

SUSHI LAB

OMAKASE

Chef Selection 60

available after 5 pm

The Lab Experiment 100

▪ 11 signature courses ▪

“The perfect start to curb your
crave for sushi.”

▪ 15 signature courses ▪

The Lab Experiment is a journey for the
senses including some of the finest
ingredients like fresh truffle, wagyu,
and caviar.

SMALL PLATES

SPICY EDAMAME 8  

charred edamame tossed in togarashi seasoning

CHICKEN GYOZA 11

chicken dumplings with scallion soy dipping sauce

CRISPY COCONUT SHRIMP 14

lightly breaded, served with a sweet chili sauce

MISO-GLAZED EGGPLANT 11

miso-caramelized eggplant with japanese mayo

TRUFFLE FRIES 12

crispy fries, white truffle oil, grated parmesan cheese
& scallions

GENERAL TSO'S WINGS 16

chicken wings tossed in spicy honey hoisin sauce
substitute buffalo or bbq sauce

BAO BUNS (3) *choose one*

CRAB — crispy soft shell crab, spicy cabbage, eel sauce 15

PORK BELLY — cucumber, carrots, cilantro, sweet chili 12

MISO EGGPLANT — cucumber, carrots, cilantro 10

TERIYAKI BRUSSELS SPROUTS 10 

pan-seared brussels, caramelized onion, toasted almonds

CRISPY BOK CHOY 10 

flash fried bok choy, crispy garlic chips, ginger scallion soy

YELLOWTAIL JALAPEÑO * 18

yellowtail, thinly sliced dressed in ponzu sauce,
topped with jalapeño and micro cilantro

VEGETABLE SPRING ROLL 13

served with sweet chili sauce

SALADS

CAESAR SALAD 11

chopped romaine, croutons, caesar dressing,
parmesan | *add chicken or catch of the day +7*

POMPANO SALAD 11  

spring mix, shaved carrots, cucumber, tomato,
onion, shredded cheddar jack, ranch dressing
add chicken or catch of the day +7

SESAME CHICKEN GINGER SALAD 16

romaine, mandarins, toasted cashews, cabbage,
carrots, sesame ginger dressing, wontons
substitute catch of the day

FROM THE KITCHEN

BACON CHEESEBURGER * 15

topped with cheddar cheese, lettuce, tomato,
onion, and spicy mayo

BLACKENED FISH SANDWICH * 18

blackened crusted grouper or mahi, lettuce,
tomato, onion, served with tartar sauce

CRISPY CHICKEN SANDWICH 15

fried chicken, spicy asian sand, pickled cucumber chips

VEGGIE WRAP 10 

chopped romaine, tomato, cucumber, carrots,
choice of sauce: buffalo, ranch, caesar
add chicken or catch of the day +7

FISH TACOS * 15

catch of the day, pico de gallo, wasabi crema,
spicy cabbage slaw, served on corn tortillas

SWEET & SOUR CHICKEN & WAFFLES 18

fried chicken, grilled pineapple, topped with
sweet & sour sauce

WAGYU BEEF LETTUCE WRAPS 18

seared wagyu, baby lettuce, pickled vegetables,
rice noodles, ginger garlic sauce

substitute miso eggplant 10 

SPECIALTY ROLLS

TUNA LOVERS ROLL * 18

spicy tuna tartare, avocado, topped with
tuna, spicy aioli, chives, rice pearls

YELLOWTAIL JALAPEÑO ROLL * 18

yellowtail, jalapeño, chili soy glaze,
chives, crispy garlic

SEARED SALMON ROLL * 18

crab, asian pear, topped with seared salmon,
truffle miso, serrano pepper

SURF AND TURF ROLL * 24

shrimp tempura, crab, avocado, topped with
wagyu beef, yakinku glaze, yuzu miso, chives

MATCHA CRUNCH ROLL * 20

shrimp tempura, avocado, topped with spicy
baked crab, eel sauce, matcha rice pearls

