

# r e b a r

## nigiri sashimi

### hon maguro

akami	5	9
chutoro	7	13
otora	9	17
sake	4	7
smoked salmon	4	7

### whitefish

hamachi	5	9
madai	5	9
hirame	4	7

### shellfish/mollusk

bota ebi	5	9
hotate	5	9
kani	6	11
ika	4	7
tako	4	7

### fish eggs

ikura	4	7
tobiko	3	5
masago	3	5

### eel

unagi	4	7
anago	5	9

### f.d.a (for drink appetizers)

#### **bulgogi - 13**

marinated beef served with garlic soy sauce, enoki & asparagus

#### **prawn - 12**

pan fry prawn with garlic butter  
mango pineapple salad & mango dressing

#### **beef gyoza - 12**

fried beef gyoza with ginger wufu soy sauce

### starters

#### **mussel miso soup - 8**

mussel, tofu, nameco mushroom & scallion

#### **wakame - 6**

traditional seaweed salad

#### **asian greens - 10**

mixed greens, cherry tomatoes, crispy carrot, white sesame dressing, age balsamic reduction

#### **edamame - 9**

salted soy beans

### specialty sashimi

#### **cactus tataki - 14**

stir-fry cactus with sweet garlic truffle  
soy sauce & tuna, garnished with red tobiko & chives

#### **zuke sake - 14**

char salmon marinated in a home made soy sauce, served with honey mustard, micro cilantro & sliced red onion

#### **aji - 16**

japanese horse mackerel sashimi, served with yuzu, jalapeno soy & chives

#### **madai - 16**

red sea bream, hamkimo, ponzu gelatin, grapes, spicy daikon, kayware

### chef's choice

#### **chef's choice flight of nigiri - 30**

chef's selection of 6 pieces of fish for nigiri with a variety of toppings

#### **chef's inspiration sashimi platter - 60**

chef's selection of 12 pieces of fish served with freshly grate wasabi, home made soy & ponzu

#### **chef's tasting sashimi - 30**

a tasting of all four specialty sashimi

### classic maki

#### **california - 14**

king crab, cucumber, avocado, tobiko & lemon mayo

#### **shrimp tempura - 12**

cucumber, avocado, mixed green & spicy mayo

#### **tarantula - 12**

soft shell tempura, avocado, red onion, micro cilantro, crab meat & spicy mayo

#### **spicy tuna - 10**

blue fin tuna, chili sesame oil, scallion, smelt roe

### specialty maki

#### **king - 22**

cucumber & avocado maki topped with baked spicy king crab, tequila cilantro vinaigrette & tobiko

#### **black cob - 24**

okra tempura with baked miso, marinated black cob, spicy garlic truffle sauce, mataki, grilled asparagus & red onion

#### **lobster - 24**

lobster tempura, cucumber, unagi, chocolate, apple, red wine compote, garnish with chives & tobiko

#### **chef garden - 23**

seasoned squash, small burdock, pickled radish, shitake mushrooms with steamed asparagus

### temptation

#### **crème brulée - 9**

tahitian vanilla crème brulée with fresh fruit

#### **black forest shooter - 9**

chocolate mousse, chocolate cake, cherry compote

#### **rebar tak-tik - 9**

praline hazelnut cream bar