

# Sushi of Gari

130 West Broadway New York City NY 10075 · +12122850130 · Updated: Jan 14, 2026

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## GARI'S OMAKASE 3

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**Omakase Sushi** **\$160.00**

12 pieces of our signature sushi pieces

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**Omakase Sashimi and Sushi** **\$180.00**

4 kinds of Sashimi and 8 kinds of Sushi all perfected with our signature toppings

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**Omakase Sashimi** **\$230.00**

12 kinds of our signature pieces sashimi style

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## APPETIZERS 17

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**Green Salad** **\$11.00**

Fresh green salad with homemade onion dressing

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**Hijiki Salad** **\$12.00**

Cooked black seaweed, watercress, chopped cucumber and bean curd marinated with homemade "daikon" radish dressing

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**Miso Soup** **\$7.00**

Tofu, wakame seaweed, and scallion

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**Edamame** **\$8.50**

Boiled Green Soybean Peas with Sea Salt

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**Hijiki** **\$8.50**

Black Seaweed Cooked with Dashi Soy Sauce and Sesame Seeds on the Top

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**Goma-Ae** **\$9.50**

Boiled Vegetables Tossed with Special Sesame Sauce (Choice of Spinach or Asparagus)

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**Maguro Avocado** **\$20.00**

Cubes of Lean Blue Fin Tuna & Avocado with Wasabi Soy Sauce

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**Ebi Shumai** **\$14.00**

Steamed Shrimp Dumplings (3 pieces)

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**Gyoza** **\$9.50**

Pan-fried dumplings with pork and vegetable filling (5 pieces)

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**Vegetable Gyoza** **\$9.50**

Pan-fried vegetable dumplings (5 pieces)

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<b>Tempura</b>	<b>\$18.00</b>
Lightly-fried shrimp and vegetables with tempura sauce	
<b>Maitake Tempura</b>	<b>\$13.00</b>
Maitake mushroom tempura with truffle salt and parmesan cheese.	
<b>Kabocha Tempura</b>	<b>\$11.00</b>
Deep-Fried Pumpkin with Tempura Sauce	
<b>Agedashi Tofu</b>	<b>\$11.00</b>
Deep-fried bean curd (tofu) with tempura sauce	
<b>Black and White Sesame Chicken Wings</b>	<b>\$17.00</b>
8 pieces of chicken wings marinated with sweet and spicy sauce with black and white sesame.	
<b>Yakitori</b>	<b>\$11.00</b>
Two skewers of grilled chicken and onions with teriyaki sauce or salt	
<b>Yuzu Tsukune</b>	<b>\$12.00</b>
Two skewers of yuzu citrus flavored chicken meatball with sweet soy sauce	

## FROM THE SUSHI BAR 8

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<b>Sushi Regular</b>	<b>\$48.00</b>
8 pieces of Sushi & 1 Tuna Roll	
<b>Sushi Deluxe</b>	<b>\$60.00</b>
9 pieces of Sushi & 1 Roll	
<b>Gari's Special</b>	<b>\$70.00</b>
8 pieces of Gari's signature sushi. No substitutions please	
<b>Tuna of Gari</b>	<b>\$75.00</b>
8 pieces of Gari's Signature Tuna Sushi with 1 Spicy Tuna Roll	
<b>Sashimi Dinner</b>	<b>\$54.00</b>
14 pieces Assorted Sliced Fish including Shrimp and/or Seared items	
<b>Sashimi Special</b>	<b>\$75.00</b>
14 pieces Assorted Premium Slice Fish including Seared Items	
<b>Chirashi</b>	<b>\$60.00</b>
Assorted Sashimi and Sushi Rice (Sushi Rice Topped with Salmon Roe, Nori Seaweed, and Sesame Seeds)	
<b>Futomoki</b>	<b>\$42.00</b>
A Big Cut-Up Roll of Eel, Egg Omelet, Crab Stick, & Vegetables (cut into 8 pieces)	

