

Belly Fish uses only the finest ingredients from around the world.
Some highlights include:

Bakkafrost Salmon: Faroe Islands
Hamachi: Kyushu, Japan
Pacific Bluefin Tuna: Baja California, Mexico
Scallops: Hokkaido, Japan
A5 Wagyu Beef: Kagoshima, Japan
Snow Crab: Newfoundland, Canada
Foie Gras: Hudson Valley, NY

All of our sauces are made in-house



RED MISO SOUP

organic red miso, scallions, premium tofu - 5
add torched snow crab - 5

COMBOS

PREMIUM - 10 NIGIRI + ROLL OF CHOICE* - 38

2 salmon, 1 torched salmon belly, 1 torched salmon belly + truffle oil, 3 tuna, 1 hamachi, 1 torched hamachi, 1 torched hamachi belly + truffle oil

BELLY - 6 NIGIRI + ROLL OF CHOICE* - 29

1 salmon, 1 torched salmon, 1 torched salmon belly 1 tuna, 1 hamachi, 1 torched hamachi

LARGE SALMON LOVERS - 10 NIGIRI + ROLL OF CHOICE* - 38

3 salmon, 2 torched salmon, 3 salmon belly, 2 torched salmon belly + truffle oil

SALMON LOVERS - 6 NIGIRI + ROLL OF CHOICE* - 29

2 salmon, 1 torched salmon, 2 salmon belly, 1 torched salmon belly

OMAKASE - 10 NIGIRI + ROLL OF CHOICE* - 49

torched A5 wagyu, eel, torched hamachi belly + truffle oil, hamachi, salmon, salmon belly, torched salmon belly + truffle oil, otoro, chutoro, akami

3 ROLL* - 29

spicy salmon, spicy tuna, spicy hamachi

2 ROLL* - 21

spicy salmon, spicy tuna

HAND ROLL* - 20

4 units: spicy salmon, spicy tuna, spicy hamachi, avocado

LUXE HAND ROLL* - 35

4 units: torched A5 wagyu, ikura, snow crab, negitoro

SASHIMI PLATES

thinly sliced

SALMON* - 18

avocado, micro cilantro, crispy capers, chipotle ponzu

YELLOWFIN TUNA TATAKI* - 18

scallions, sesame seeds, crispy leeks, house ponzu

HAMACHI* - 18

yuzu-kosho, truffle oil, yuzu-soy

CEVICHES

TUNA, AVOCADO & WATERMELON* - 21

yellowfin tuna, avocado, watermelon, house yuzu-ponzu, black quinoa pop, micro cilantro

COCONUT AJI AMARILLO* - 21

hamachi, lime, avocado, serrano peppers, red onion, crispy leeks, micro cilantro

HOKKAIDO SCALLOPS* - 27

orange supremes, jicama, pomegranate, avocado, house yuzu-ponzu, crispy leeks, micro cilantro

*all ceviches served with tostada chips

NIGIRI

(1 PER ORDER)

SALMON* 3.75	SALMON BELLY* 3.95
TORCHED SALMON BELLY + TRUFFLE OIL* 4	HAMACHI* 4
HAMACHI BELLY* 4.25	TORCHED HAMACHI BELLY + TRUFFLE OIL* 4.25
YELLOWFIN TUNA* 4	AKAMI* 5
CHUTORO* 6	OTORO* 8.50
TORCHED A5 WAGYU* 8	SCALLOP* 4.5
TORCHED SCALLOP + TRUFFLE OIL* 4.75	SNOW CRAB* 4
EEL 4	*add foie gras topping to any nigiri for \$1.95

*Combo covers rolls \$12 or less. Higher-priced rolls will be charged the difference.

TOSTADAS

AVOCADO - 10

chipotle aioli, french feta, pickled red onions, crispy leeks, micro cilantro

TUNA* - 10

chipotle aioli, soy-lime marinated yellowfin tuna, avocado, crispy leeks, micro cilantro

SALMON* - 10

chipotle aioli, salmon, french feta, avocado, crispy capers, lime zest, micro cilantro, lime wedge

SPICY HAMACHI* - 11

yuzu-kosho aioli, yuzu-soy marinated hamachi, avocado, serrano peppers, scallions, crispy leeks, micro cilantro

SPICY SCALLOPS* - 11

yuzu-kosho aioli, yuzu-soy marinated scallops, avocado, serrano peppers, scallions, crispy leeks, micro cilantro

SPICY SNOW CRAB - 11

yuzu-chipotle aioli, snow crab, avocado, serrano peppers, scallions, crispy leeks, micro cilantro, lime wedge

