

SUSHI LAB EAST VILLAGE

OMAKASE

CHEF'S SELECTION 65

10 signature nigiri pieces + handroll
The perfect start to curb your crave for sushi.

THE LAB EXPERIMENT 100

15 signature courses - with some of the finest ingredients like fresh truffle, wagyu, and caviar
The Lab Experiment is a journey for the senses.

SAKE

JUNMAI DAIGINJO

Akitabare "Winter Blossom"	15 GLS / 28 CARAFE / 65 BTL 720 mL
Kinka Gold Blossom	18 GLS / 38 CARAFE / 89 BTL 720 mL
Kubota	29 BTL 300 mL
Tedorigawa Yamahai	45 BTL 300 mL
Dassai 39	45 BTL 300 mL
Dassai 23	75 BTL 300 mL

JUNMAI GINJO

Seitoku Trapeza	15 GLS / 28 CARAFE / 65 BTL 720 mL
Kokuryu "Black Dragon"	18 GLS / 38 CARAFE / 89 BTL 720 mL
Kikusui Junmai Ginjo	29 BTL 300 mL
Dewazakura "Green Ridge"	35 BTL 300 mL
Meisousui "Meditation"	39 BTL 300 mL
Watari Bune "Junmai Ginjo 55"	45 BTL 300 mL

JUNMAI

Tedorigawa "Silver Mountain" (Hot/Cold)	15 GLS / 28 CARAFE
Masumi Okuden Kantsukuri "Mirror of Truth"	29 BTL 300 mL
Suigei "Drunken Whale"	29 BTL 300 mL

NIGORI

Kikusui "Perfect Snow"	27 BTL 300 mL
------------------------	---------------

SWEET SAKE

Yuagari Yuzu Sake	15 GLS / 79 720 mL
Kamoizumi Umeshu	18 GLS / 90 720 mL

WINE

WHITE

Muscadet, Oyster King France, 2020	10 / 39
Sauvignon Blanc, Kim Crawford Rawford New Zealand, 2020	12 / 40
Sauvignon Blanc / Semillon Cape Mentelle, 2021	13 / 45
Chardonnay, Salmon Run Finger Lakes, New York, 2019	13 / 45

SPARKLING

Prosecco, Caposaldo, Veneto Italy, NV (187mL)	10
CAVA, Poema Pura Organic Penedes, Spain NV	12 / 40
Champagne, Moet Reserve Imperial France, NV	90

ROSE

Whispering Angel Provence, France 2021	15 / 55
Rock Angel Provence, France 2020	140

RED

Bordeaux, Baron Lombart France, 2018	10 / 39
Pinot Noir, Cline Family Vineyards Sonoma, California 2020	13 / 45
Pinot Noir, Skyside Sonoma County, 2019	49

Cocktails 14

SUNSET SPRITZ

sparkling white wine,
orange bitters

SAKE LEMON DROP

Sake, yuzu juice,
orange juice

SAKETINI

sake, lychee syrup,
lime juice

CRAN-SAKE

Sake, cranberry juice,
lemon juice, rosemary syrup

SEASONAL SAKE FLIGHT

30



Beer

Suntory Zero Alcohol	8
Suntory Beer Draft	10
Lucky Dog (Saison IPA)	12
Lucky Chicken (Red IPA)	12

Mocktails 8

YUZULICIOUS TEA

yuzu sparkling, butterfly pea syrup, green tea

CRAN TEA

cranberry juice, ume sparkling, and green tea

Soft Drink

Coke / Diet Coke / Ginger Ale	4
Iced / Hot Green Tea	4
Saratoga Sparkling	SML 4 / LG 8
Saratoga Still	SML 4 / LG 8
Mochi Yuzu Soda/ Yuzu White Peach	6



OMAKASE 100

SHIMA AJI

Striped jack, daikon, finger lime

ARCTIC CHAR

Sauteed tomato, spring ginger

AKAMI - LEAN TUNA

Tempura oyster, nori, fresh wasabi

KANPACHI & ANKIMO

Amber jack, monkfish liver, truffle ponzu

BLUEFIN TORO TARTARE

Ikura, ciabatta toast

GINDARA & CAVIAR

2 days miso cured black cod

SAWARA - KING FISH

Smoked, micro wasabi, sesame

HOTATE

Sea scallop, shiitake mushroom, truffle

KINMEDAI - ALFONSINO

Golden eye snapper, yuzu kosho, grated ginger

HOKKAIDO UNI & CRAB

Kaluga caviar, Sakura gold flake

OTORO - FATTY TUNA

Shaved truffle

HIRAME-FLOUNDER

Engawa, micro chive

A5 WAGYU LOLIPOP

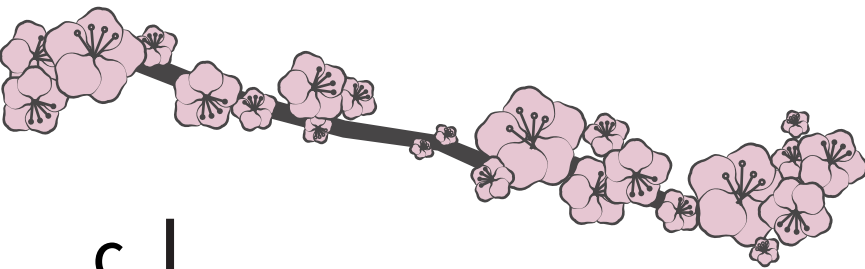
Sushi rice cake, pickled wasabi

KURUMA EBI

Boiled Japanese tiger prawn, house made shoyu

TAMAGO - EGG

Signatured custard, wild honey, sweet shrimp, yamaimo



SHIMA AJI

Striped jack, ponzu, daikon

ARCTIC CHAR

Onion, sauteed tomato

GINDARA

Black cod, truffle miso, chive

AKAMI LEAN TUNA

With uni

TORO TACO

Chopped fatty tuna, takuan, micro chive

BOTAN EBI - SWEET SHRIMP

Egg yolk, ikura, finger lime

HOTATE - SEA SCALLOP

Truffle shiitake mushroom

MADAI - SEA BREAM

Rose petal, kombu sea salt

CALIFORNIA UNI

Tempura shiso, sea salt

UNAGI - EEL

Sesame

SEARED O-TORO HAND ROLL

TAMAGO - EGG

Signatured custard, wild honey, sweet shrimp, Yamaimo

SPECIAL ADD ONS

SHIMA AJI 10

Striped jack, daikon, finger lime

ARCTIC CHAR 8

Sauteed tomato, spring ginger

MADAI - SEA BREAM 8

Rose petal, kombu sea salt

UNAGI - EEL 8

Sesame

GINDARA 10

Black cod, truffle miso, chives

AKAMAI - LEAN TUNA 10

With uni

HOTATE 10

Sea scallop, shiitake mushroom, truffle

KINMEDAI - ALFONSINO 10

Golden eye snapper, yuzu kosho, grated ginger

BOTAN EBI - SWEET SHRIMP 12

Egg yolk, ikura, finger lime

CALIFORNIA UNI 12

Seaweed, sea salt

OTORO - FATTY TUNA 14

Shaved truffle

HOKKAIDO UNI & CRAB 14

Kaluga caviar, Sakura gold flake

A5 WAGYU LOLIPOP 14

Sushi rice cake, pickled wasabi

HANDROLL SPECIAL

Otoro- pickle radish, scallion 15

Otoro- caviar, kaiware 20

Hokkaido uni 30