

STARTERS

miso soup [v] / 60 cal \$4
miso, tofu, dry seaweed, scallions.
SOY

royal edamame [v] / 240 cal \$5
steamed edamame and salt.
SOY

kano salad [v] / 45 cal \$5
spring mix, grape tomatoes, red onion, beets, fried onion, sweet pea shoots, red radish and kano salad dressing.
SOY, WHEAT

fire salt salmon tataki* 6 pcs / 220 cal \$11
sriracha salt crusted salmon tataki, dill, jalapeño, red onion and ponzu sauce.
FISH, SOY, WHEAT

seafood salad* 380 cal \$11
salmon, tuna, albacore, ikura, cherry tomato, spring mix, carrots, cucumber, avocado, ginger miso dressing
FISH, SOY, WHEAT

BOWLS & BENTOS

all bowls and bentos are served with miso soup (soy)

park poké* / 520 cal \$18
salmon, white sushi rice, yellow corn, english cucumber, avocado, shredded red pepper, green leaf lettuce, yellow onion, sesame oil, edamame nissui, yuzu poké sauce
FISH, SOY, WHEAT

korean chirashi* / 740 cal \$22
white sushi rice, cucumber, carrot, green leaf lettuce, spring mix, crabmeat, tuna, salmon, albacore, apple, fried onion, tenkasu, spicy korean sauce
FISH, SHELLFISH, SOY, WHEAT

kano chirashi* / 610 cal \$22
sashimi, white sushi rice, daikon radish, shiso leaf, edible flowers and sesame seeds.
EGG, FISH, SHELLFISH, SOY, WHEAT

kano salmon bento* / 460 cal \$22
grilled salmon, tuna and salmon sashimi, spinach goma-ae, daikon radish, shiso leaf, egg omelette, watermelon radish, spring mix salad, 4 pc shrimp california roll
EGG, FISH, SHELLFISH, SOY, WHEAT

kano chicken bento* / 420 cal \$22
grilled chicken, tuna and salmon sashimi, spinach goma-ae, daikon radish, shiso leaf, egg omelette, watermelon radish, spring mix salad, 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

rainbow* 8 pcs / 370 cal \$14
shrimp nigiri, salmon, tuna, albacore, cucumber, avocado, scallions
FISH, 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

new venus* 8 pcs / 520 cal \$16
tuna, avocado, cucumber, black pepper, tenkatsu, scallion, spicy vegan mayo, sweet BBQ sauce
FISH, SOY, WHEAT

daily special by chefs* \$18
*your choice of any signature roll listed above
+ miso soup (soy) and kano salad (soy, wheat)*

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 cal
vegetable [v]	270 cal
shrimp california SHELLFISH	320 cal
shrimp tempura SHELLFISH, WHEAT	330 cal
snow crab california SHELLFISH	310 cal
salmon avocado* FISH	380 cal
tuna avocado* FISH	330 cal

seafood nigiri & roll combo* / 540 cal \$22
chef's choice of a 5-piece seafood nigiri, a 6-piece shrimp california roll, and an egg omelette
EGG, FISH, SHELLFISH, SOY, WHEAT

DRINKS & A LA CARTE ON THE OTHER SIDE

A LA CARTE *priced by pair*

choose nigiri / sashimi / aburi	2 pcs \$6	calories per pc nigiri / sashimi
atlantic salmon* <i>Norway</i>	FISH	60 / 30 cal
sockeye salmon* <i>USA</i>	FISH	50 / 20 cal
yellowfin tuna* <i>Philippines</i>	FISH	45 / 15 cal
house tamago <i>USA</i>	EGG, FISH, SOY, WHEAT	50 / 20 cal
shrimp <i>Vietnam</i>	SHELLFISH	50 / 20 cal

DRINKS

hot tea / 0 cal	\$3
hibiscus tea / 70 cal	\$3
matcha tea / 40 cal	\$3
thai chai tea / 100 cal	\$3.5
MILK	

[V] = vegetarian (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 041918

SUSHI KANO

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*

   @GenjiSushiBars

www.sushi-kano.com