HAND ROLLS

(* *OPTION TO MAKE RICE CRISPY)

CUCUMBER
4**

SALMON*
6**

TUNA*
6**

NEGITORO*
10

CHUTORO*
10

SNOW CRAB
7**

HAMACHI*
7**

SCALLOPS*
8

A5 WAGYU*
12**

SHRIMP TEMPURA
6**

*available with chipotle or yuzu-kosho mayo

AVOCADO
5**

SPICY SALMON*
6**

SPICY TUNA*
6**

AKAMI*
9

EEL
6**

SPICY CRAB
7**

SPICY HAMACHI*
7**

SPICY SCALLOPS*
8

IKURA*
10**

CRISPY RICE

(2 PER ORDER)

AVOCADO
5

SPICY SALMON*
7

SPICY HAMACHI*
7

SPICY TUNA*
7

SPICY CRAB
7

MAKIS (ROLLS)

CUCUMBER - 9

AVOCADO - 10

ASPARAGUS - 9

TUNA / SPICY TUNA* - 13

NEGITORO* - 15

SALMON / SPICY SALMON* - 13

SPICY HAMACHI* - 13

HAMACHI & SCALLIONS* - 13

EEL - 13

TORCHED SALMON, MISO & AVOCADO* - 13

TORCHED SALMON & SHRIMP TEMPURA* - 14

TORCHED SALMON, SPICY CRAB & AVOCADO* - 16

TORCHED SALMON & HAMACHI ROLL* - 18

TORCHED SALMON & YELLOWFIN TUNA ROLL* - 18

SHRIMP TEMPURA* - 13

asparagus, avocado

*available with chipotle or yuzu-kosho mayo

SALMON LOVERS* - 14

raw salmon inside, torched salmon on top

AVOCADO RAINBOW* - 14

topped with salmon, tuna & hamachi

SCALLOPS / SPICY SCALLOP* - 15

SPICY SNOW CRAB - 15

SNOW CRAB double snow crab portion - 17

SNOW CRAB CALIFORNIA avocado, cucumber - 14

SNOW CRAB CALIFORNIA RAINBOW* - 16

topped with salmon, tuna & hamachi

SPICY SNOW CRAB CALIFORNIA RAINBOW* - 16

topped with salmon, tuna & hamachi

AUSTRALIAN WAGYU DRAGON* - 16

medium rare wagyu, cilantro, maldon salt, avocado

AKAMI, SCALLIONS & AVOCADO* - 17

TORCHED A5 WAGYU & AVOCADO* - 22

BELLY BOWLS

SALMON ZUKE DON* - 23

marinated salmon, avocado and choice of toppings over warm sushi rice or organic mixed greens

TUNA ZUKE DON* - 23

marinated yellowfin tuna, avocado and choice of toppings over warm sushi rice or organic mixed greens

IKURA DON* - 37

ikura, avocado and choice of toppings over warm sushi rice or organic mixed greens

BROILED SALMON - 26

choice of sweet miso sauce, chipotle ponzu glaze, or teriyaki - served with yuzu-soy charred broccoli & choice of toppings over warm sushi rice

MISO GLAZED EGGPLANT - 19

yuzu-soy charred broccoli and choice of toppings over warm sushi rice

GRILLED CHICKEN THIGHS - 22

choice of sweet miso sauce, chipotle ponzu glaze, or teriyaki - served with yuzu-soy charred broccoli & choice of toppings over warm sushi rice

GRILLED EEL - 24

eel sauce, avocado and choice of toppings over warm sushi rice

AUSTRALIAN WAGYU STEAK - 39

choice of house wagyu jus, sweet miso sauce, chipotle ponzu glaze, or teriyaki - served with yuzu-soy charred broccoli & choice of toppings over warm sushi rice

CHIRASHI* - 29

thinly sliced sashimi style pieces, avocado & choice of toppings over warm sushi rice or organic mixed greens. 3 salmon, 3 salmon belly, 4 tuna, 2 hamachi & 1 hamachi belly

DELUXE CHIRASHI* - 45

thinly sliced sashimi style pieces, avocado & choice of toppings over warm sushi rice or organic mixed greens. 2 salmon, 2 salmon belly, 2 hamachi, 1 hamachi belly, 2 snow crab, 2 akami, 3 chutoro, 2 scallop, 20g ikura

**choice of toppings: cucumber, furikake, edamame, pickled ginger, scallions, crispy leeks, *sesame seeds, *serrano peppers, *seaweed salad° (\$1.95), *ikura (25 gr - \$7.95), *ikura 50 gr (\$12.95)*