## NIGIRI SUSHI & SASHIMI 29

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### Fatty Tuna

Otoro

**Med Fatty Tuna**

Chutoro

**Tuna** **\$9.00**

Maguro

**Fresh Salmon** **\$8.00**

Sake

**Yellowtail** **\$9.00**

Hamachi

**Amber Jack** **\$11.00**

Kanpachi

**Striped Jack** **\$12.50**

Shima Aji

**Red Snapper** **\$11.00**

Tai

**Fluke** **\$8.00**

Hirame

**Horse Mackerel** **\$11.00**

Aji

**Silver Shad** **\$10.00**

Kohada

**Cured Mackerel** **\$11.00**

Saba

**Fresh Mackerel** **\$11.00**

Nama Saba

**Spanish Mackerel** **\$8.00**

Sagoshi

**Botan Shrimp** **\$12.00**

Botan Ebi

**Boiled Shrimp** **\$7.00**

Ebi

**Squid** **\$8.50**

Ika

**Sea Urchin**

Uni

**Salmon Roe** **\$11.00**

Ikura

<b>Smelt-Fish Roe</b>	<b>\$8.00</b>
Masago	
<b>Sea Eel</b>	<b>\$12.00</b>
Anago	
<b>Eel</b>	<b>\$10.50</b>
Unagi	
<b>Abalone</b>	
Awabi	
<b>Giant Clam</b>	
Mirugai	
<b>Sauteed Scallop</b>	<b>\$9.50</b>
Hotate	
<b>Fresh Oyster</b>	
Kaki	
<b>Fried Oyster</b>	<b>\$8.50</b>
Age Kaki	
<b>Crab Stick</b>	<b>\$7.00</b>
Kani Kama	
<b>Egg Omelet</b>	<b>\$7.00</b>
Tamago	

## MAKI SUSHI (ROLL) AND TEMAKI (HAND ROLL) 26

<b>Fatty Tuna &amp; Scallion</b>	<b>\$17.50</b>
<b>Yellowtail &amp; Scallions</b>	<b>\$13.50</b>
<b>Tuna</b>	<b>\$13.00</b>
<b>Seared Tuna</b>	<b>\$16.00</b>
with Garlic Ginger Sauce	
<b>Fresh Salmon</b>	<b>\$11.50</b>
<b>Seared Salmon</b>	<b>\$14.00</b>
<b>Spicy Tuna</b>	<b>\$13.50</b>
<b>Spicy Scallop</b>	<b>\$15.00</b>
<b>Spicy Shrimp Tempura</b>	<b>\$13.50</b>
<b>Fried Oyster</b>	<b>\$14.00</b>

<b>Eel &amp; Cucumber</b>	<b>\$15.50</b>
<b>Eel &amp; Avocado</b>	<b>\$16.50</b>
<b>Squid, Ume Plum, &amp; Shiso Leaf (Japanese Herb)</b>	<b>\$12.50</b>
<b>Salmon Skin &amp; Scallions</b>	<b>\$12.00</b>
<b>Salmon Roe</b>	<b>\$15.00</b>
<b>California (Crab Stick, Avocado, &amp; Smelt-Fish Roe)</b>	<b>\$12.00</b>
<b>Boiled Shrimp</b>	<b>\$11.50</b>
<b>Smelt-Fish Roe</b>	<b>\$12.00</b>
<b>Crab Stick</b>	<b>\$10.00</b>
<b>Cucumber</b>	<b>\$9.00</b>
<b>Avocado</b>	<b>\$10.00</b>
<b>Cooked Dried-Squash</b>	<b>\$10.00</b>
<small>Kanpyo. Cut into 4 pieces</small>	
<b>Oshinko</b>	<b>\$8.00</b>
<small>Pickled daikon radish</small>	
<b>Yama Gobo</b>	<b>\$8.00</b>
<small>Baby burdock</small>	
<b>Ume Plum, Shiso Leaf, &amp; Cucumber</b>	<b>\$8.00</b>
<b>Natto &amp; Scallions</b>	<b>\$8.00</b>
<small>Fermented Soybeans</small>	

## **ADDITIONS FOR ROLLS** 3

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<b>Smelt-Fish Rose</b>	<b>\$4.00</b>
<b>Avocado, Asparagus, Quail's Egg</b>	<b>\$1.00</b>
<b>Cucumber, Shiso Leaf, Sesame Seeds, Scallions, Spicy Mayo Sauce</b>	<b>\$0.50</b>

## **SIDE ORDER** 8

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<b>Spicy Mayo Sauce</b>	<b>\$5.00</b>
<small>2 oz.</small>	
<b>Onion Dressing</b>	<b>\$4.00</b>
<small>2 oz.</small>	

**Ponzu Sauce** **\$3.00**

2 oz.

