

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



BELLY FISH

RED MISO SOUP

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

COMBOS

PREMIUM - 10 NIGIRI + ROLL OF CHOICE - 37

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 - 28

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

LARGE SALMON LOVERS - 10 NIGIRI + ROLL OF CHOICE - 37

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

SALMON LOVERS - 6 NIGIRI + ROLL OF CHOICE - 28

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

OMAKASE - 10 NIGIRI + ROLL OF CHOICE - 50

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

3 ROLL - 28

spicy salmon, spicy tuna, spicy hamachi

2 ROLL - 20

spicy salmon, spicy tuna

HAND ROLL - 19

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 - 20

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

COCONUT AJI AMARILLO - 20

golden corvina, lime, avocado, serrano peppers, red onion, crispy leeks, micro cilantro

HOKKAIDO SCALLOPS - 25

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

*all ceviches served with tostada chips

NIGIRI

(1 PER ORDER)

SALMON

3.25

SALMON BELLY

3.50

TORCHED SALMON BELLY + TRUFFLE OIL

3.75

HAMACHI

3.75

HAMACHI BELLY

4

TORCHED HAMACHI BELLY + TRUFFLE OIL

4.25

YELLOWFIN TUNA

4

AKAMI

5

CHUTORO

6

OTORO

8.50

TORCHED A5 WAGYU

8

SCALLOP

4

TORCHED SCALLOP + TRUFFLE OIL

4.25

SNOW CRAB

4

EEL

4

* add foie gras topping to any nigiri for \$1.95

TOSTADAS

AVOCADO - 9

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

TUNA - 9

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

SALMON - 9

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

SPICY HAMACHI - 9

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

SPICY SCALLOPS - 10

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

SPICY SNOW CRAB - 10

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
5*

TUNA
6*

NEGITORO
10

CHUTORO
10

SNOW CRAB
7*

HAMACHI
7*

SCALLOPS
8

A5 WAGYU
12*

SHRIMP TEMPURA
5*

*available with chipotle or yuzu-kosho mayo

AVOCADO
4*

SPICY SALMON
5*

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 HAMACHI
6

SPICY CRAB
7

SPICY SALMON
6

SPICY TUNA
6

MAKIS (ROLLS)

CUCUMBER - 8

AVOCADO - 9

SPICY TUNA - 11

TUNA - 11

NEGITORO - 15

SPICY SALMON - 11

SALMON - 11

SPICY HAMACHI - 11

HAMACHI & SCALLIONS - 12

EEL - 12

TORCHED SALMON, MISO & AVOCADO - 12

SHRIMP TEMPURA - 12

asparagus, avocado

*available with chipotle or yuzu-kosho mayo

SALMON LOVERS - 13

raw salmon inside, torched salmon on top

AVOCADO RAINBOW - 13

topped with salmon, tuna & hamachi

SCALLOPS - 14

SPICY SCALLOPS - 14

SPICY SNOW CRAB - 15

SNOW CRAB double snow crab portion - 15

SNOW CRAB CALIFORNIA avocado, cucumber - 13

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 - 22

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

TUNA ZUKE DON - 22

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 - 25

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 - 17

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

GRILLED CHICKEN THIGHS - 18

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 - 22

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

AUSTRALIAN WAGYU STEAK - 40

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 - 25

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: 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

SHRIMP TEMPURA (5 PIECES)

12

IKURA (25g)

8

TORCHED A5 WAGYU RICE BOWL

30

SPICY HOUSE PICKLES

3

EDAMAME

6

MISO GLAZED EGGPLANT

6

IKURA RICE BOWL

15

HOUSE SALAD

6

SEAWEED SALAD

6

CHARRED YUZU BUTTER EDAMAME

8

SALADS

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

GRILLED CHICKEN

18

AUSTRALIAN WAGYU STEAK

40

BROILED SALMON

25

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

MATCHA & PISTACHIOS RICE KRISPIE TREAT

6

MASCARPONE CHEESECAKE

8

MATCHA MASCARPONE CHEESECAKE

8

WARM NUTELLA & BANANA CROISSANT PUDDING

7

PASSION FRUIT CRÈME BRÛLÉE

9

MADAGASCAR VANILLA CRÈME BRÛLÉE

10

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

COCKTAILS

SAKE MOJITO - 14

GRANADA SAKE - 14

SAKE

SOTO PREMIUM - 12

Junmai (180 ml)

HOMARE LYCHEE - 22

Nigori (300 ml)

KUROSAWA - 26

Nigori (300 ml)

OKUNOMATSU - 28

Ginjo (300 ml)

**SOTO SUPER
PREMIUM - 36**

Junmai Daiginjo (300 ml)

NAMI - 14/110

Junmai Ginjo (750 ml)

WINE

KING ESTATE - 26

Pinot Gris,
Willamette Valley (375 ml)

KING ESTATE - 26

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 - 5

All Natural Mango
Sparkling Soda - 4

All Natural Pink Guava
Sparkling Soda - 4

Coca Cola - 3

Diet Coke - 3

Coke Zero - 3

* Complimentary
filtered water



BELLY FISH