

## STARTERS

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**royal edamame [v] / 210 cal** \$5  
*steamed edamame in a dashi sauce.*  
SOY, WHEAT

**eryngii miso soup [v] / 130 cal** \$5  
*king oyster mushroom, tofu miso soup, carrot, onion, burdock and scallions.*  
SOY, WHEAT

**fire salt salmon tataki\* 6 pcs / 220 cal** \$14  
*sriracha salt crusted salmon tataki, dill, ikura, jalapeño, red onion and ponzu sauce.*  
FISH, SOY, WHEAT

**kaiyo ceviche\* / 100 cal** \$14  
*diver scallop, octopus, shrimp, mango, grape tomatoes, sweet pea shoots, lime juice and tomatillo green ceviche sauce.*  
MILK, SHELLFISH

**yuzu tuna carpaccio\* 8 pcs / 170 cal** \$18  
*tuna, yuzu poké sauce, capers, sweet pea shoots, pink peppercorns and yuzu mayo.*  
FISH, SOY, WHEAT

## SALADS

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**kano salad [v] / 50 cal** \$7  
*spring mix, grape tomatoes, red onion, beets, crispy lotus chips, sweet pea shoots, red radish and yuzu ponzu vinaigrette.*  
SOY, WHEAT

**rainbow seaweed salad / 130 cal** \$7  
*assorted tosaka seaweed, seasoned sea greens, carrot, cucumber, red radish and toszu vinegar.*  
FISH, SOY, WHEAT

## CHIRASHI BOWLS

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*all chirashi bowls are served with miso soup (SOY, WHEAT)*

**zen chirashi [v] / 500 cal** \$22  
*grilled seasonal vegetables, avocado, carrots, beets, red radish, white sushi rice, edible flowers and sesame seeds.*

**kano chirashi\* / 640 cal** \$28  
*sashimi, white sushi rice, daikon radish, shiso leaf, edible flowers and sesame seeds.*  
EGG, FISH, SHELLFISH, SOY, WHEAT

## A LA CARTE *priced by pair*

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**choose nigiri / sashimi / aburi 2 pcs** \$6 calories per piece  
nigiri / sashimi  
**flake\* USA FISH** 45 / 15 cal  
**spanish mackerel\* USA FISH** 50 / 20 cal  
**atlantic salmon\* Norway FISH** 60 / 30 cal  
**sockeye salmon\* USA FISH** 50 / 20 cal  
**yellowfin tuna\* Philippines FISH** 45 / 15 cal  
**octopus\* Spain SHELLFISH** 50 / 20 cal  
**diver scallop\* USA SHELLFISH** 40 / 10 cal  
**house tamago USA EGG, FISH, SOY, WHEAT** 50 / 20 cal

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**seasonal vegetable nigiri [v] 2 pcs** \$4 calories per piece  
**tomato / 35 cal**                      **zucchini / 30 cal**  
**yellow pepper / 35 cal**           **shishito pepper / 50 cal**  
**red pepper / 35 cal**                **asparagus / 35 cal**  
**king oyster mushroom**        **avocado / 50 cal**  
**35 cal**

## SIGNATURE ROLLS

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**yasai futomaki 5 pcs [v] / 270 cal** \$12  
*avocado, roasted red and yellow pepper, cucumber, shiitake ajitsuke, carrot, asparagus, basil and ginger miso dressing.*  
SOY, WHEAT

**nirvana 8 pcs [v] / 260 cal** \$14  
*cucumber, roasted tomato, zucchini, red and yellow pepper, avocado, king oyster mushroom and shiso leaf.*

**downton ebi 5 pcs / 350 cal** \$15  
*shrimp tempura, green leaf lettuce, scallions, asparagus, tempura flakes and red miso romesco sauce.*  
MILK, SHELLFISH, SOY, TREE NUTS, WHEAT

**wild child\* 6 pcs / 340 cal** \$16  
*tuna, salmon, rice paper, cilantro, edible flowers, pine nuts, shredded beets and sweet chili and peanut sauces.*  
FISH, PEANUT, SOY, TREE NUTS, WHEAT

**the amazing spider roll 5 pcs / 450 cal** \$16  
*soft-shell crab, green leaf lettuce, asparagus, chili furikake and yuzu mayo.*  
FISH, SHELLFISH, SOY, WHEAT

**the big apple 6 pcs / 380 cal** \$16  
*snow crab meat, chili soy wrap, avocado, cucumber, asparagus, white truffle, honeycrisp apple, fried onion, shiso leaf, and ginger crème fraîche.*  
EGG, MILK, SOY, WHEAT, SHELLFISH

**venus\* 8 pcs / 530 cal** \$18  
*yuzu dusted diver scallop, cucumber, avocado, tempura flakes, scallions, BBQ and spicy mayo sauces.*  
SHELLFISH, SOY, WHEAT