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**Eel Sauce** **\$3.00**

2 oz.

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**Pickled Ginger** **\$1.50**

2 oz.

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**Gari's Fresh Wasabi** **\$1.50**

1 oz.

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**White Rice** **\$3.00**

**Sushi Rice** **\$6.00**

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## GARI LABEL SAKE <sup>2</sup>

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### Gari Isojiman

#### AVAILABLE OPTIONS

Junmai Daiginjo. Legendary Isojiman brewery crafted this special sake just for Sushi of Gari. Velvety and elegant.

6oz: \$85.00

12oz: \$160.00

18oz: \$235.00

24oz bottle: \$300.00

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### Gari Katsuyama

**\$450.00**

Junmai Daiginjo. From Miyagi. Gentle clean nose and smooth drinkability. Dry with a hint of sweetness.

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## SAKE <sup>11</sup>

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### Nagurayama Nigori

#### AVAILABLE OPTIONS

Ginjo. From Fukushima. Nigori that is creamy and well balanced.

6oz: \$25.00

12oz: \$50.00

18oz: \$70.00

24oz bottle: \$89.00

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### Rin

**\$55.00**

Honjozo Organic Draft. From Fukushima. Light, sweetness, easy drinkability.

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### Nanbu Bijin Aiyama

#### AVAILABLE OPTIONS

Junmai Ginjo. From Iwate. Fruit forward.

6oz: \$30.00

12oz: \$60.00

18oz: \$85.00

24oz bottle: \$100.00

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### Hanagaki Oak

#### AVAILABLE OPTIONS

Junmai Daiginjo Genshu. From Fukui. Yamadanishiki rice aged in French Oak Barrels. This is a unique sake with very distinct oak flavors.

6oz: \$35.00

12oz: \$70.00

24oz bottle: \$130.00

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## Dewazakura Ichiro

Junmai Daiginjo. From Yamagata. Awarded Champion Sake at IWC (International Wine Challenge). A fruity sake with dense aromas, and a long lasting aftertaste.

### AVAILABLE OPTIONS

6oz: \$35.00

12oz: \$70.00

18oz: \$105.00

24oz bottle: \$130.00

## Sohomare

Junmai Daiginjo Kimoto. From Tochigi. Robust and profound without the typical funky elements of Kimoto.

### AVAILABLE OPTIONS

6oz: \$45.00

12oz: \$90.00

18oz: \$135.00

24oz bottle: \$175.00

## Kokuryu Kuzuryu

Daiginjo. From Fukui. Smooth, well balanced, notes of banana and cocoa.

### AVAILABLE OPTIONS

6oz: \$45.00

12oz: \$90.00

18oz: \$135.00

24oz bottle: \$175.00

## Akitabare Suirakuten Daiginjo

Daiginjo. From Akita. Light and subtle. Hints of mangos and white grapes.

### AVAILABLE OPTIONS

6oz: \$55.00

12oz: \$110.00

18oz: \$165.00

24oz bottle: \$210.00

## HOT SAKE Seitoku Bessen

Futsuushu. From Gunma. Dried fruit and spices.

### AVAILABLE OPTIONS

4oz: \$12.00

8oz: \$22.00

## HOT SAKE Tedorigawa Yamahai

Daiginjo. From Ishikawa. Yamahai that is easily drinkable. Notes of honey and herbs.

**\$45.00**

## Kamoizumi Kome Kome

Junmai. From Hiroshima. Light with low alcohol. Great for an aperitif. Think of Riesling as a sake form.

**\$12.00**

## SAKE BY THE BOTTLE 7

### Dewazakura Genshu

Junmai Daiginjo Genshu. From Yamagata. Smooth and easy drinkability. Hints of ripe fruit. Long lingering finish.

