



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



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>)	8.5
Hiroli (<i>Wild Salmon, Bay Scallops, Tempura Prawn, Avo, Mayo rolled with Soy Sheet</i>)	9.5
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>)	13.5
Veggie Caterpillar Roll (<i>Vegetable Roll, Inari with Avo, Mango, BBQ sauce on top</i>)	14
Caterpillar Roll (<i>BBQ Eel, Imitation Crab, Mango with Avo on top</i>)	15
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 (<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)	12/21
Tuna & Salmon Sashimi (6 pcs/ 10 pcs)	13.5/22
Hamachi Sashimi (<i>Yellowtail</i>) (6 pcs/ 10 pcs)	17/27
3 kinds of Sashimi (<i>3 pcs each of Sockeye Salmon, Albacore Tuna and Yellowtail Sashimi</i>)	22
5 kinds of Sashimi (<i>10 pcs Chef's Choice of Daily Fresh Sashimi</i>)	24
7 kinds of Sashimi (<i>14 pcs Chef's Choice of Daily Fresh Sashimi</i>)	33
Sesame Tuna Poke (<i>Diced Tuna Marinated in Sesame Soy served with Avocado, Daikon, Greens and Wasabi Mayo</i>)	10
Sesame Salmon Poke	11
Spicy Tuna Poke (<i>Diced Tuna and Cucumber Tossed in Sweet Sesame Chilli Sauce served with Daikon, Greens</i>)	10
Tuna Tataki (<i>Seared Albacore Tuna served with Daikon, Mixed Seaweeds, Ponzu Vinaigrette</i>)	15
Ankimo (<i>Monkfish Liver served with Daikon, Mixed Seaweeds, Ponzu Vinaigrette</i>)	15

Rolls (Sushi rolled with Nori Seaweed) 巻きもの

- Rice outside -

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>)	6.25
Double Dynamite Roll (<i>2 Tempura Prawns, Avo, Cuke, Lettuce, Mayo</i>)	7.25
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 Scallops, 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>)	7
Shrimp Tamago Roll (<i>Baby Shrimp, Japanese Omelette, Avo, Mayo</i>)	7
Unagi Tamago Roll (<i>Freshwater Eel, Japanese Omelette, Avo, BBQ Sauce</i>)	8
Spicy Tuna Roll (<i>Albacore Tuna, Cuke, Green Onions</i>)	6
Spicy Dynamite Roll	6.5
Spicy Special Scallop Roll (<i>with Green Onions</i>)	6.75
Spicy Salmon Tuna Roll (<i>with Green Onions</i>)	7
Spicy Shrimp Tamago Roll (<i>Baby Shrimp, Japanese Omelette, Avo, Mayo</i>)	7.25

- 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>)	4
Avocado Roll	4
Oshinko Roll (<i>Pickled Daikon Radish</i>)	4
Negi Toro Roll (<i>Tuna Belly Chopped with Green Onion</i>)	5.75
Vege Taku Roll (<i>Mixed Greens, Avo, Cuke, Pickled Daikon Radish</i>)	6
Tuna Taku Roll (<i>Local Albacore Tuna, Avo, Pickled Daikon Radish</i>)	6.25
Mackerel Roll (<i>Vinegar Cured Mackerel, Pickled Ginger, Green Onion</i>)	6.25

***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>)	3.25
Maguro (<i>Local Albacore Tuna</i>)	2.75
Toro (<i>Tuna Belly</i>)	3.75
Ebi (<i>Cooked Prawn</i>)	2.5
Saba (<i>Vinegar Cured Mackerel</i>)	3
Hamachi (<i>Yellowtail</i>)	3.75
Unagi (<i>BBQ Freshwater Eel</i>)	4
Tako (<i>Cooked Octopus</i>)	2.75
Ika (<i>Cuttlefish</i>)	2.75
Hotate (<i>Scallop</i>)	3.5
Hokki-Gai (<i>Surf Clam</i>)	2.5
Ama-Ebi (<i>Local Spot Prawn</i>)	4
Tobiko (<i>Flying Fish Roe</i>)	2.75
Uni (<i>Local Sea Urchin</i>) - seasonal	4.25
Inari (<i>Fried Seasoned Tofu</i>)	2.5

Speciality Nigiri 特握り

Tamago (<i>Japanese Omelette from Free Range Eggs</i>)	2.5
Tako-Mayo (<i>Chopped Octopus with Tobiko</i>)	3.75
Hotate-Mayo (<i>Bay Scallops with Tobiko</i>)	3.75
Aburi Toro (<i>Seared Tuna Belly</i>)	4
Aburi Saba (<i>Seared Mackerel</i>)	3.25
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 (<i>Snow Crab & Spicy Maguro w/Tempura Bits</i>)	4