SUSHI COMBINATIONS ON NEXT PAGE >

## SUSHI COMBINATIONS

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*all sushi combinations are served with miso soup (SOY, WHEAT)*

### roll combo\* \$18

*your choice of any 2 of our featured rolls listed below.*

<b>avocado cucumber [v]</b>	<b>320 cal</b>
<b>vegetable [v]</b>	<b>280 cal</b>
<b>shrimp california</b> SHELLFISH	<b>330 cal</b>
<b>shrimp tempura</b> SHELLFISH, WHEAT	<b>340 cal</b>
<b>snow crab california</b> SHELLFISH	<b>320 cal</b>
<b>salmon avocado*</b> FISH	<b>390 cal</b>
<b>tuna avocado*</b> FISH	<b>340 cal</b>

### veggie nigiri & roll combo [v] / 500 cal \$16

*chef's choice of a 5-piece seasonal vegetable nigiri and a 6-piece vegetable roll.*

### seafood nigiri & roll combo\* / 600 cal \$20

*chef's choice of a 5-piece seafood nigiri, a 6-piece shrimp california roll, and an egg omelet*

EGG, FISH, SHELLFISH, SOY, WHEAT

## BEVERAGES

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*please ask a team member for nutrition/calorie info*

### BEER

**asahi super dry 12oz / 149 cal \$7**

**hitachino nest dai dai ale 330ml / 174 cal \$9**

**sapporo 12oz / 140 cal \$7**

### WATER

**sparkling italian water with lemon / 0 cal \$1**

### TEA

**hot green tea / 0 cal \$3**

[v] = vegetarian-friendly (may contain eggs and milk) ALL CAPS = ALLERGENS

*All calorie counts and allergens exclude sauces and condiments unless otherwise noted. Nutrition calculations follow federal regulations regarding the rounding of nutritional data. This information is current as of March 2017. Further written nutritional info is available upon request. 2000 calories a day is used for general nutritional advice, but calorie needs vary.*

*\*SUSHI AND RAW SEAFOOD: Some varieties of our products contain raw fish. Consuming raw or undercooked fish or shellfish may increase your risk of foodborne illness, especially for the elderly, young children under age four, pregnant women, and other individuals with compromised immune systems.*

*All of our products are made fresh daily and subject to store's availability.*

**CAUTION:** We make every effort to remove all bones from our fish. However, some items may contain tiny bones.

BPK 050217

SUSHI KANO

## ALL DAY MENU

*Monday – Sunday  
11:00 am – 11:00 pm*

## WHOLE FOODS MARKET

*Bryant Park  
1095 6th Ave  
New York, NY 10036  
917.728.5700 ext. 5003*

   @GenjiSushiBars

[www.sushi-kano.com](http://www.sushi-kano.com)

# OMAKASE LUNCH

*served from 11 am – 4 pm*

## **seafood omakase\*** / 1080 cal

**\$35.00**

### STARTERS

*king oyster mushroom miso soup*

*yuzu salad*

### MAIN

*japanese simmered daikon*

*5-piece vegetable futomaki*

*5-piece chef selection of seafood nigiri*

*2-piece fire salt salmon tataki with  
spicy jalapeño and ikura*

*house tamago*

*spinach goma-ae*

### DESSERT

*matcha tiramisu*

EGG, MILK, FISH, SHELLFISH, SOY, WHEAT

## **veggie omakase [v]** / 940 cal

**\$25.00**

### STARTERS

*king oyster mushroom miso soup*

*yuzu salad*

### MAIN

*japanese simmered daikon*

*5-piece vegetable futomaki*

*5-piece chef selection of vegetable nigiri*

*sake-marinated seared tofu topped with scallions*

*spinach goma-ae*

### DESSERT

*matcha tiramisu*

EGG, MILK, SOY, WHEAT

# OMAKASE DINNER

*served from 4 pm – 11 pm*

## seafood omakase\* / 950 cal

**\$50.00**

### STARTERS

*king oyster mushroom miso soup*  
*roasted vegetables*

### MAIN

*japanese simmered daikon*  
*4-piece oshinko roll*  
*5-piece chef selection of seafood nigiri*  
*4-piece chef selection of sashimi*  
*half a lobster tail*  
*house tamago*  
*spinach goma-ae*

### DESSERT

*matcha tiramisu*

EGG, FISH, MILK, SHELLFISH, SOY, WHEAT

## veggie omakase [v] / 780 cal

**\$35.00**

### STARTERS

*king oyster mushroom miso soup*  
*roasted vegetables*

### MAIN

*japanese simmered daikon*  
*4-piece oshinko roll*  
*5-piece chef selection of vegetable nigiri*  
*avocado rose on a bed of kale,*  
*shiitake ajitsuke and pine nuts*  
*sake-marinated seared tofu topped with scallions*  
*spinach goma-ae*

### DESSERT

*matcha tiramisu*

EGG, MILK, TREE NUTS, SOY, WHEAT