

TO ORDER BEFORE YOU ORDER

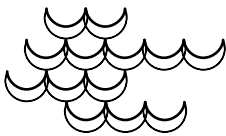
Grilled Shishito Peppers | 12 (gf)
Housemade Malt Vinegar Togarashi

Edamame | 6.5 (gf)
Celtic Sea Salt

Persian Cucumber Salad | 8.50 (gf)
Bamboo Shoot, Flowering Fern Root, Szechuan

White Miso Soup | 6 (gf)
Roasted Pink Oyster Mushrooms, Black Garlic Oil

Spicy Edamame | 8
Calabrian Chili, Garlic



SMALL BITES

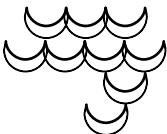
Little Gem Caesar Salad | 16 (gf, n)
Koji, Snap Peas, Spicy Lotus Chips

Kumamoto Oyster (4pcs) | 24 (gf)
Sake Mignonette, Hatch Green Chillies

Salmon Crispy Rice | 18 (gf)
Faroe Island Salmon, Yuzu Gochujang, Avocado, Dill

Rock Shrimp Tempura | 20 (gf, s)
Yuzu Aioli, Garlic Chips, Cherry Peppers, Shredded Cabbage

Shrimp & Peekytoe Crab Dumpling (4pc) | 19 (gf, s)
Lemongrass, Yuzu Truffle Dipping Sauce



DRESSED SASHIMI

OH BABY I LIKE IT RAW

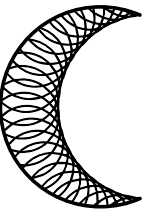
Salmon Sashimi | 17
Chinese Mustard, Lemon, Thyme, Shiso, Crispy Wonton

Bigeye Tuna Wasabi | 19 (gf)
Persian Cucumbers, Asian Pear, Radish, Wasabi-Soy Vinaigrette

Montauk Sea Bream | 18
Charred Japanese Miso Eggplant, Smoked Olive Oil, White Soy Dashi, Furikake, Lime Zest

Kona Kampachi Sashimi | 21 (gf)
Yuzu Kosho Tom Yum, Garlic Crisp, Charred Serrano

Local Fluke Sashimi | 20 (gf)
Ponzu, Endive, Scallion, Wasabi Peas, Hot Sesame Oil



CRAVE
SUSHI BAR

Crave Sushi Bar is committed to sustainable seafood sourcing partnering with Monterey Bay Aquarium and the James Beard Foundation. We highlight domestic fish whenever possible while celebrating global flavors and innovative preparations.

DRESSED NIGIRI (2 PC)

Local Scallop | 13 (gf)
Brown Butter, Lemon, Sea Salt

Kona Kampachi | 16 (gf)
Shiso Pesto

Big Eye Tuna | 17 (gf)
Yuzu Kosho Aji Verde

Sustainably Certified Bluefin Tuna O-Toro | 30 (gf)
Mezcal Nikiri, Scallion

Faroe Island Salmon | 12 (gf)
Yuzu Salt

Santa Barbara Uni | 31 (gf)
Miso Powder

Shrimp Ceviche | 12
Traditional Ceviche, Soft Tofu

Local Fluke | 12
Black Tahini

King Oyster Mushroom | 8 (gf)
Soy and Mirin

Hudson Valley Steelhead Trout | 14 (gf)
Nikiri, Salmon Roe

Salmon Roe | 13.50 (gf)
Creme Fraiche, White Balsamic

Sea Bream | 11.50 (gf)
Horseradish Coconut Cream

HOT PLATES

Dashi Ramen Pasta | 19
Togarashi Breadcrumbs, Bonito Flakes

Crispy Vinegar Braised Chicken Thigh | 24
White Soy Puree, Grilled Bok Choy

American Dry-Aged Wagyu Hot Stone (4 oz) | 43 (gf)
Miso Mustard, Wasabi Salt

Salmon Teriyaki | 34 (gf)
Roasted Chinese Water Spinach, Oyster Mushroom, Shallots

