

夕 DINNER TAKE-OUT MENU

鮨・刺

卷

SUSHI or SASHIMI á la carte
single order consists of 2 pieces of sushi
or 3 pieces of sashimi

SUSHI BAR

sushi omakase chef's choice, no substitution, 14 pieces	60
sushi chef's selection 12 pieces nigari, maki roll 3 pieces	35
sashimi chef's selection 17 pieces	45
sushi and sashimi moriawase chef's selection, 13 pieces sashimi, 12 pieces nigiri	75
assorted roll california roll, spicy tuna roll, tempura roll	25
chirashi sashimi, sushi rice	35
kaisendon yuzunohana sashimi diced, salad green, spicy kochujang sauce	25
KITCHEN	
wafu steak/wagyu ribeye AAA angus beef, demi soyu	35 / 85
gindara black cod saikyo miso marinated, hajigami	35
double decker bento choice of main (salmon, yakiniku beef, chicken breast), tempura, sushi, sashimi, seasonal sides	36
unaju fresh water eel, sansho	25
nabeyaki udon seafood, egg, vegetables	25

		sashimi	sushi
hon maguro	bluefin tuna	17	15
zuke	soy-marinated tuna	18	16
o-toro	bluefin tuna belly	24	17
aburi maguro	seared tuna	18	16
aburi toro	seared tuna belly	24	17
bincho maguro	albacore tuna	8	7
hamachi	yellowtail	12	11
kanpachi	amber jack	12	11
*shimaaji	striped jack	15	14
ma dai	red seabream	14	12
*kinme dai	golden eye	14	12
kuro dai	black seabream	11	10
*kuro soi	black rock fish	11	10
*kohada	gizzard shad	11	10
aji	horse mackerel	13	12
*iwashi	fresh sardine	13	12
saba	mackerel	13	12
sake	alaskan king salmon	12	11
	atlantic salmon	8	7
*masu	ocean trout	12	11
unagi	fresh water eel	12	11
	fresh water eel tempura		12
anago	seawater eel	15	15
hotate	Hokkaido scallop	12	11
uni	sea urchin	14	11
taraba kani	king crab	20	15
ebi	black tiger shrimp	7	6
botan ebi	botan shrimp	13	10
amaebi	sweet shrimp	10	9
yude tako	steamed octopus	9	8
ika	squid	8	7
ikura	salmon roe	14	11
	with quail egg		12
tobiko	flying fish roe	7	6
	with quail egg		8
tamago	egg omelette	6	5
escola	oil fish	8	7
hirame	fluke	13	12
kobujime	kelp-marinated fluke	14	12

*some fish may be seasonal,
ask chef for special daily fish selection

ROLLS

	REGULAR ROLL	TEMAKI HAND-ROLL
california	8	7
rainbow	16	
add real crab	8	
tuna	8	7
salmon	8	6
salmon & avocado	9	8
salmon & scallion	8	7
yellow tail & scallion	9	8
spicy tuna	10	9
spicy salmon	10	9
spicy Hokkaido scallop	13	10
crunchy spicy tuna	11	10
crunchy spicy salmon	11	10
tempura	9	8
dynamite tempura shrimp, tempura flake, spicy aioli	12	10
eel & avocado dragon roll: tempura shrimp, unagi, avocado	15	13
vegetarian		
- umekyu (umeboshi, cucumber)	6	5
- yam	7	6
- avocado	7	6
- cucumber	6	5
SPECIALTY ROLLS		
naomi spinach, fern head, zucchini, carrot, daikon	16	
softshell crab softshell crab, avocado, truffle unagi sauce	17	11
lobster P.E.I. lobster, avocado	18	
oyster & kimchee panko oyster, kimchee, mizuna	14	11
smoked salmon red onion, capers, cream cheese	13	
yuzu everything roll eel, avocado, shiitake, tamago, salmon, takuan, cucumber, kanikama	25	
yuzu roll *signature roll	20	
red dragon tempura shrimp, salmon	15	
yuzu roll tempura shrimp, salmon, white fish	18	

Welcome to YUZU•NO•HANA

YUZU•NO•HANA Sushi and Sake Bar offers relaxed Japanese dining with both traditional menu and modern Izakaya in a contemporary setting.

After a successful decade at Japango, Chef Bruce Bu brings the YUZU•NO•HANA touch to signature dishes such as Saikyo Miso Grilled Black Cod and Berkshire Pork Belly Braised in Sansho Miso. Renowned for our fresh sashimi and sushi, we also take pride in the details, down to our handcrafted miso and house-made soy sauce.

Also exclusive to YUZU•NO•HANA is an original cocktail menu by Hiroki Hara, our resident mixer from Japan. A wide variety of specialty sake and shochu is available, as well as cocktails featuring refreshing ingredients like lychee and yuzu.

Located in Toronto's entertainment and business districts, YUZU•NO•HANA offers seating for up to 170 guests on two levels, including large sushi bar in an attractive setting with high ceilings, exposed brick and large windows.



about YUZU



Widely used in Japanese cuisine, yuzu is a citrus fruit similar in appearance to a small grapefruit. It has a tart and distinctive flavour resembling grapefruit with overtones of mandarin orange.

In addition to being used as an ingredient in ponzu dipping sauce, yuzu also appears as a fragrant and flavourful garnish in many dishes. Try some of our signature dishes featuring yuzu.