22 spicy salmon • jumbo shrimp tempura • cream cheese • tempura crunch • unagi glaze & spicy mayo
- Tanuki Tuna 21 spicy tuna • escolar • mango • cucumber • microgreens • tobiko • scallions • jalapeños yuzu
- Pablo Escolar 21 escolar white tuna • seaweed salad • avocado • wasabi yuzu • tobiko • scallions
- Hidden Tiger 20 kanikama salad • avocado • Scottish salmon • unagi glaze & spicy mayo
- Red Dragon 20 kanikama salad • smoked eel • avocado • unagi glaze • tobiko
- Spicy Girl 20 spicy tuna • spicy salmon • spicy mayo • tempura crunch
- Mr Krabs 18 shredded kanikama • cucumber • avocado • cream cheese • spicy mayo • tempura crunch

CRISPY TEMPURA CREATIONS

- Hot Tushi 24 kanikama salad • cream cheese • tempura fried topped with spicy tuna • spicy salmon
- cucumber • avocado • microgreens • tobiko • spicy mayo & unagi glaze (fried)
- Jalapeño Bomber 23 spicy tuna • cucumber • jalapeños • avocado • seaweed salad • unagi glaze & sriracha (fried)
- Kani Koi 20 jumbo shrimp tempura• kanikama • smoked eel • avocado • unagi glaze • tobiko
- Super Spider 20 tempura soft-shell crab • avocado • kanikama salad • unagi glaze & spicy mayo • tobiko
- Harvest Tuna 20 Spanish bluefin tempura • cream cheese • avocado • crispy onions • spicy mayo & savory soy • scallions
- B.F.F 18 shrimp • kanikama • cream cheese • avocado • sweet mayo • unagi glaze & spicy mayo (fried)
- Hot Chicks 18 chicken tempura • cream cheese • avocado • spicy mayo & unagi glaze (soy wrap)

Caviar

Royal Ossetra • Crème Fraiche • Ruffle Chips • 30g – M.P

Kingsman Crab

One Pound • Colossal Alaskan King Crab • Garlic Herb Butter – M.P

Miyazaki A5 Wagyu

Japanese Wagyu • 4oz – M.P (m.p varies, please ask for current price)



Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions
**Before placing your order please inform your servers of any food allergies ** *Party of 6 or more automatic gratuity will be applied*

Lunch Specials

11am-3pm

not available on weekends & holidays

Hush Teriyaki

your preferred protein grilled to perfection & glazed with our teriyaki sauce, accompanied by fresh vegetables, a side of soup & steamed rice

- Chicken 18
- New York Steak 20
- Shrimp 18
- Tofu 17

- Any Two Classic Maki Lunch 16
- Lunch Chef's pick Sashimi (8) with California 30
- Lunch Chef's pick Nigiri (8) with California 30
- Spicy Tuna +\$4

Omakase



ask your server about curated sake pairings

- Signature Omakase 98
Premium Cuts • Seasonal Imports • 14pcs
- Essential Omakase 55
Chef's Daily Selection • Guest Favorites • 8pcs
- Grand Omakase 138
Rare Cuts • Chef Exclusives • 20pcs
- Chirashi 48
Chef Sashimi Selection • Seasoned Rice Bowl

A curated journey through seasonal imports, rare cuts and chef artistry

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- New York Steak 39
- Shrimp 34
- Chicken 26
- Salmon 35
- Tofu 22

From the Kitchen

Wu Tang Porkin Taters 24
crispy fried marinated pork, complemented seasoned potatoes toss with the savory essence of ginger, garlic, and soy & side steamed rice

Lemongrass Clams 28
clams simmered in a flavorful blend of Cajun lemongrass, shallots, and white wine broth, with savory bacon, served alongside crispy garlic baguettes

Steak & Fries 44
New York strip steak complemented by a garlic herb sauce, paired perfectly with our Parmesan fries

Buddha Bowl 22
sautéed tofu combined with fresh green beans, shallots, green onions, and chilies, all harmonized with our signature house hoisin sauce, served alongside steamed rice

Waygu Burger 25
Wagyu patty, with Swiss cheese, crisp arugula salad, with our house truffle aioli, a brioche bun and side Parmesan fries

Salmon Avo 35
grilled 6oz salmon topped with house balsamic glaze, dressed alongside arugula-grape salad with champagne vinaigrette & slices of avocado

Stir Fry Udon Noodles 12
Thick wheat noodles stir fry with egg, carrots, celery & cabbage (not GF, contain nuts)

Classic or Spicy Fried Rice 12
Stir fry with egg, shallots & green onions

Crab Fly Rice 32
Stir fry spicy rice with egg, shallots, basil, tomato, lump crab , soft-shell crab & green onions

- + chicken 7
- + shrimp 8
- + steak 10
- + veggies 5
- + pork belly 8
- (not GF)

Nigiri & Sashimi (2 pcs)

- Spanish Bluefin Tuna Collection
Akami 13
Chutoro 18
Otoro 26
Kama Toro 28
Tuna Trio 52
Akami • Chutoro • Otoro
- Chef-Curated Indulgence
Luxury Cut Experience | 3 pcs 48
Chu Toro + Royal Ossetra 26
Otoro + Royal Ossetra 34
Miyazaki A5 + Royal Ossetra 38

- Salmon & White Fish
Scottish Salmon 10
Scottish Salmon Toro 12
Smoked Salmon 10
Masu Ocean Trout 12
Masu Ocean Trout Toro 14
Albacore Longfin Tuna 10
Escolar White Tuna 10
Snapper 10
- Accompaniments
Fresh wasabi 3
Kizami 3
House Cured Ginger 3
Garlic Chili 3

- Toyosu Market Imports
Kanpachi Amberjack 12
Shima Aji Stripjack 15
Madai Japanese Sea Bream 15
Hirame Olive Flounder 15
Kinmedai Goldeneye 16

- Shellfish & Signature Cuts
Hokkaido Scallop 14
Botan Ebi Sweet Shrimp 16
Ika Squid 11
Saba Mackerel 10
Unagi Smoked Eel 10
Unagi Smoked Eel + Bone Marrow 18
Snow Crab 18
Ikura Cured Salmon Roe 14
Tobiko & Quail Egg 10
Hokkaido Uni M.P.
Miyazaki A5 M.P.

Classic Maki

- Philly | smoke salmon • cream cheese • scallions 10
- California | kanikama • cucumber • avocado 10
- Shrimp Tempura | jumbo shrimp tempura • avocado 12
- Boston | shrimp • cucumber • avocado 10
- Alaska | Scottish salmon • cucumber • avocado 12
- Spicy Crab | spicy kani salad • avocado 12
- Eel Cucumber | smoked eel • cucumber 10
- Spicy Tuna | spicy tuna • tempura crunch 12
- Spicy Salmon | spicy salmon • tempura crunch 12
- Garden Greens | green mix • cucumber • avocado • carrot 10
- Sun Set | avocado • carrot • cucumber 10
- Grass Hopper | avocado • cucumber • asparagus 10
- Sweet Roots | sweet potato tempura • cream cheese 10

Little Ones



- Mac & Cheese w/Fries 10
- Chicken Nuggets w/Fries 10
- Teriyaki Chicken w/Steam Rice 14
- Teriyaki Shrimp w/Steam Rice 16
- Fruit Bowl 10

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GF/Available
Vegetarian