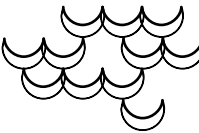
SMALL ROLLS

Bluefin Tuna O-Toro | 18 (gf)
Charred Shishito, Nikiri, Scallion

Salmon Avocado | 12 (gf)
Ume, Shiso

Warm Jonah Crab Roll | 20 (gf, s)
Sesame Seed, Ghee, Soy Paper

Spicy Tuna | 18 (gf)
Calabrian Chili, Thai Basil, Broccoli-Rabe



LARGE ROLLS

Spicy Maine Lobster | 26 (gf)
Spicy Mayo, Avocado, Wasabi Salt

Kona Kampachi | 21 (gf)
Jalapeno, Herbs, Truffle Yuzu Sauce

Maine Eel | 24 (gf)
Persian Cucumber, Pink Oyster Mushrooms, Kabayaki Sauce



NAKED SUSHI & SASHIMI

(1 PC NIGIRI / 3 PC SASHIMI)

Local Scallop | 5.50/15 (gf)

Kona Kampachi | 7/19 (gf)

Big Eye Tuna | 7/19 (gf)

Sustainably Certified Bluefin Tuna O-Toro | 14/40 (gf)

Faroe Island Salmon | 5/14 (gf)

Maine Eel | 7/20 (gf)

Santa Barbara Uni | 15 (gf)

Local Fluke | 5/14 (gf)

Hudson Valley Steelhead Trout | 5.50/15 (gf)

Salmon Roe | 6 (gf)

Sea Bream | 4.50/12 (gf)

MARTINIS

Lychee Tini | 16
Spring 44 Gin, Lichi-Li liqueur, Dry Vermouth, Lychee Garnish

Dirty Ginger Martini | 16
Vodka, House Pickled Ginger Brine, Pickled Ginger

Kuro Espresso Martini | 16
Tito’s Vodka, Mr. Black, Black Sesame, French Vanilla,
Black Walnut Bitters, Fresh Counter Culture Espresso

COCKTAILS

Ginza Girl | 16
Spring 44 Gin, Midori, Yuzu, Ginger, Muddled cilantro, Cava

Tamari Marg | 17
Spicy Lalo tequila, Ancho Reyes, Yuzu, Tamari, Wasabi Pea
Salt Rim

Deep Sea Diver | 17
Coconut Washed Rhum Agricole, Blue Curaçao, Yuzu

Kyoto Breeze | 17
Sake, Shochu, Fresh Persimmon, Plum, Strawberry Shrub,
Citrus Calpico, Homemade Boba

Crave Chu-Hai | 16
Vodka, Sake, Yuzu Shrub

Noh Name | 18
Iwai Whisky, Luxardo Maraschino, Cynar

Lychee Lemonade (Zero Proof) | 13
Lychee, Fresh Lemon , Hibiscus, Grapefruit Soda

AGAVE SPIRITS

Fortaleza Blanco |19

Siete Leguas Blanco |16

Lalo Tequila Blanco |16

Casa Dragones Reposado Mizunara | 52

El Tesoro Reposado |21

El Jolgorio Espadin Mezcal |36

~ SAKE ~

NEW YORK STATE of MIND ♥

Brooklyn Kura Blue Door | 13 draft/Junmai
Full bodied, earthy, dry, umami laden with subtle notes of
banana and ripe melon

Brooklyn Kura #14 Green Door | 16gl/78 (750ml)
Ginjo
Light bodied, delicate structure, soft floral and apple aroma

Brooklyn Kura Occidental Dry Hopped | 105
(750ml) Junmai Ginjo
Beer lover’s sake uses Citra hops to give pink hue. IPA nose

Dassai Blue 50 |16gl/76 (750ml) Junmai Daiginjo
Bold, ripe, cantaloupe followed by hard pineapple candy.
Legendary Japanese producer opened in Hyde Park, NY

Dassai Blue 23 |90 (325ml) Junmai Daiginjo
Both delicate and complex, refreshing and clean

Kato Sake Works | 17gl/88 (750ml) Nigori
Light, fun, cloudy, not your average sweet bomb nigori

