



starters

Smoked Sesame Tuna \$24 
smoked sesame crusted bluefin sashimi, sesame dressing & micro greens

Rangoons (6) \$13
custard crab meat & cream cheese

Shishito Peppers \$10 
japanese peppers sautéed in garlic aioli

Edamame \$10  
spicy garlic or parmesan garlic

Deviled Eggs (4) \$13
whipped yolk with braised pork belly

Gyoza (6) \$13
fried pork & chicken dumplings with veggies

Colossal Shrimp Cocktail \$24 
4pc black tiger shrimp & house cocktail

S&P Calamari \$19
tempura calamari & shishito stir fry with red onions, salt & pepper

Tuna Crispy Rice \$20
spicy tuna, spicy mayo, scallions & garlic chili

Dancing Shrimp \$18
tempura shrimp with sweet aioli

BaoBao (2) \$13
braised pork belly, cucumber, scallions, stuffed inside bao bun

Truffle Kanpachi \$24 
sashimi kanpachi served with truffle jalapeño yuzu sauce, garlic chili, tobiko & green onions

Kingsman Crab M.P 
one pound king crab, sauteed in garlic herb butter

A5 Wagyu M.P 
japanese wagyu 4oz lightly seared, thinly sliced, sea salt & side yuzu sauce w/ fresh wasabi

(m.p varies, please ask for current price)

salads & soups

Sushi Salad \$18 
layered seaweed salad, avocado, micro greens, cucumber, sesame dressing and spicy mayo. Choice of tuna or salmon

Yuzu Caprese \$16  
fresh mozzarella, tomatoes, fresh basil with yuzu balsamic, olive oil

Kanikama Avocado Salad \$14
kanikama salad, avocados, cucumbers, tobiko, micro greens & sweet mayo

House Salad \$10  
serve with champagne vinaigrette

Seaweed Salad \$8 

Obaasan Soup \$5
homemade beef broth with scallions (grandma's recipe)

Miso Soup \$5  
tofu soup with scallions & tofu

GF/Available 
Vegetarian 

signature maki

cucumber wrap + \$3 
contains cream cheese 

Pineapple Express \$20 
spicy salmon. masu. cucumber. pineapple. garlic chili. scallions. spicy sesame

Harvest Tuna \$16 
tempura bluefin. cream cheese. avocado. crispy onions. spicy mayo. savory soy. scallions

Crazy Ami \$17 
shrimp tempura. spicy salmon. cream cheese. tempura crunch. eel sauce. spicy mayo

Super Spider \$17
tempura soft-shell crab. avocado. kanikama salad. eel sauce. spicy mayo. tobiko

Crunch Belly \$20
seared salmon toro. spicy salmon. kanikama. lemon. mustard soy. sesame dressing. crispy onions

Hush Hush \$28
snow crab. avocado. cucumber. salmon. bluefin. albacore. escolar. micro greens. tobiko. sesame sauce. daikon wrap

Kani Koi \$16
shrimp tempura. kanikama. eel. avocado. eel sauce. tobiko

Spicy Girl \$16 
spicy tuna. spicy salmon. spicy mayo. tempura crunch

Hidden Tiger \$16 
kanikama salad. avocado. salmon. eel sauce. spicy mayo

Scallop Bay Bae \$24 
kanikama salad. avocado. spicy tuna. hokkaido scallop. truffle yuzu. garlic chili

Red Dragon \$16
kanikama salad. eel. avocado.eel sauce. tobiko

Hot Chicks \$15 
tempura chicken. cream cheese. avocado. spicy mayo. eel sauce. soy wrap

Sexy Core \$20 
albacore. spicy yellowtail. cucumber. serrano. pickled onion & crispy onion. yuzu ponzu

Tanuki Tuna \$16 
spicy tuna. escolar. mango. cucumber. greens. tobiko. scallions. jalapeños yuzu

Shrimpin Turfin \$22 
tempura shrimp. asparagus. seared wagyu. cream cheese. teriyaki sauce
spicy mayo. scallion. soy wrap

Tsunami \$16 
spicy tuna. bluefin. avocado. sesame sauce

Spicy Atlantic Salmon \$16 
spicy salmon. salmon. avocado. tobiko. wasabi mayo. spicy mayo