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

- Sorry, No Substitutions -

Classic Combo (<i>California Roll, Salmon Roll, Tuna Roll</i>)	13.75
Raw-zero Combo (<i>California Roll, BC Roll, Dynamite Roll</i>)	16
Spicy Rolls Combo (<i>Spicy Tuna Roll, Spicy Shrimp Tamago Roll, Spicy Dynamite Roll</i>)	18.75
Veggie Combo (<i>Vegetable Roll, Avocado Roll, Cucumber Roll</i>)	12.75
4 pieces Nigiri Combo (<i>Dynamite Roll & 2 pcs each of Sake and Maguro Nigiri</i>)	17.25
6 pieces Nigiri Combo (<i>California Roll & 2 pcs each of Sake, Maguro and Ebi Nigiri</i>)	21
Assorted Sushi (<i>California Roll & 7 kinds of Chef's Choice Nigiri</i>)	24
Omakase 10 Nigiri (<i>10 kinds of Chef's Choice of Daily Fresh Nigiri</i>)	31
Tekka Sake Avocado Don (<i>3 pcs each of Tuna, Salmon Sashimi and Avocado on a Bowl of Sushi Rice</i>)	20
Deluxe Chirashi Don (<i>Chef's Choice of Daily Fresh Sashimi on a Bowl of Sushi Rice</i>)	25

Appetizers 肴

Pork Gyoza (<i>5 pcs of Pan-Fried Japanese Pork Dumplings served with Soy Vinaigrette Sauce</i>)	5.5
Ebi Puri Gyoza (<i>5 pcs of Pan-Fried Housemade Prawn Dumplings Served with Spicy Mayo</i>)	11
Mom's Chicken Karaage (<i>Deep Fried Chicken Thighs 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 Oysters (<i>5 pcs of Panko Crusted Fried Oyster served with Sweet Teriyaki Sauce</i>)	12
Yam Tempura Sticks - <i>available dinner only (Served with Balsamic Teriyaki Reduction)</i>	8
Vegetable Spring Rolls (<i>Deep Fried Served with Soy Vinaigrette Sauce</i>)	5.5
Vegetable Croquette (<i>Panko Crusted Deep Fried Mashed Potatoes with Sweet Teriyaki Sauce</i>)	4
Edamame (<i>Salted Boiled Soybeans</i>)	4.5
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 & 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 Onions, Wakame Seaweed</i>)	2
Plain Rice	2.25
Sushi Rice (<i>Seasoned</i>)	2.5

Salad 野菜

House Green Salad (<i>Mixed Greens served with Housemade Ginger Soy Dressing</i>)	8
Kaiso Salad (<i>Mixed Seaweeds and Shredded Daikon Radish served with Sesame Vinaigrette</i>)	8
Seared Tuna Tataki Salad (<i>Seared Tuna on Mixed Greens served with Housemade Ginger Soy Dressing</i>)	14
Spicy Sashimi Salad (<i>Fresh Sashimi Dressed with Sweet Sesame Chilli Sauce on Mixed Green</i>)	16
Sunomono Salad (<i>Chilled Vermicelli topped with Cucumber, Carrot in Sweet Vinaigrette Sauce</i>)	

Your choice of Seaweed 5 Shrimp 5.25 Octopus 6.75 Crab 8

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

- Available after 5 pm. Sorry, No Substitutions -

Agedashi Tofu Teishoku Dinner <i>(Vegetable Roll, Sunomono Salad, Spinach Goma-Ae, Lotus Root Kinpira, Vegetable Spring Roll)</i>	22
Pork Gyoza Teishoku Dinner <i>(California Roll, Sunomono Salad, Spinach Goma-Ae, Lotus Root Kinpira, Vegetable Spring Roll)</i>	22
Chicken Karaage Teishoku Dinner <i>(California Roll, Sunomono Salad, Spinach Goma-Ae, Lotus Root Kinpira, Vegetable Spring Roll)</i>	25
Tuna & Salmon Sashimi Teishoku Dinner <i>(California Roll, Sunomono Salad, Spinach Goma-Ae, Lotus Root Kinpira, Vegetable Spring Roll)</i>	30

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

-Special-

Potato Croquette <i>(Panko Crusted Deep Fried Hokkaido Mashed Potatoes with Sweet Teriyaki Sauce)</i>	4
Agedashi Eggplant <i>(Deep Fried Japanese Eggplant served with Light Soy Dashi Sauce)</i>	5.5
Ebi Fries <i>(5 pcs of Panko Crusted Prawn Fries with Sweet Teriyaki Sauce & Mayo)</i>	8.5
Smoked Salmon California Roll <i>(Real Crab California Roll with Oregano, Cream Cheese Smoked Steelhead Salmon)</i>	17
Aburi Trio Oshi Sushi <i>(Seared and Pressed Sushi with Wild Sockeye Salmon, Albacore Tuna, Prawn, Tobiko and Avocado with Housemade Maple Miso Sauce)</i>	18
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Premium Sake Tasting Flight <i>(2 oz each - 3 kinds of Premium Sake of the Day)</i>	17
Yu Junmai Ginjo (375ml) - Seasonal Premium Sake <i>(Locally brewed, medium-bodied pure rice premium sake polished down to 40%. This seasonal Ginjo grade is pleasantly rich in flavour with a fruity aroma. Pairs well with Sashimi)</i>	37
Echigo Koshihikari Rice Beer (Niigata, Japan)(330ml) <i>(Gluten-free Beer)</i>	8

-Lunch Special-

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

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



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

Please see the back of the menu for details