

**SASHIMI** | **NIGIRI** | **MAKI**  
(3 PIECES) | (2 PIECES) | (1 ROLL)

**鮭 SAKE**  
salmon 7. | 6. | 7.

**間八 KANPACHI**  
amberjack 8. | 7. | 8.

**鰻 UNAGI**  
eel 10. | 9. | 10.

**鮪 MAGURO**  
yellowfin tuna 8. | 7. | 8.

**雲丹 UNI**  
sea urchin 10. | 9.

**海老 EBI**  
shrimp 6. | 5. | 6.

**イクラ IKURA**  
salmon roe 9. | 8.

**飛子 TOBIKO**  
flying fish roe 6. | 5.

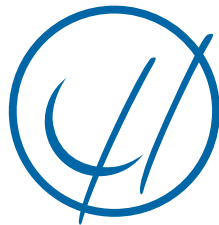
**スモークサーモン SUMŌKUSĀMON**  
smoked salmon 7. | 6. | 7.

**サバ SABA**  
mackerel 8. | 7. | 8.

**ハマチ HAMACHI**  
yellowtail 9. | 8. | 9.

**蛸 TAKO**  
octopus 8. | 7. | 8.

# I S H I S U S



H A T T I E ' S B E T H E S T R A T H A L L A N H O T E L B R O O C H E S T E R . N E W Y O R K

## OMAKASE TRUST ME

10 assorted slices of fish on rice **NIGIRI PLATE** 20.

16 assorted slices of fish **SASHIMI PLATE** 30.

12 assorted sashimi cuts and vegetables scattered over rice **CHIRASHI BOWL** 25.

variety of on- and off-menu items **3-ROLL PLATE** 35.

PLEASE INFORM OUR STAFF OF ANY DIETARY RESTRICTIONS

## MAKI ROLLS

king crab, avocado, cucumber, tobiko, yuzu aioli **SANTA BARBARA** 19.

Santa Barbara topped with eel, tuna, salmon, yellowtail, shrimp, scallions, eel sauce, sesame seeds **DOUBLE RAINBOW** 35.

marinated spicy octopus, avocado, aguachile **MACHO TAKO** 12.

smoked salmon, bacon, cream cheese, red onion, cucumber aioli **OSHI** 10.

tempura shrimp, cucumber, scallion, tempura crunchies, sriracha, spicy aioli, eel sauce **FALLON** 14.

shrimp tempura, tuna, bacon, scallions, fried garlic, topped with fresh water eel, tobiko, kimchi sauce, spicy aioli **GODZILLA** 25.

pickled carrots, asparagus, cucumber, avocado, scallions, bean sprouts, snap peas, wrapped in goma soy paper **LOUIE LOUIS** 12.

salmon, avocado, scallions, asparagus, sriracha oil, lemon **KILLER KELLER** 11.

yellowtail, jalapeño, scallions, ponzu **MASAKI** 12.

tuna, sriracha, sambal, scallions, togarashi **ROKURO** 14.

grilled wagyu, greens, tomato, red onion, fried garlic, sesame seeds, special sauce **OKI MAC** 20.

white miso, sesame, togarashi, taro root chips

**EDAMAME 'HUMMUS'**

6.

Himalayan sea salt

**STEAMED EDAMAME**

7.

sweet soy, candied bacon, bonito flake, crispy garlic

**CHARRED SHISHITO PEPPERS**

7.

wakame, hijiki, shiitake, scallions, cucumber,  
sea beans, sesame-soy dressing

**SEAWEED SALAD**

5.

palm sugar, fresno chiles, cilantro, lime, peanuts

**JUMBO CHICKEN WINGS**

10.

*Hattie's*

P L A T E S

raw with cucumber-yuzu mignonette

**HALF-DOZEN OYSTERS**

18.

lobster, scallions, miso garlic cream, sushi rice

**SUSHI 'RISOTTO'**

14.

shaved red onion, avocado, yuzu, white soy, aguachile, yuzu tobiko

**SCALLOP CEVICHE**

14.

cashew, coconut, basil, tamarind, cilantro

**MARINATED & CHILLED MAINE LOBSTER**

16.

jalapeños, ginger, yuzu-koshu aioli

**CRISPY SQUID**

12.

sweet peach and curry glaze, cucumber salad, labne

**LOCAL LAMB SPARE RIBS**

14.

seaweed 'salsa verde,' warm summer bean and potato salad

**GRILLED SPANISH OCTOPUS**

14.

truffle-taro root crisps, black garlic aioli, quail egg yolk

**LIGHTLY-SMOKED WAGYU BEEF TARTARE**

15.

house-made soba noodles, scallion, chilled sesame broth

**SESAME AND GRAIN-SEARED YELLOWFIN TUNA**

15.

smoked silken tofu, sweet soy-braised garlic, shiso, sesame, crispy onions

**HEIRLOOM TOMATO SALAD**

10.

dashi butter, corn 'bisque,' scallions

**STEAMED LOBSTER DUMPLINGS**

14.

mixed seasonal vegetables and seafood, nori salt, tempura sauce

**TEMPURA**

21.