

SUSHI LAB

OMAKASE

THE CHEF'S SELECTION 60

11 signature sushi pieces
the perfect start to curb your
craving for sushi

THE LAB EXPERIMENT 100

15 signature courses
the finest ingredients such as
fresh truffle, wagyu, and caviar

reservation
only

APPETIZERS

SESAME EDAMAME 9 GF
sesame drizzle, togarashi seasoning

CHICKEN GYOZA 12
scallion soy sauce

TRUFFLE FRIES 12
parmesan cheese, aioli

YELLOWTAIL JALAPEÑO 17
cilantro, ponzu sauce

GRILLED PORK BELLY BAO 14
cucumber, carrots, cilantro, spicy chili sauce

BAHAMIAN COCONUT SHRIMP 14
sweet chili sauce

GENERAL TSO'S WINGS 17
honey soy glaze

VEGETABLE SPRING ROLL 13
sweet chili sauce

CRISPY BOK CHOY 12 V
garlic chips, ginger soy dipping sauce

SOUP & SALADS

MISO SOUP 10

ASIAN CHICKEN 18
mandarin, cashew, cabbage, wonton, peanut dressing

COBB 18
chicken, bacon, egg, tomato, cucumber, red onion,
blue cheese, red wine vinaigrette

CAESAR 14
parmesan, crouton, caesar dressing
add chicken or mahi +7

FROM THE KITCHEN

BACON CHEESEBURGER 16
lettuce, tomato, onion, spicy mayo

FISH TACOS 18
mahi, cabbage, pico de gallo, yuzu aioli

CRISPY CHICKEN SANDWICH 18
spicy asian slaw, pickled cucumber

CHICKEN QUESADILLA 15
cheddar jack blend, pico de gallo, sour cream

VEGETABLE WRAP 12
romaine, tomato, cucumber, carrot, parmesan, caesar

BLACKENED MAHI SANDWICH 18
lettuce, tomato, onion, tartar sauce

SPECIALTY ROLLS

TUNA LOVERS ROLL 18
spicy tuna, avocado, spicy aioli, chives, rice pearls

YELLOWTAIL JALAPEÑO ROLL 18
yellowtail, jalapeno, chives, garlic, chili soy glaze

SEARED SALMON ROLL 18
crab, asian pear, seared salmon, serrano, truffle miso

MATCHA CRUNCH ROLL 20
spicy baked crab, shrimp tempura, avocado,
matcha covered rice pearls

DRAGON ROLL 18
bbq eel, cucumber, avocado, sesame seeds, sansho,
eel sauce

VEGAN ROLL 16 V
avocado, cucumber, pickled burdock, pickled daikon
yuzu miso, rice pearls

SURF AND TURF ROLL 24
shrimp tempura, crab, avocado, wagyu beef,
yakimiku glaze, chives, yuzu miso

CLASSIC ROLLS GF

TUNA 14
tuna, cucumber

YELLOWTAIL 14
yellowtail, scallion

SALMON 14
salmon, avocado

CALIFORNIA 16
crab, cucumber, avocado

SASHIMI PLATTER 36 GF
two slices of each tuna, salmon & hamachi

NIGIRI PLATTER 38 GF
two pieces of each tuna, salmon & hamachi

FLATBREAD

PEPPERONI 16
tomato sauce

MARGHERITA 14
fresh mozzarella

TRUFFLE 18
caramelized onion, scallion

SIDES

FRENCH FRIES 7

SIDE SALAD 7

CRISPY BOK CHOY 8

BRUSSEL SPROUTS 10

DESSERTS

KEY LIME PIE 10 **CHOCOLATE CAKE 10**
ASSORTED MOCHI 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our restaurant offers products with tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that our products are safe to consume for people with tree nut, soy, milk, egg or wheat allergies. Alert your server with concerns.

18%
Gratuity
added to all checks

FROZEN DRINKS 14

Add a Floater +4

DAIQUIRI

rum with frozen strawberry, passionfruit,
mango or banana

PINA COLADA

rum, cream of coconut, pineapple juice

MARGARITA

tequila, lime juice, triple sec

RUM RUNNER

light rum, dark rum, blackberry liqueur,
creme de banana, grenadine

COCO MOJITO

white rum, cream of coconut, mint, lime juice

FUNKY MONKEY

rum, kahlua, banana puree, chocolate

SAKE

Dassai 39 42 / 95

Manotsuru Bulzai 39 / 105

Suigui Drunken Whale 36 / 74

Born Gold 98

Sho Chiku Bai Nigori 40

Daimon Road To Osaka Nigori 61

Hakkaisan Toku Betsu Honjozo 65

Heavensake Junmai 12 12 / 72

Heavensake Junmai Ginjo 14 / 84

Heavensake Junmai Daiginjo 20 / 120

FLIGHTS

FLIGHT TO HEAVEN 40

3 sake flight

Heavensake Junmai 12

Heavensake Junmai Ginjo

Heavensake Junmai Daiginjo



WINES

WHITE & ROSÉ

PINOT GRIGIO Antinori Cristina 12/44

SAUVIGNON BLANC Matua 12/44

CHARDONNAY Chalkhill 14/52

ROSE Whispering Angel 14/52

RED

PINOT NOIR Cycles Gladiator 11/36

MERLOT Murphy's 11/40

CABERNET Josh 13/48

SPARKLING

PROSECCO Gambino 12/36

PROSECCO La Marca 15/55

CHAMPAGNE Piper Heidsiek 115

VEUVE CLIQUOT Yellow Label 150

DOM PERIGNON 350

COCKTAILS

14

JAPANESE MULE

haku vodka, splash of yuzu,
ginger beer

CASA YUZU

milagro reposado, yuzu,
honey lemon, pink peppercorn

SMOKY PALOMA

bruxo mezcal, lime juice,
grapefruit juice

SANTORI OLD FASHIONED

santori japanese whiskey,
black cherry, orange peel

FLORADORA

roku gin, raspberries,
lime juice, prosecco

LYCHEE MARTINI

tito's vodka, lychee puree, citrus
elderflower liqueur

HONEY BOURBON SMASH

bulleit bourbon, lemon juice,
mint, strawberries

SEASIDE SAPPHIRE

bombay sapphire, elderflower
liqueur, lime juice, club soda

SWEET HEAT MARGARITA

milagro silver, tropical juices, fresh
lime, jalapeno, togarashi salt

FLOWER BOMB

milagro blanco, sake, yuzu, butterfly
pea tea, lavender bitters

MOCKTAILS

PINEAPPLE EXPRESS 10

ginger beer, pineapple juice,
muddled raspberries, mint

INCOGNITO MOJITO 10

fresh mint, lime juice,
sparkling water passion fruit,
strawberry, mango or classic

ORCHID YUZU SPRITZER 10

pea flower tea, yuzu juice,
sparkling water

TROPIC THUNDER 10

tropical redbull, mango
pineapple juice

JALAP-EN-O BUSINESS 10

mango, lemon juice,
jalapeno, cilantro,
togarashi salt

ESPRESSO FAUXTINI 11

espresso, oat milk,
chocolate

BEER

Bud Light 7

Corona 7

Michelob Ultra 7

White Claw 7

Seasonal IPA 8

Stella Artois 8

Kirin Ichiban 8

Sapporo 8

Kirin Light 8

Heineken 0.0 6

WATER

Fiji sm 7 | lg 12

San Pellegrino sm 7 | lg 12

SOFT DRINKS 5

Coke

Diet Coke

Sprite

Ginger Ale