



Chef Tom Nozawa and Chef Kazunori Nozawa

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.

About our guest experience:

- ❖ 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 that are sauced, except sweet shrimp, should not be dipped in soy.
- ❖ We politely decline requests for extra sauces, salt, or additional rice.

A 16% service charge will be added to your bill. This is not a tip or gratuity. California state law requires tax on the service charge.

Please, no tipping.

TRUST ME

- Organic Edamame
- Tuna Sashimi
- Albacore Sushi (2-pc)
- Salmon Sushi (2-pc)
- Yellowtail Sushi (1-pc)
- Halibut Sushi (1-pc)
- Toro Hand Roll
- Blue Crab Hand Roll

\$27.00

TRUST ME / LITE

- Organic Edamame
- Tuna Sashimi
- Albacore Sushi (1-pc)
- Salmon Sushi (1-pc)
- Nozawa Shrimp Sushi (1-pc)
- Toro Hand Roll

\$19.00

THE NOZAWA TRUST ME

- Organic Edamame
- Tuna Sashimi
- Albacore Sushi (2-pc)
- Salmon Sushi (2-pc)
- Yellowtail Sushi (2-pc)
- Halibut Sushi (1-pc)
- Snapper Sushi (1-pc)
- Toro Hand Roll
- Blue Crab Hand Roll
- "Daily Special" (2-pc)

\$37.00

Almost everyone orders one of the three Trust Me's; you are welcome to order a la carte.

Sashimi + Edamame

- Organic Edamame \$2.50
- Salmon Sashimi \$7.50
- Tuna Sashimi \$8.00

Sushi (2 pieces per order)

- Nozawa-style Shrimp \$5.00
- Bay Scallops \$5.00
- Unagi \$5.25
- Albacore \$5.50
- Salmon \$5.50
- Tuna \$5.50
- Snapper \$5.75
- Large Scallop \$5.75
- Sea Bass \$6.00
- Yellowtail \$6.00
- Halibut \$6.00
- Salmon Eggs \$6.75
- Sweet Shrimp \$7.50

Rolls, Hand + Cut Hand / Cut 8-pc

- Cucumber \$4.25 / \$7.75
- Salmon \$4.50 / \$8.50
- Bay Scallop \$4.50 / \$8.50
- Blue Crab \$4.75 / \$9.00
- Toro "Fatty Tuna" \$5.00 / \$9.50
- Yellowtail \$5.00 / \$9.50
- Lobster \$7.50 / \$14.00
- Split Cut Roll (4-pc each, no lobster) \$9.50
- Split Cut Roll with lobster \$12.50

SPECIALS
when available

- Albacore Belly Sushi \$6.00
- Engawa Sushi \$6.25
- Oysters (sashimi) \$6.50
- Halibut Sashimi \$9.00
- Uni \$11.00
- Toro Sushi \$8-\$14

To Go

- To-Go TRUST ME \$33.00
- To-Go LITE \$25.00
- Nozawa \$38.00
- Party Trust Me \$250.00

All items are subject to availability.

Catering Available

Please let us know about any food allergies.

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.

Tea + Water + Soda

- Hot Green Tea \$2.50
- Iced Green Tea \$2.50
- Coke, Diet Coke, Sprite \$2.50
- Sustainable Bottled Water \$3.00

Beer + Sake + White Wine

- Sapporo (Light or Premium) \$5
- Sapporo Reserve \$7
- Nozawa - Super Dry Sake, 6 oz. \$9
- Nigori - Unfiltered Sake, 12.7 oz. \$10
- Ryo - Dry Sake, 6 oz. \$17
- Hakkaisan - Premium Dry, 10 oz. \$35

Glass / Bottle

- Kunde - Sauvignon Blanc \$7 / \$25
- Stags' Leap - Chardonnay \$10 / \$40
- Groth - Chardonnay \$14 / \$56

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

See reverse for more information about our food.