



Sushi Bar  
**Nagomi**

Nagomi 和味 means cozy and authentic taste.

Each meal is prepared fresh to ensure the utmost in quality.  
We appreciate your consideration of the time this requires.

Please let us know prior to ordering  
if you have any food allergies or dietary needs.

*Prices are subject to change without prior notice. Tax is not included.  
An 18% of Gratuity will be added for parties of 6 or more.*

Phone: 604-886-2562 Website: [www.sushibarnagomi.com](http://www.sushibarnagomi.com)



## Signature Rolls 特巻きもの

|  |    |
|--|----|
| Crunchy Spicy Tuna Roll ( <i>Spicy Tuna Roll with Tempura Bits, Spicy Chilli Mayo Sauce on top</i> )                   | 8  |
| Hiroli ( <i>Wild Salmon, Bay Scallop, Tempura Prawn, Avo, Mayo rolled with Soy Sheet</i> )                             | 9  |
| Real Crab Alaska Roll ( <i>Snow Crab, Wild Sockeye Salmon, Avo, Mayo</i> )   | 10 |
| Real Crab California Roll ( <i>Snow Crab, Avo, Cuke, Mayo</i> )  | 10 |
| Spider Roll ( <i>Soft Shell Crab, Tobiko, Daikon Radish, Cuke, Lettuce</i> )   | 12 |
| Spicy Tuna-fornia Roll ( <i>California Roll with Spicy Sesame Tuna, Tobiko, Jalapeño on top</i> )                      | 13 |
| Veggie Caterpillar Roll ( <i>Vegetable Roll, Inari with Avo, Mango, BBQ sauce on top</i> )                             | 13 |
| Caterpillar Roll ( <i>BBQ Eel, Imitation Crab, Mango with Avo on top</i> )   | 14 |
| Dragon Roll ( <i>Double Dynamite Roll with BBQ Eel, Avo on top</i> )   | 15 |
| Nagomi Roll ( <i>Scallop Roll, Mango with Salmon, Tuna, Tobiko on top</i> )  | 15 |
| Ebi Kani Roll ( <i>Real Crab California Roll with 3 Prawns, Tobiko, Avo, Wasabi Mayo on top</i> )                      | 15 |
| Sunshine Roll ( <i>Real Crab California Roll, with Salmon, Tobiko, Mango on top</i> )                                  | 16 |
| Rainbow Roll ( <i>Real Crab California Roll with Salmon, Tuna, Prawn, Tobiko, Avo on top</i> )                         | 17 |
| Aburi Rainbow Roll<br>( <i>Real Crab California Roll with Seared Salmon, Tuna, Mackerel, Scallop, BBQ Eel on top</i> ) | 23 |

## Sashimi (Fine Sliced Fish) 刺身

|   |       |
|---|-------|
| Tuna Sashimi ( <i>Local Albacore Tuna</i> ) (5 pcs/ 9 pcs)  | 10/18 |
| Salmon Sashimi ( <i>Wild Sockeye Salmon</i> ) (5 pcs/ 9 pcs)  | 11/20 |
| Tuna & Salmon Sashimi (6 pcs/ 10 pcs)   | 13/21 |
| Hamachi Sashimi ( <i>Yellowtail</i> ) (6 pcs/ 10 pcs)   | 16/26 |
| 3 kinds of Sashimi (3 pcs each of <i>Sockeye Salmon, Albacore Tuna and Yellowtail Sashimi</i> )                       | 21    |
| 5 Kinds of Sashimi (10 pcs <i>Chef's Choice of Daily Fresh Sashimi</i> )  | 23    |
| 7 Kinds of Sashimi (14 pcs <i>Chef's Choice of Daily Fresh Sashimi</i> )  | 32    |
| Sesame Tuna Poke<br>( <i>Diced Tuna Marinated in Sesame Soy served with Avocado, Daikon, Greens and Wasabi Mayo</i> ) | 9.5   |
| Sesame Salmon Poke  | 10.5  |
| Spicy Tuna Poke<br>( <i>Diced Tuna and Cucumber Tossed in Sweet Sesame Chilli Sauce served with Daikon, Greens</i> )  | 9.5   |
| Tuna Tataki ( <i>Seared Albacore Tuna served with Daikon, Mix Seaweeds, Ponzu Vinaigrette</i> )                       | 14    |
| Ankimo ( <i>Monkfish Liver served with Daikon, Mix Seaweeds, Ponzu Vinaigrette</i> )                                  | 14    |

