



SUGARFISH LA LUNCH MENU

TRUST ME

Organic Edamame
Tuna Sashimi
Albacore Sushi (2-pc)
Salmon Sushi (2-pc)
Yellowtail Sushi (1-pc)
Hirame** 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-style 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)
Hirame** 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.

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.

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 Scallops	\$5.75
Sea Bass	\$6.00
Yellowtail	\$6.00

Hand Rolls & Cut Rolls

	Hand	Cut 8-pc
Cucumber	\$4.25	\$7.75
Salmon	\$4.50	\$8.50
Bay Scallops	\$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

LIMITED AVAILABILITY ITEMS

Albacore Belly	\$6.00
Kanpachi	\$6.25
Kinmedai	\$6.25
Snapper* with shiso	\$6.25
Engawa	\$6.25
Hirame**	\$6.25
Hirame** (Sashimi)	\$9.00
Oysters (Sashimi)	\$6.50
Salmon Eggs	\$6.75
Sweet Shrimp	\$7.50
Ankimo (Sashimi)	\$8.00
Uni	\$11.00
Toro	\$8 - \$14

Please let us know about any food allergies

* Our snapper is NZ Snapper from New Zealand

** When available, our Hirame is Fluke from the US North Atlantic coast, which in LA is sometimes referred to as Halibut.

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)	\$6.00	
Sapporo Reserve	\$8.00	
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 oz.	\$35.00	
	<small>Glass</small>	<small>Bottle</small>
Kunde — Sauvignon Blanc	\$7.00	\$28.00
Stags' Leap — Chardonnay	\$10.00	\$40.00
Groth — Chardonnay	\$14.00	\$56.00

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

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.