



# SUSHI LAB

## ROOFTOP

### APPETIZERS

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| CHARRED EDAMAME<br>black truffle salt, lemon zest                        | 6  |
| TARO CHIPS<br>pomegranate-guacamole, cinnamon                            | 10 |
| AVOCADO FRIES<br>shiso ranch dressing, yuzu zest                         | 12 |
| HAMACHI JALAPEÑO<br>white soy, yuzu kosho                                | 12 |
| SALMON BELLY & POACHED ASIAN PEAR<br>truffle ponzu                       | 12 |
| TUNA TATAKI SALAD<br>bluefin tuna, mesclun greens, Japanese dressing     | 15 |
| HONEY SOY GLAZED WINGS<br>sake-seasoned crispy wings with Japanese spice | 15 |
| KANZURI TUNA TACO<br>jicama, chives, jalapeño                            | 16 |
| BLUEFIN TORO TARTARE<br>avocado, nori cracker                            | 18 |

### N I G H I S A S H I M I

SALMON 8 • TUNA 8 • SCALLOP 9  
YELLOWTAIL 8 • EEL 8 • SNAPPER 8  
SEA BREAM 8 • SHIMA-AJI 8 • TORO 10  
SWEET SHRIMP 8 • IKURA 10 • UNI 12

### HAND ROLLS

|                             |    |                                             |    |
|-----------------------------|----|---------------------------------------------|----|
| TUNA<br>marinated           | 8  | CRAB<br>baked, golden tobiko                | 9  |
| SALMON<br>confit tomato     | 8  | SNAPPER<br>kombujime-cured,<br>yuzu essence | 12 |
| SCALLOP<br>truffle mushroom | 11 | YELLOWTAIL<br>citrus sesame                 | 8  |
| TORO<br>negi, rice cracker  | 12 |                                             |    |

### DESSERTS

|                         |    |
|-------------------------|----|
| BASQUE BURNT CHEESECAKE | 10 |
| MATCHA TIRAMISU         | 10 |

### OMAKASE

CHEF'S SELECTION 60  
*The perfect start to curb your crave for sushi.*  
10 signature nigiri pieces + A5 wagyu

THE LAB EXPERIMENT 100  
*The Lab Experiment is a journey for the senses.*  
15 signature courses - with some of the finest ingredients like fresh truffle, wagyu, and caviar

### LAB CLASSICS

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| WAGYU - UNI<br>A5 Wagyu                                                       | 18 |
| WAGYU - SCALLOP<br>A5 Wagyu                                                   | 18 |
| UNI MACARON<br>seasonal sea urchin, monaka shell,<br>ikura, caviar            | 21 |
| TUNA FLIGHT<br>Zuke Akami, chu toro, uni, otoro                               | 25 |
| GOLD DIGGER<br>A5 Wagyu, marinated tuna, seared<br>toro, uni, scallop, caviar | 25 |

### SPECIALTY ROLLS

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| SPICY TUNA TARTARE<br>avocado, jalapeño, chives, rice pearl                                     | 16 |
| YELLOWTAIL JALAPEÑO<br>yellowtail, sliced jalapenos, chili soy glaze,<br>shredded chili peppers | 18 |
| SEARED SALMON<br>crab meat, Asian pear, serrano,<br>truffle miso sauce                          | 20 |
| MATCHA CRUNCH ROLL<br>spicy baked crab, shrimp tempura, avocado,<br>matcha covered rice pearls  | 18 |
| SANSHO EEL ROLL<br>cucumber, avocado, sesame, sansho pepper                                     | 20 |
| VEGAN ROLL<br>soy paper, avocado, cucumber, yuzu miso                                           | 16 |
| WASHUGYU BEEF<br>American waygu, shrimp tempura, avocado,<br>crab, yakiniku miso, chives        | 21 |

JAPANESE WHISKEY

|                |    |
|----------------|----|
| Toki           | 15 |
| Habiki Harmony | 25 |
| Yamakazi       | 33 |

SPIRITS

|                          |    |
|--------------------------|----|
| TITO'S Vodka             | 14 |
| CASAMIGO Tequila         | 16 |
| SUNTORY DRY GIN ROKU Gin | 10 |