## **Rolls (Sushi rolled with Nori Seaweed) 巻きもの**

- Inside out -

|   |      |
|---|------|
| California Roll ( <i>Imitation Crab, Avo, Cuke, Mayo</i> )                                | 5    |
| BC Roll ( <i>Cooked Wild Sockeye Salmon, Cuke, BBQ Sauce</i> )                            | 5    |
| Dynamite Roll ( <i>Tempura Prawn, Avo, Cuke, Lettuce, Mayo</i> )                          | 6    |
| Double Dynamite Roll ( <i>2 Tempura Prawns, Avo, Cuke, Lettuce, Mayo</i> )                | 7    |
| Vegetable Roll ( <i>Avo, Cuke, Bell Pepper, Carrot</i> )                                  | 5    |
| Crunchy Yam Roll ( <i>Baked Yam, Tempura Bits, BBQ Sauce</i> )                            | 5.5  |
| Salmon Avo-Cuke Roll ( <i>Wild Sockeye Salmon, Avo, Cuke</i> )                            | 6.5  |
| Special Scallop Roll ( <i>Bay Scallop, Tobiko, Avo, Cuke, Mayo</i> )                      | 6.5  |
| Salmon Tuna Roll ( <i>Wild Sockeye Salmon, Albacore Tuna, Tobiko, Avo</i> )               | 6.75 |
| Salmon Mango Roll ( <i>Wild Sockeye Salmon, Cream Cheese, Mango, Avo</i> )                | 6.75 |
| Unagi Tamago Roll ( <i>Freshwater Eel, Free Range Japanese Omelette, Avo, BBQ Sauce</i> ) | 8    |
| Spicy Tuna Roll ( <i>Albacore Tuna, Cuke, Green Onion</i> )                               | 6    |
| Spicy Dynamite Roll   | 6.25 |
| Spicy Special Scallop Roll ( <i>with Green Onion</i> )                                    | 6.75 |
| Spicy Salmon Tuna Roll ( <i>with Green Onion</i> )  | 6.75 |

- Seaweed Outside -

|  |      |
|--|------|
| Salmon Roll ( <i>Wild Sockeye Salmon</i> )                                   | 4.5  |
| Tekka Maki ( <i>Local Albacore Tuna</i> )                                    | 4.25 |
| Kappa Maki ( <i>Long English Cucumber</i> )                                  | 3.75 |
| Avocado Roll   | 4    |
| Oshinko Roll ( <i>Pickled Daikon Radish</i> )                                | 4    |
| Negi Toro Roll ( <i>Tuna Belly Chopped with Green Onion</i> )                | 5.5  |
| Vege Taku Roll ( <i>Mix Greens, Avo, Cuke, Pickled Daikon Radish</i> )       | 6    |
| Tuna Taku Roll ( <i>Local Albacore Tuna, Avo, Pickled Daikon Radish</i> )    | 6    |
| Mackerel Roll ( <i>Vinegar Cured Mackerel, Pickled Ginger, Green Onion</i> ) | 6    |

**\*Substitute Soy Sheet** 0.50    **\*Add Tobiko** 1    **\*Add Spicy Sauce** 0.50

## Nigiri 握り

*(Individual Sushi with Fish on top)*

|  |      |
|--|------|
| Sake ( <i>Wild Sockeye Salmon</i> )        | 3    |
| Maguro ( <i>Local Albacore Tuna</i> )      | 2.5  |
| Toro ( <i>Tuna Belly</i> )                 | 3.75 |
| Ebi ( <i>Cooked Prawn</i> )                | 2.5  |
| Saba ( <i>Vinegar Cured Mackerel</i> )     | 2.75 |
| Hamachi ( <i>Yellowtail</i> )              | 3.75 |
| Unagi ( <i>BBQ Freshwater Eel</i> )        | 4    |
| Tako ( <i>Cooked Octopus</i> )             | 2.75 |
| Ika ( <i>Cuttlefish</i> )                  | 2.5  |
| Hotate ( <i>Scallop</i> )                  | 3.25 |
| Hokki-Gai ( <i>Surf Clam</i> )             | 2.25 |
| Ama-Ebi ( <i>Local Spot Prawn</i> )        | 4    |
| Tobiko ( <i>Flying Fish Roe</i> )          | 2.75 |
| Uni ( <i>Local Sea Urchin</i> ) - seasonal | 4    |
| Inari ( <i>Fried Seasoned Tofu</i> )       | 2.25 |

## Speciality Nigiri 特握り

|  |      |
|--|------|
| Tamago ( <i>Free Range Japanese Omelette</i> )                       | 2.5  |
| Tako-Mayo ( <i>Chopped Octopus with Tobiko</i> )                     | 3.5  |
| Hotate-Mayo ( <i>Bay Scallop with Tobiko</i> )                       | 3.5  |
| Aburi Toro ( <i>Seared Tuna Belly</i> )                              | 4    |
| Aburi Saba ( <i>Seared Mackerel</i> )                                | 3    |
| Ikura ( <i>Housemade Salmon Roe</i> )                                | 3.5  |
| Ikura Egg ( <i>with Quail Egg</i> )                                  | 3.75 |
| Tobiko Egg ( <i>with Quail Egg</i> )                                 | 3    |
| Crunchy CM<br>( <i>Snow Crab &amp; Spicy Maguro w/Tempura Bits</i> ) | 4    |