Yuzu Hamachi \$17 
yellowtail. mango. cucumber. jalapeños. yuzu sauce

Mr Krabs \$16 
shredded kanikama. cucumber. avocado. cream cheese. spicy mayo. tempura crunch

Pablo Escolar \$16 
escolar white tuna. seaweed salad. avocado. wasabi yuzu. tobiko. scallions

Hi Keto \$18
cucumber wrapped. salmon. bluefin. snapper. kanikama. avocado. micro greens. citrus vinaigrette. tobiko (no rice)

The Hush Rainbow \$28 
snow crab. avocado. cucumber. albacore. snapper. escolar. bluefin. salmon. wasabi yuzu. tobiko

Gucci Maine Lobster \$42
tempura 6oz maine lobster. avocado. seared wagyu. tobiko. scallion. ponzu butter. sea salt. soy wrap

Shi So Tuna \$22 
marinated bluefin. avocado. shiso. mustard soy. scallions

fried maki

Jalapeño Bomber \$21
spicy tuna. cucumber. jalapeños. avocado. seaweed salad. eel sauce. sriracha

Hot Tushi \$22 
kanikama salad. cream cheese. tempura fried topped with spicy tuna. spicy salmon
cucumber. avocado. micro greens. tobiko. spicy mayo. eel sauce. spicy mayo

B.F.F \$16 
kanikama. shrimp. cream cheese. avocado. sweet mayo. eel sauce. spicy mayo

sharables



add Royal Ossetra Caviar 30g \$100

Sashimi Omakase \$36 
8pc chef choice

Nigiri Omakase \$36 
8pc chef choice

Hush Omakase \$90 
10pc nigiri + 10pc sashimi

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*

(2 piece served nigiri or sashimi)

Salmon 9
Salmon Toro 10
Bluefin Tuna 11
Bluefin Chu-Toro 14
Bluefin O-Toro M.P.
Ebi (Shrimp) 8
Squid 10
Masu (Sea Trout) 11
Escolar White Tuna 8
Yellowtail 9
Albacore 9
Snapper 8
Smoked Salmon 9
Unagi (Eel) 9
Kanpachi 9
Inari 8
Mackerel 8
Kanikama 8
Hokkaido Scallop 12
Tamago (Egg) 8
Quail Egg & Tobiko 9
Ami Ebi (Sweet Shrimp) 8
Snow Crab M.P.
Uni M.P.
American Wagyu M.P.

GF available

- Philly - smoke salmon. cream cheese. scallions \$9 🍱
- California - kanikama. cucumber. avocado \$9
- Shrimp Tempura - tempura shrimp. avocado \$10
- Boston - shrimp. cucumber. avocado \$9 🍱
- Alaska - salmon. cucumber. avocado \$9 🍱
- Spicy Crab - spicy kani salad. avocado \$10
- Eel Cucumber - smoke eel. cucumber \$9
- Spicy Tuna - spicy tuna. tempura crunch \$9 🍱
- Spicy Salmon - spicy salmon. tempura crunch \$9 🍱

Garden Greens - green mix. cucumber. avocado. carrot \$9
 Sun Set - avocado. carrot. cucumber \$9
 Jade - avocado. cucumber. seaweed salad \$9
 Grass Hopper - avocado. cucumber. asparagus \$9
 Sweet Roots - tempura sweet potato. cream cheese \$9
(not GF)

bowl filled with rice, marinated fish, avocado, cucumber, seaweed salad, beets and tobiko.
Choice of tuna or salmon \$18

11am-3pm

not available on weekends & holidays

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

Chicken \$18
New York Steak \$20
Shrimp \$18
Tofu \$16 

GF available 

Pick any two classic or veggie maki \$14

Lunch Chef pick Sashimi (8) with California maki \$28

Lunch Chef pick Nigiri (8) with California maki \$28

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

New York Steak \$38
Shrimp \$34
Chicken \$26
Salmon \$34
Tofu \$22 

GF available 

Wu Tang Porkin Taters \$22

Crispy fried marinated pork, paired seasoned potato toss with the savory essence of ginger, garlic, and soy, and side steamed rice

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

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

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

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

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

thick wheat noodles stir fry with egg,
carrots, celery & cabbage (not GF)

stir fry with egg, shallots & green onions

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)

GF/Available
Vegetarian

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