** don bowls only*

SIDES

WARM SUSHI RICE

4

YUZU-SOY CHARRED BROCCOLI

6

HOUSE SALAD

6

PORK GYOZAS (5 PIECES)

8

SHRIMP GYOZAS (5 PIECES)

9

IKURA RICE BOWL*

15

EDAMAME

6

MISO GLAZED EGGPLANT

6

SEAWEED SALAD

6

CHARRED YUZU BUTTER EDAMAME

8

SHRIMP TEMPURA (5 PIECES)

12

TORCHED A5 WAGYU RICE BOWL

30

SALADS

organic mixed greens, grape tomatoes, crunchy jicama + toppings of choice, served with lime-miso or ginger-lime dressing

GRILLED CHICKEN THIGHS

20

AUSTRALIAN WAGYU STEAK

39

BROILED SALMON

26

all proteins come with choice of sauce: sweet miso, chipotle, teriyaki

**choice of toppings: edamame, pickled ginger, crispy leeks, sesame seeds, serrano peppers, pickled red onion, crumbled french feta cheese, seasoned chopped almonds, sliced avocado (\$2.50), seaweed salad (\$1.95), ikura (25 gr - \$7.95), ikura 50 gr (\$12.95)*

DESSERTS

MOCHI ICE CREAM

matcha, mango, black sesame, vanilla
2.50

MATCHA & PISTACHIOS RICE KRISPIE TREAT

6

WARM NUTELLA & BANANA CROISSANT PUDDING

7

MASCARPONE CHEESECAKE

8

MATCHA MASCARPONE CHEESECAKE

8

PASSION FRUIT CRÈME BRÛLÉE

9

MADAGASCAR VANILLA CRÈME BRÛLÉE

10

18% service charge applied to all checks.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

--Section 3-603.11, FDA Food Code *

DRINKS

COLD BEER

SAPPORO PREMIUM - 7
Lager, Japan

MUSAHINO - 8
Pilsner, Japan

**KAWABA
SNOW WEIZEN - 11**
Wheat, Japan

**KAWABA
SUNRISE ALE - 11**
Amber, Japan

OISHII SAKE SPRITZ

refreshing cocktails made with premium sake, sparkling water, and real fruit

MANGO YUZU - 10

LYCHEE LEMON - 10

**COCONUT
LEMONGRASS - 10**

WATERMELON LIME - 10

SAKE

SOTO PREMIUM - 12
Junmai (180 ml)

HOMARE LYCHEE - 22
Nigori (300 ml)

OISHII - 32
Nigori (375 ml)

OKUNOMATSU - 28
Ginjo (300 ml)

**SOTO SUPER
PREMIUM - 36**
Junmai Daiginjo (300 ml)

WINE

KING ESTATE - 26
Pinot Gris,
Willamette Valley (375 ml)

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Pinot Noir,
Willamette Valley (375ml)

**YEALANDS ESTATE
- 11/54**
Sauvignon Blanc,
New Zealand (750 ml)

**ANGELS &
COWBOYS - 26**
Rose, Sonoma (375 ml)

GANCIA - 12
Prosecco, Italy (187 ml)

** \$25 corkage fee
per 750ml bottle*

COFFEE & TEA

**RISTRETTO / ESPRESSO
AMERICANO / ASSORTED TEAS - 4**

CAPPUCCINO - 5

NON-ALCOHOLIC BEVERAGES

Acqua Panna Natural
Spring Water - **5**

Sanpellegrino
Sparkling Water - **3**

Fruga: All Natural Mango
Sparkling Soda - **4**

Fruga: All Natural Pink
Guava Sparkling Soda - **4**

Fruga: All Natural Pineapple
Sparkling Soda - **4**

Diet Coke - **3**

Coca Cola - **3**

** Complimentary
filtered water*

Coke Zero - **3**



BELLY FISH

LUNCH COMBOS

SUSHI & TOSTADA* - 22

1 tostada of your choice + 1 sushi roll of your choice
+ 3 nigiri: salmon belly, yellowfin tuna, hamachi

ROLL & BOWL* - 22

1 tuna or salmon zuke don (lunch portion) + 1 sushi
roll of your choice

CEVICHE & TOSTADA* - 22

1 ceviche + 1 tostada of your choice

BOWL & 2 HAND ROLLS* - 22

1 tuna or salmon zuke don (lunch portion) + 2 hand
rolls of your choice

BELLY COMBO & CHOICE OF SIDE* - 30

edamame, house salad, seaweed salad, yuzu-soy charred
broccoli, miso glazed eggplant & miso soup

*Combo covers rolls \$12 or less. Higher-priced rolls
will be charged the difference.

*Combo covers hand rolls \$6 or less. Higher-priced
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