miso soup [v] / 15 cal miso, tofu, dry seaweed, scallion.	\$4
royal edamame [v] / 240 cal steamed edamame and salt.	\$5
kano salad [v] / 45 cal spring mix, grape tomatoes, red onion, beets, sweet pea shoots, red radish and kano salad dressing. soy, wheat	\$5
rainbow seaweed salad [v] / 70 cal assorted tosaka seaweed, seasoned sea greens, carrot, cucumber, red radish and poké sauce.	\$5
vegetable ohitashi / 50 cal red bell pepper, carrot, burdock root, yellow bell pepper cauliflower, snow pea shoot, sesame seeds, dashi gelee. FISH, SOY, WHEAT	\$6
japanese root vegetable [v] / 40 cal burdock root, sugar, salt, sake, mirin, marudaizu soy sauce, dry red chili. soy, wheat	\$7
snow crab chawan mushi / 560 cal dashi, sake, light color soy sauce, egg, cocktail shrimp, snow crab, snow pea shoot. EGG, FISH, SHELLFISH, SOY, WHEAT	\$8
autumn carpaccio* / 120 cal fluke, salmon, shrimp, tuna, watermelon radish, autumn carpaccio sauce, shredded red pepper. MILK, FISH, SHELLFISH, SOY	\$10
fire salt salmon tataki* 6 pcs / 220 cal sriracha salt crusted salmon tataki, dill, ikura, jalapeño red onion and ponzu sauce. FISH, SOY, WHEAT	\$11
kano sashimi* / 160 cal tuna, salmon, fluke, albacore, watermelon radish, sockeye salmon, lemon, shiso leaf, daikon. FISH	\$12
BOWLS & BENTOS	
all bowls and bentos are served with miso soup (SOY)	
park poké* / 540 cal salmon, white sushi rice, yellow corn, english cucumber,	\$18

avocado, shredded red pepper, green leaf lettuce, yellow

onion, sesame oil, edamame nissui, poké sauce

FISH, SOY, WHEAT

BOWLS & BENTOS continued

korean chirashi* / 850 cal

\$22

white sushi rice, avocado, cucumber, carrots, green leaf lettuce, spring mix, crab stick, grape tomato, tuna, salmon, albacore, masago, apple, scallion, tenkasu, sesame oil EGG, FISH, SHELLFISH, SOY, WHEAT

kano chirashi* / 640 cal

\$22

sashimi, white sushi rice, daikon radish, shiso leaf, edible flowers and sesame seeds.

EGG, FISH, SHELLFISH, SOY, WHEAT

kano salmon bento* / 380 cal

\$22

grilled salmon, tuna and fluke sashimi, spinach ohitashi, daikon radish, shiso leaf, egg omelette, watermelon radish, spring mix, onion, beets, grape tomato, red radish, 4 pc shrimp california roll

EGG, FISH, SHELLFISH, SOY, WHEAT

kano chicken bento* / 330 cal

\$22

grilled chicken, tuna and fluke sashimi, spinach ohitashi, daikon radish, shiso leaf, egg omelette, watermelon radish, spring mix, onion, beets, grape tomato, red radish, 4 pc shrimp california roll

EGG, FISH, SHELLFISH, SOY, WHEAT

SIGNATURE ROLLS

yasai futomaki 5 pcs [v] / 260 cal

\$12

avocado, roasted red and yellow pepper, cucumber, shiitake ajitsuke, carrot, asparagus, basil, and ginger miso dressing.
SOY, WHEAT

the big apple 6 pcs / 380 cal

\$14

snow crab meat, chili soy wrap, avocado, cucumber, asparagus, white truffle, apple, fried onion, shiso leaf, and ginger miso dressing.

EGG, SOY, WHEAT, SHELLFISH

wild child* 6 pcs / 330 cal

\$15

tuna, salmon, rice paper, cilantro, asparagus, edible flowers, pine nuts, shredded beets and sweet chili and peanut sauces. FISH, PEANUT, SOY, TREE NUTS, WHEAT

the amazing spider roll 5 pcs / 440 cal

\$15

soft-shell crab, green leaf lettuce, asparagus, chili furikake and yuzu mayo.

FISH, SHELLFISH, SOY, WHEAT

venus* 8 pcs / 520 cal

\$16

yuzu dusted diver scallop, cucumber, avocado, tempura flakes, scallions, BBQ and spicy mayo sauces. Shellfish, soy, wheat

choose nigiri/sashimi/aburi 2 pcs \$6	calories per pc nigiri / sashimi
fluke* 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 <i>USA</i> EGG, FISH, SOY, WHEAT	50 / 20 cal
shrimp Vietnam shellfish	50 / 20 cal

SUSHI COMBINATIONS

all sushi combinations are served with miso soup (SOY)

roll combo* \$20

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

avocado cucumber [v]	310 ca
vegetable [v]	270 ca
shrimp california shellfish	320 ca
shrimp tempura shellfish, wheat	330 ca
snow crab california shellfish	310 ca
salmon avocado* fish	380 ca
tuna avocado* fish	330 ca

seafood nigiri & roll combo* / 540 cal

chef's choice of a 5-piece seafood nigiri, a 6-piece shrimp california roll, and an egg omelette
EGG, FISH, SHELLFISH, SOY, WHEAT

[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.

ALL DAY MENU

Monday – Sunday 11:00 am – 10:30 pm

WHOLE FOODS MARKET

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

I Y □ @GenjiSushiBars www.sushi-kano.com

\$22

OMAKASE*

served all day

\$40.00 / 790 cal

STARTERS

miso soup
spring mix salad

MAIN

5-piece vegetable futomaki
tuna nigiri
salmon nigiri
fluke nigiri
albacore nigiri
house tamago
burdock root
spinach goma-ae
pesto grilled sawara

DESSERT

tofu cheesecake

EGG, MILK, FISH, SOY, WHEAT, TREE NUTS

BEVERAGES

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
SAKE	
japanese sake 40z / cal N/A	\$8
WATER	
sparkling italian water with lemon / 0 cal	\$1
TEA	
hot green tea / 0 cal	\$3
DESSERT	
tofu cheesecake [v] / 130 cal	\$4
tofu cheesecake, almond, syrup	
MILK, SOY, TREE NUTS	
buzz worthy $[v] / 190$ cal	\$5
coffee gelee, almond, green tea powder, mint, cream sa	uce
MILK, TREE NUTS	
coconut cream mochi $4pcs[\mathbf{v}] / 370$ cal	\$6
$assortment\ of\ chocolate,\ mango,\ green\ tea\ and\ yuzu\ models and\ green\ tea\ and\ yuzu\ models and\ yuzu\ models and\ yuzu\ models\ green\ tea\ gre$	ochi
SOY, TREE NUTS	