WATER DRAGON ROLL * 18

bbq eel, cucumber, sliced avocado, eel sauce,
sesame seeds, sansyo pepper

VEGAN ROLL 16

avocado, cucumber, pickled burdock, pickled daikon,
yuzu miso, rice pearls

SASHIMI PLATTER * 36 

two slices of each tuna, salmon & hamachi

NIGIRI PLATTER * 38 

two pieces of each tuna, salmon & hamachi

CLASSIC SUSHI ROLLS

TUNA * 14 

tuna, cucumber

YELLOWTAIL * 14 

yellowtail, scallion

SALMON AVOCADO * 14 

salmon, avocado

CALIFORNIA * 16 

crab, cucumber, avocado

FOR ALL AGES

flatbread pizza 12 *add pepperoni +2*

hotdog 10

cheeseburger sliders 13

chicken tenders 12

chicken quesadilla 13

penne pasta with marinara 13 *add chicken +7* 

macaroni & cheese 13 *add chicken +7*

SIDES

fries 5 • **sweet potato fries** 5 • **house salad** 5

DESSERTS

key lime pie 10 • **assorted mochi** 10

18% is automatically added to your bill.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness. Our restaurant offers products with tree nuts,
soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-
contamination, we cannot guarantee that our products are safe to consume for people
with tree nut, soy, milk, egg or wheat allergies. Alert your server with any concerns.*

FROZEN DRINKS

14

add floater +4

DAIQUIRI

rum, with your choice of strawberry, passion fruit, mango, or banana

PINA COLADA

rum, cream of coconut, pineapple juice

RUM RUNNER

rum, dark rum, blackberry liqueur, creme de banana liqueur, grenadine

MARGARITA

tequila, triple sec, garnished with lime

COCO-MOJITO

white rum, cream of coconut, mint, lime juice

FUNKY MONKEY

rum, kahlua, banana puree, chocolate

MAKE IT A VIRGIN 10

WINES

WHITES & ROSÉS

- Pinot Grigio Antinori Cristina 11 / 44
- Sauvignon Blanc Matua 12 / 44
- Chardonnay Chalkhill 14 / 52
- Rosé Whispering Angel 14 / 52

REDS

- Pinot Noir Cycles Gladiator 10 / 36
- Merlot Murphy's 11 / 40
- Cabernet Sauvignon Josh 13 / 48

BUBBLES

- Prosecco Gambino 10 / 35
- Prosecco La Marca 15 / 55
- Champagne Brut Piper Heidsiek 115
- Veuve Cliquot Yellow Label 150
- Dom Perignon 350

HANDCRAFTED COCKTAILS

14

JAPANESE MULE

haku vodka, splash of yuzu, topped with ginger beer

CASA YUZU

milagro reposado, yuzu, honey, lemon wheel, pink peppercorn

SMOKEY PALOMA

bruxo mezcal, lime juice, grapefruit juice

SANTORI OLD FASHIONED

santori japanese whiskey topped with black cherry & orange peel

FLORADORA

roku gin, raspberries, lime juice, prosecco

LYCHEE MARTINI

tito's vodka, lychee puree, citrus elderflower liqueur, lychee garnish

HONEY BOURBON SMASH

bulleit bourbon, lemon juice, mint, strawberries

SEASIDE SAPPHIRE

bombay sapphire , elderflower liqueur, lime juice, club soda

SWEET HEAT MARGARITA

milagro silver, tropical juices, fresh lime, jalapeño, half rim of spicy togarashi salt

FLOWER BOMB

milagro blanco, sake, yuzu, butterfly pea tea, lavender bitters

MOCKTAILS

PINEAPPLE EXPRESS 10

ginger beer, pineapple juice, muddled raspberries & mint

INCOGNITO MOJITO 10

fresh muddled mint & lime mixed with sparkling water choice of passion fruit, strawberry, mango or classic lime

ORCHID YUZU SPRITZER 10

pea flower tea, yuzu juice & sparkling water

JALAP-EN-O BUSINESS 10

mango, lemon juice, jalapeno, micro cilantro, half rim of spicy togarashi

TROPIC THUNDER 10

tropical red bull, mango, pineapple juice

ESPRESSO FAUXTINI 11

espresso coffee, oat milk, chocolate

SAKE LIST

SPLIT/BTL

Dassai 39 42 /95

Manotsuru Bulzai 39/105

Suigui Drunken Whale 36/74

Born Gold 98

Sho Chiku Bai Nigori 40

GLS/BTL

Heavensake Junmai 12 12/72

Heavensake Junmai Ginjo 14/84

Heavensake Junmai Daiginjo 20/120

Daimon Road To Osaka Nigori 61

Hakkaisan Toku Betsu Honjozo 65

FLIGHT TO HEAVEN 50

3-sake flight consisting of Heavensake Junmai 12, Heavensake Junmai Ginjo & Heavensake Junmai Daiginjo

BEER

- Bud Light 7
- Corona 7
- Michelob Ultra 7
- White Claw 7
- Seasonal IPA 8
- Stella Artois 8
- Kirin Ichiban 8
- Sapporo 8
- Kirin Light 8
- Heineken 0.0 6

WATER

- 6 SM / 10 LG
- Fiji
- San Pellegrino