## Combination & Donburi (Served with Miso Soup for eat-in) 組&丼

- Sorry, No Substitution -

|  |       |
|--|-------|
| Classic Combo ( <i>California Roll, Salmon Roll, Tuna Roll</i> )   | 13.75 |
| Raw-zero Combo ( <i>California Roll, BC Roll, Dynamite Roll</i> )  | 16    |
| Veggie Combo ( <i>Vegetable Roll, Avocado Roll, Cucumber Roll</i> )                                      | 12.75 |
| 4 pieces Nigiri Combo ( <i>Dynamite Roll &amp; 2 pcs each of Sake and Maguro Nigiri</i> )                | 17    |
| 6 pieces Nigiri Combo ( <i>California Roll &amp; 2 pcs each of Sake, Maguro and Ebi Nigiri</i> )         | 21    |
| Assorted Sushi ( <i>California Roll &amp; 7 kinds of Chef's Choice Nigiri</i> )                          | 24    |
| Omakase 10 Nigiri ( <i>10 kinds of Chef's Choice of Daily Fresh Nigiri</i> )                             | 30    |
| Tekka Sake Avocado Don ( <i>3 pcs each of Tuna, Salmon Sashimi and Avocado on a Bowl of Sushi Rice</i> ) | 19.5  |
| Deluxe Chirashi Don ( <i>Chef's Choice of Daily Fresh Sashimi on a Bowl of Sushi Rice</i> )              | 24    |

## **Appetizer 肴**

|  |      |
|--|------|
| Pork Gyoza ( <i>5 pcs of Japanese Pork Dumplings served with Soy Vinaigrette Sauce</i> )       | 5.5  |
| Ebi Puri Gyoza ( <i>5 pcs of Housemade Prawn Dumplings Served with Spicy Mayo</i> )            | 11   |
| Mom's Chicken Karaage ( <i>Deep Fried Chicken Thigh Japanese Style</i> )                       | 9    |
| Spicy Chicken Karaage ( <i>Served with Special Sesame Chilli Mayo</i> )                        | 10   |
| Agedashi Tofu ( <i>Deep Fried Tofu served with Light Soy Dashi Sauce</i> )                     | 5.5  |
| Spicy Agedashi Tofu ( <i>Served with Spicy Special Miso Sauce</i> )                            | 6.5  |
| Agedashi Eggplant ( <i>Deep Fried Japanese Eggplant served with Light Soy Dashi Sauce</i> )    | 5.5  |
| Takoyaki ( <i>Crispy Ball-shaped Octopus Pancakes with Bonito Flakes, Sweet Soy and Mayo</i> ) | 6    |
| Ika Geso Karaage ( <i>Deep Fried Squid Legs Japanese Style</i> )                               | 10   |
| Fried Oyster ( <i>5 pcs of Breaded Fried Oyster served with Sweet Soy</i> )                    | 12   |
| Yam Tempura Sticks ( <i>Served with Balsamic Teriyaki Reduction</i> )                          | 8    |
| Vegetable Spring Roll ( <i>Served with Soy Vinaigrette Sauce</i> )                             | 5.5  |
| Kabocha Croquette ( <i>Breaded Kabocha Squash Served with Sweet Teriyaki Sauce</i> )           | 6.5  |
| Edamame ( <i>Salted Boiled Soybeans</i> )  | 4.5  |
| Tamago Dashimaki ( <i>Free Range Japanese Omelette</i> )                                       | 6.5  |
| Lotus Root Kinpira ( <i>Lotus Root Sautéed and Simmered in Sweet Sesame Soy Sauce</i> )        | 4.5  |
| Spinach Goma-Ae ( <i>Blanched Spinach dressed with Rich Black &amp; White Sesame Sauce</i> )   | 5    |
| Avocado Goma-Ae  | 5    |
| Spinach Ohitashi ( <i>Blanched Spinach dressed with Light Soy Dashi Sauce</i> )                | 5    |
| Miso Soup ( <i>Green Onion, Wakame Seaweed</i> )   | 2    |
| Plain Rice   | 2.25 |
| Sushi Rice ( <i>Seasoned</i> )   | 2.5  |