**\$260.00**

### Kokuryu Hachijyu Hachigou

Daiginjo. From Fukui. Balanced with umami undertones.

**\$300.00**

### Fukuju Black

Junmai Daiginjo. From Hyogo. Rich aroma of rice by yellow apple and plum. Complex flavor with a hint of herb. Full body with a long finish.

**\$300.00**

### Kokuryu Shizuku

Junmai Daiginjo. Shizuku. From Fukui

**\$350.00**

**Masumi Nanago** **\$400.00**

Junmai Daiginjo Yamahai. From Nagano. Brewed with local rice and Masumi number seven yeast. Very light, elegant, and elevated sake.

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**Kokuryu Ishidaya** **\$650.00**

Limited Release - only 1 bottle. Junmai Daiginjo. From Fukui. Aged for three years below zero degrees Celsius for a dry elegant character. Unparalleled mellowness and fullness of flavor. Hints of Japanese pear.

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**Kokuryu Niizaemon** **\$650.00**

Limited Release - only 1 bottle. Junmai Daiginjo. From Fukui. Named after Kokuryu's founder. Sweetness that is easy to drink. Hint of melon peel and wild ginger flower.

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## BEER 7

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**Sapporo** **\$6.50**

**Asahi** **\$6.50**

**Kirin Ichiban** **\$6.50**

**Kagua Blanc** **\$15.00**

Fresh yuzu aroma. Belgian strong pale ale. ABV 8%.

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**Kagua Rouge** **\$15.00**

Belgian style ale. Hint of Sansho pepper. ABV 9%.

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**Rydeen IPA** **\$15.00**

Fresh green and sharp bitterness. From Hakkaisan Sake brewery. ABV 6%.

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**Echigo Stout** **\$15.00**

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## CHAMPAGNE 3

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**Pol Roger Brut Reserve** **\$110.00**

**Pol Roger Brut Rosé 2006** **\$220.00**

**Louis Roederer Cristal 2009** **\$400.00**

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## WHITE AND ROSE WINE 7

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**O de Lethe Cave du Luberon**

ROSE. Grenache, Vermentino, Shiraz. Luberon, France. 2020

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$57.00

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**Livio Felluga**

Pinot Grigio. Colli Orientali del Friuli, Italy. 2020

**AVAILABLE OPTIONS**

Glass: \$18.00

Bottle: \$69.00

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**Olivier Leflaive Bourgogne Les Setilles**

Chardonnay. Burgundy, France. 2020

**AVAILABLE OPTIONS**

Glass: \$19.00

Bottle: \$72.00

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**Pascal Jolivet Sancerre**

Sauvignon Blanc. Sancerre, France. 2020

**AVAILABLE OPTIONS**

Glass: \$22.00

Bottle: \$85.00

**Louis Jadot**

Pouilly-Fuisse. Burgandy, France. 2017

**AVAILABLE OPTIONS**

Glass: \$22.00

Bottle: \$85.00

**de Ladoucette**

Pouilly-Fume. Loire, France, 2017

**\$120.00****Asatsuyu, Kenzo Estate**

Sauvignon Blanc. Napa Valley, CA. 2020

**\$180.00****RED WINE** 5**Sterling Vintner's Collection**

Cabernet Sauvignon. CA. 2016.

**AVAILABLE OPTIONS**

Glass: \$17.00

Bottle: \$65.00

**Rodney Strong**

Pinot Noir. Russian River Valley, CA. 2016

**AVAILABLE OPTIONS**

Glass: \$18.00

Bottle: \$70.00

**Louis M Martini**

Cabernet Sauvignon. Napa Valley, CA. 2016

**AVAILABLE OPTIONS**

Glass: \$25.00

Bottle: \$95.00

**Kenzo Estate Ai**

Cabernet Sauvignon. Napa Valley, CA. 2013.

**\$395.00****Opus One**

Bordeaux Blend. Napa Valley, CA. 2010.

**\$650.00****SOFT DRINKS** 5**Sparkling Water**

Pellegrino 1L

**\$10.00****Still Water**

Saratoga natural spring water 828ml

**\$10.00****Coke****\$4.00****Diet Coke****\$4.00****Sprite****\$4.00**