WINE

|                                                   |       |
|---------------------------------------------------|-------|
| RED                                               |       |
| SYRAH GRENACHE, MARIUS ROUGE, FRANCE, 2020        | 10/40 |
| PINOT NOIR, HESS, CENTRAL COAST, 2017             | 14/49 |
| WHITE                                             |       |
| SAUVIGNON BLANC, THE CROSSINGS, NEW ZEALAND, 2021 | 13/46 |
| PINOT GRIGIO, BOLLINI, ITALY, 2021                | 12/45 |
| CHARDONNAY, BENZIGER, SONOMA COUNTY, 2019         | 14/49 |
| SPARKLING & ROSÉ                                  |       |
| VAL D'OCA PROSECCO                                | 13/46 |
| WHISPERING ANGEL 2020 FRANCE                      | 16/59 |

FLIGHTS

|                                                   |    |
|---------------------------------------------------|----|
| Sake (SEASONAL SAKE WITH JUNMAI, GINJO, DAIGINJO) | 30 |
| Suntory whiskey                                   | 60 |



BEER

|                       |    |
|-----------------------|----|
| Kirin Ichiban         | 8  |
| Sapporo Draft         | 8  |
| Kagua: Citrus Saison  | 14 |
| Kagua Rouge : Red Ale | 14 |

COCKTAILS 16

|                                                                                      |
|--------------------------------------------------------------------------------------|
| CUCUMBER MIST<br>shochu, cucumber, ginger, pear, lime juice                          |
| YUZULICIOUS<br>yuzu sake, triple sec, fresh lime juice, cranberry                    |
| STRAWBERRY GEISHA<br>sake, shochu, yuzu, muddled strawberries, lychee                |
| LYCHEE MARTINI<br>vodka,saint germain, lychee garnish                                |
| TOKYO MULE<br>vodka, sake, ginger beer, yuzu juice, white peach                      |
| ICHIGO MARGARITA<br>triple sec, strawberry, lime juice                               |
| SPICY TOKI 18<br>japanese whiskey, jalapeno, fresh lime, topped with sparkling water |

SOFT DRINKS

|                                              |               |
|----------------------------------------------|---------------|
| CALPICO WATER                                | 4             |
| COKE/DIETCOKE/SPRITE/GINGERALE               | 4             |
| ICED GREEN TEA                               | 4             |
| KIMINO YUZU (CITRUS INFUSED SPARKLING JUICE) | 6             |
| KIMINO RINGO (FUJI APLLE SPARKLING JUICE)    | 6             |
| SAN PELLEGRINO SPARKLING                     | SML 5 / LG 10 |
| FIIJ                                         | SML 5 / LG 10 |

SAKE

BY THE GLASS

|                                       |    |
|---------------------------------------|----|
| DEWAZAKURA "IZUMI JUDAN" JUNMAI GINJO | 15 |
| DASSAI 45 JUNMAI DAIGINJO             | 12 |
| HEAVEN SAKE JUNMAI 12                 | 15 |
| JOTO YUZU "THE CITRUS ONE"            | 12 |
| HAKKAISAN TOKUBETSU HONJOZO           | 15 |

BY THE BOTTLE

|                                      |               |
|--------------------------------------|---------------|
| DASSAI 39 JUMAI DAIGINJO             | 45 BTL 300ml  |
| BUNRAKU YAMAHAI JUNMAI               | 33 BTL 300ml  |
| DEWAZAKURA DEWASANSAN                | 38 BTL 300ml  |
| HEAVENSAKE JUNMAI DAIGINJO           | 148 BTL 720ml |
| HEAVENSAKE JUNMAI GINJO              | 97 BTL 720ml  |
| NANBU BIJIN SHINPAKU JUNMAI DAIGINJO | 89 BTL 720ml  |
| HEAVENSAKE JUNMAI 12                 | 69 BTL 720ml  |
| HAKKAISAN TOKUBETSU HONJOZO          | 69 BTL 720ml  |

CARAFE

|                                 |    |
|---------------------------------|----|
| HOUSE SAFE [COLD]               | 16 |
| YAMAHAI "SILVER MOUNTAIN" [HOT] | 22 |
| DASSAI 45 JUMAI DAIGINJO        | 29 |
| HAKKAISAN TOKUBETSU HONJOZO     | 29 |
| DEWAZAKURA "IZUMI JUDAN" GINJO  | 29 |
| HEAVENSAKE JUNMAI 12            | 29 |

NIGORI & SWEET SAKE

|                             |              |
|-----------------------------|--------------|
| KIKUSUI PERFECT SNOW NIGORI | 27 BTL 300ml |
| DASSAI 45 NIGORI            | 30 BTL 300ml |
| JOTO YUZU                   | 59 BTL 500ml |