## **Salad 野菜**

|  |      |
|--|------|
| House Green Salad ( <i>Mix Greens served with Housemade Ginger Soy Dressing</i> )                    | 8    |
| Kaiso Salad ( <i>Mix Seaweeds and Shredded Daikon Radish served with Sesame Vinaigrette</i> )        | 8    |
| Seared Tuna Tataki Salad ( <i>Seared Tuna on Mix Greens served with Housemade Soy Dressing</i> )     | 14   |
| Spicy Sashimi Salad ( <i>Fresh Sashimi Dressed with Sweet Sesame Chilli Sauce on Green Salad</i> )   | 15   |
| Sunomono Salad ( <i>Chilled Vermicelli topped with Cucumber, Carrot in Sweet Vinaigrette Sauce</i> ) |      |
| Your choice of   Seaweed   5   Shrimp   5   Octopus   6.5   Crab                                     | 7.75 |

## **Teishoku Dinner (Set Dishes / 1 Roll & 4 Small Appetizers served with Miso Soup) 定食**

- Available after 5 pm. Sorry, No Substitution -

|   |    |
|---|----|
| Agedashi Tofu Teishoku Dinner<br><i>(Vegetable Roll, Sunomono Salad, Spinach Goma-Ae, Lotus Root Kinpira, Vegetable Spring Roll)</i>          | 21 |
| Pork Gyoza Teishoku Dinner<br><i>(California Roll, Sunomono Salad, Spinach Goma-Ae, Lotus Root Kinpira, Vegetable Spring Roll)</i>            | 21 |
| Chicken Karaage Teishoku Dinner<br><i>(California Roll, Sunomono Salad, Spinach Goma-Ae, Lotus Root Kinpira, Vegetable Spring Roll)</i>       | 24 |
| Tuna & Salmon Sashimi Teishoku Dinner<br><i>(California Roll, Sunomono Salad, Spinach Goma-Ae, Lotus Root Kinpira, Vegetable Spring Roll)</i> | 29 |

## **Dessert 甘味**

|   |   |
|---|---|
| Japanese Cheese Cake <i>(Housemade Baked Cheese Cake)</i> | 7 |
| Creamy Panna Cotta <i>(Served with Caramel Syrup)</i>     | 6 |
| Green Tea Ice Cream                                       | 6 |
| Black Sesame Ice Cream                                    | 6 |
| Mochi Ice Cream   | 6 |

## -Special-

|  |     |
|--|-----|
| <b>Seared Tuna Tataki Salad</b><br><i>(Seared Tuna on Mix Greens served with Housemade Soy Dressing)</i>   | 14  |
| <b>Agedashi Eggplant</b><br><i>(Deep Fried Japanese Eggplant served with Light Soy Dashi Sauce)</i>  | 5.5 |
| <b>Ika Geso Karaage</b><br><i>(Deep Fried Squid Legs Japanese Style)</i>   | 12  |
| <b>Seafood Poke Bowl</b><br><i>(Albacore Tuna, Sockeye Salmon, Daily Sashimi and Avocado dressed with Housemade Sesame Spicy Sauce served with mix greens on a Bowl of Sushi Rice)</i>   | 22  |
| <b>3 kinds of Sashimi</b><br><i>(3 pcs each of Wild Sockeye Salmon, Local Albacore Tuna and Yellowtail(Hamachi) Sashimi)</i>   | 21  |
| <hr/>  |     |
| <b>Di Lenard Monovitgna Pinot Grigio (Italy)(750ml)</b>  | 39  |
| <b>Yu Junmai Ginjo (BC)(375ml) - Seasonal Premium Sake</b><br><i>(Locally brewed, medium-bodied pure rice premium sake polished down to 40%. This seasonal Ginjo grade is pleasantly rich in flavour with fruity aroma. Pairs well with Sashimi)</i> | 35  |

## **-Lunch Special-**

*Available 12 pm to 2:30 pm (Eat-in only)*

|  |             |
|--|-------------|
| <b>Pork Gyoza Lunch Set</b><br><i>(Served with California Roll, Mix Green Salad, Daily Appetizer and Miso Soup)</i>  | <b>14</b>   |
| <b>Agedashi Tofu Lunch Set</b><br><i>(Served with Avocado Cuke Roll, Mix Green Salad, Daily Appetizer and Miso Soup)</i>   | <b>14</b>   |
| <b>Chicken Karaage Don</b><br><i>(Japanese Deep Fried Chicken Thigh and Mix Greens with Housemade Soy Based Sesame Ginger Sauce on a Bowl of Rice Served with Miso Soup)</i> | <b>15</b>   |
| <b>California Roll and Seaweed Sunomono Salad Combo</b><br><i>(Served with Miso Soup)</i>  | <b>11</b>   |
| <b>California Roll and Dynamite Roll Combo</b><br><i>(Served with Miso Soup)</i>   | <b>11.5</b> |
| <b>BC Roll and Spicy Dynamite Roll Combo</b><br><i>(Served with Miso Soup)</i>   | <b>11.5</b> |

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***Teishoku (Japanese pre-set Meal) is available after 5 pm.***

*Please see the back of the menu for details*



