



SUSHI
garage

COOLANT

Yellowtail Jalapeno Crudo	30	Tuna/Salmon/Hamachi Tacos	24
Truffle-Yuzu Branzino Tiradito	25	Nori Taco Trio Yuzu Salmon Kizami Tuna Shrimp Tempura w/ Wasabi Mayo	28
Tuna Carpaccio "New"	25	Yuzu-Ginger Lettuce Hearts	12
Octopus Sunamono	23	Seaweed Salad	16
Tuna Tartare - Aji Amarillo Yuzu	33	Field Green Salad w/Creamy Ginger Dressing Add On: Shrimp 11 Chicken 12 Tenderloin 14	15
Gochujang Ceviche	32		

SUPER CHARGER ROLLS

Tuna Chicharrón* eel, avocado, fresh tuna, marinated cooked tuna, pickled red onion, micro cilantro, aji amarillo mayo	29	Snow Crab Kani Su* [cucumber wrapped] snow crab, avocado, daikon, amazu-yuzu soy	32
Hamachi-Serriole* micro cilantro, yuzu soy	26	Garejitoro Maki "New" hamachi, salmon, tuna & chives wrapped in furikake, topped with crispy sweet potato, micro cilantro and yuzu soy	25
"HMM" Shimeji Roll "New" sesame buttered shimeji, cucumber, avocado, asparagus, micro arugula, crispy shallots, honey miso mustard	22	Rainbow Roll* mixed greens and creamy spicy kanikama salad with masago and sesame, topped with tuna, salmon, hamachi white fish, served over wasabi mayo	26
Spicy Salmon Roll* smoked daikon, cucumber, salmon, micro chili mayo & chili tozazu	24	Dragon Roll shrimp, asparagus, eel, bonito flakes, avocado, eel sauce	28
Rosemary Eel Roll unagi, avocado, crispy rosemary, rosemary mayo	22	Garage Bagel Roll* salmon, cream cheese, crispy capers, onions, chives, furikake	21

ROLLS + HAND ROLLS

Traditional California Roll made with Japanese Crab Stick Seasonal: Snow Crab +12	15	Shrimp Tempura-Avocado Roll*	21
Tuna Maki*	15	Salmon Avocado Roll*	18
Spicy Tuna Roll*	20	Hamachi Negihama*	17
		Spicy Crab Roll	18

NIGIRI + SASHIMI BY PIECE

Tuna* 7 Big eye or Yellow Fin	Salmon* 6 Faroe Islands	Hamachi* 7 Japanese Yellowtail	Ikura* 10 Salmon Roe	Hotate* 6 Scallop	Unagi 9 Fresh Water Eel
Masago* 6 Capelin Roe	Shiromi* 5 Market White Fish	Jap. Egg Tamago* 5 Japanese Egg Omelet	Branzino* 6 European Sea Bass	Tako* 5 Octopus	Ebi 9 Shrimp

TUNE UP COMBO

Sashimi Mix* 42	Nigiri Mix* 42	Chef's Combo* 110
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IGNITION

Spicy Edamame	15	Shishito Peppers	14	Miso Soup	5.5
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BREAK BOOSTER

KUSHI: 2 PER ORDER Shrimp 16 Chicken 14 Tenderloin 20		Pork + Wasabi Empanadas	12
TEMPURAS: Shrimp 24 Veggie 17 Avocado 14		Beef Cheek Gyozas	25
Spicy Teriyaki Porkbelly "New"	25	Chili Shrimp Dumplings	18
Fried Chicken Karaage	16	Chili Chicken Tacos	16
Spicy Tuna Crispy Rice	24	Tempura Fish Taco	17
Avocado Crispy Rice	20	Spicy Beef Bao Buns	18
		Pork Bao Buns	16

FUEL SYSTEM

FRIED RICE STONE POT Veggie 18 Chicken 20 Tenderloin 26 Shrimp 22		Tenderloin Teriyaki Rice	46
YAKI SOBA NOODLES Veggie 18 Chicken 20 Tenderloin 26 Shrimp 22		Chicken Teriyaki Rice	36
Kimchi Udon Noodles	19	Yuzu Kosho Wahoo	27
		Seared Tuna w/ Nori	32
		Grilled Salmon & Bokchoy "New"	25

PUMP IT

Steamed Veggies	12	Mixed Mushrooms	12	White Rice	5	Tempura Japanese Eggplant Honey-Miso & Yuzu	12
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OIL CHANGES

Japanese Spicy Mayo	Truffle Yuzu	Ponzu	Yuzu Soy	Eel Sauce
Creamy Ginger	Chili Tosazu	Chili Mayo	Nori Mayo	Scotch Bonnet

20% Service Charge will be added to the final bill.

*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, including oysters, may increase your risk of foodborne illness.
**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder,
you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.
If unsure of your risk, consult a physician.

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