FINBAR

(makase

OMAKASE JOURNEY 1 - \$40

7 COURSES

1 APPETIZER, 6 PIECES OF NIGIRI

A captivating culinary journey featuring meticulously crafted courses, showcasing the artistry of omakase dining.

OMAKASE JOURNEY 2- \$75

15 COURSES

2 APPETIZERS, 12 PIECES OF NIGIRI, 1 HAND ROLL

An elevated Omakase experience, indulging in a lavish progression of meticulously curated courses, culminating in a satisfying hand roll.

STARTERS - \$18

Bomb Bomb

Spicy toro and spicy king salmon wrapped in avocado

Yellowtail Jalapeno

5 pieces of hamachi paired with a jalapeno kick, elevated by a tangy ponzu sauce.

Maguro Avocado

Bluefin tuna and avocado cubes in the fusion of textures as tender bluefin tuna cubes intertwine with creamy avocado, crowned with a drizzle of wasabi soy sauce.

King Salmon Tartare

5 pieces of buttery masunosuke, finely chopped and presented in a harmonious medley of flavors.

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SPECIAL ROLLS

Negitoro

Chopped chutoro with scallions wrapped hosomaki. \$18

Chirashi

Bluefin tuna, king salmon, yellow tail and avocado wrapped in seaweed topped with salmon roe. \$18

Dancing Toro

Spicy toro and avocado topped with seared bluefin tuna and dry aged onions. \$18

Midori

Avocado, cucumber and salad wrapped is soy paper topped with house sesame dressing. \$13

KIDS MENU \$8

Choice of hand roll or cut roll

Avocado Roll

Cucumber Roll

California Roll

Tuna Roll

Salmon Roll

Yellowtail Roll

Add on: \$2

Jalapeño, Lemon, Scallion, Avocado, Cucumber