Kato Sake Works | 17gl/88 (750ml) Junmai
Nice fleshy front, delightful balance

RICH and EARTHY ♠

Asahi Kubota | 13gl/65 (720ml) Junmai
Full flavor, high intensity, freshly picked mushroom, dry

Noguchi Hiyaoroshi Muroka | 21gl/100
(720)/ Junmai Ginjo
Sweet and savory, teriyaki umami, fall smokiness

Ryujin Kakushi “Dragon God” | 101 (720ml)
Ginjo Nama
Fresh and fruit forward, full mouthfeel

Wakaze Whisky Barrel | 25gl/117 Junmai Ginjo
Rich, sweet, aroma of oak, apricot, rum raisin, perfect
for after dinner

FRUITY and FLORAL ♣

Shoten Bijofu “The Gentleman” |124 (720ml) Junmai
Daiginjo
Ocean sake, soft, light, citrus, grapefruit nose, excellent depth

Amabuki Ichigo, “Strawberry Wind” | 12gl/58 (720ml)
Junmai Ginjo
Strawberry yeast, unique dry and floral palate

Sanwa Wakabotan, “Long Life Poet” | 113
(720ml) Junmai Ginjo Light, melon, perfect for delicate
dishes

Soto | 120 (750ml) Junmai Daiginjo
Elegant and clean, versatile

Wakatake Onigoroshi “Demon Slayer” | 140 (720ml)
Junmai Daiginjo
This sake converted Brian to sake over 20 years ago!

CLEAN and DELICATE ♦

Hakurakusei, “The Connoisseur”| 14gl/68 (720ml)
Junmai
Delicate, silky and ethereal, laser focused profile

Mimurosugi | 230 Junmai Diaginjo
Elegant umami, balance between a reserved ginjo aroma/ just
right amount of acidity

Senkin Classic Kame no O, “Immortal Wing” |15gl/72
(720ml) Junmai Daiginjo
Delicate, smartly sharp, grapefruit aroma, high acid

Kikumasa mune Taru |10gl/47(720ml) Junmai
Pepper on the nose and palette, aged in cedar, whisky drinkers
sake

Kokken Yume no Kaori | 12gl/56 (720ml) Junmai
Great beginners sake, gentle nose of fruit, mellow & dry

Hakkaisan ,Good Sake for the Good People| 11gl/33
(300ml)
Crisp and dry, perfect with raw oysters and sashimi

SPARKLING

Cremant D' Alsace | 16gl/60 Pierre Sparr Brut
Reserve FR
Fresh, smooth, dry and juicy

Champagne Brut | 20gl/95 (750ml) 49 (375ml)
Canard Duchene
Notes of yeast, cardamom and honey, Fine layer of acidity

Hakkaisan Junmai Daiginjo Sake 20gl/95
Fruity aroma, dry refreshing taste that finishes dry and crisp

WHITE

Sancerre 20gl/78 Roland Tissier et fills, 2022
Medium-dry, bright with tropical fruit notes, lively grapefruit

Chardonnay 20gl/76 Neyers 2020 Carneros, CA
Oak and butter, refined and refreshing, pear, apple, citrus, quince

Sauvignon Blanc 15gl/58 Deux Moulins,
2021 Loire Valley, FR
Fresh minerality, good citrus, a nice herbal ending

Albariño 14gl/54 Eido da Fonte, Rias Baixas,
2022 ESP
Citrus, tree fruit with soft floral nuances, fresh and balanced

RED

Pinot Noir 18gl/68 Averaen, 2021 Willamette Valley, OR
Black cherry, blood orange, pine, brilliant acidity and silky
tannins

Cabernet Sauvignon 19gl/74 Route Stock
2021 Napa Valley, CA
Mushrooms, plums and chocolate with a bay leaf finish

BEER

Echigo Koshihikari Rice Lager, JP 5.0 ABV| 11

Grasswagon IPA, Catskill Brewery, NY | 4.9 ABV|
draft 11

Gun Hill "Spirit of 76" American Pilsner, NY |
4.5 ABV | draft 9

Run Wild N/A IPA |7| Athletic Brewing Co, CT