



starters

- Smoked Sesame Tuna \$24** 🍣
smoked sesame crusted bluefin sashimi, sesame dressing & micro greens
- Rangoons (6) \$13**
custard crab meat & cream cheese
- Shishito Peppers \$10** 🌶️
japanese peppers sautéed in garlic aioli
- Edamame \$10** 🌶️🍴
spicy garlic or parmesan garlic
- Deviled Eggs (4) \$13**
whipped yolk with braised pork belly
- Gyoza (6) \$13**
fried meat & veggie dumplings
- Colossal Shrimp Cocktail \$24** 🍣
4pc black tiger shrimp & house cocktail
- S&P Calamari \$19**
tempura calamari & shishito stir fry with red onions, salt & pepper
- Thai Salmon \$22**
mango chili, spicy sesame, pineapple & thai basil
- Dancing Shrimp \$18**
tempura shrimp with sweet aioli
- BaoBao (2) \$13**
braised pork belly, cucumber, scallions, stuffed inside bao bun
- Truffle Kanpachi \$24** 🍣
sashimi kanpachi served with truffle jalapeño yuzu sauce, garlic chili, tobiko & green onions
- Kingsman Crab M.P** 🍣
one pound king crab, sauteed in garlic herb butter
- A5 Wagyu M.P** 🍣
japanese wagyu 4oz lightly seared, thinly sliced, sea salt & side yuzu sauce w/ fresh wasabi
- (m.p varies, please ask for current price)*

salads & soups

- Sushi Salad \$18** 🍣
layered seaweed salad, avocado, micro greens, cucumber, sesame dressing and spicy mayo. Choice of tuna or salmon
- Yuzu Caprese \$16** 🌶️🍴
fresh mozzarella, tomatoes, fresh basil with yuzu balsamic, olive oil
- Kanikama Avocado Salad \$14**
kanikama salad, avocados, cucumbers, tobiko, micro greens & sweet mayo
- House Salad \$10** 🌶️🍴
serve with champagne vinaigrette
- Seaweed Salad \$8** 🌶️
- Obaasan Soup \$5**
homemade beef broth with scallions (grandma's recipe)
- Miso Soup \$5** 🌶️🍴
tofu soup with scallions & tofu

signature maki

cucumber wrap + \$3 🍣
contains cream cheese 🍷

- Pineapple Express \$18** 🍣
spicy salmon. masu. cucumber. pineapple. garlic chili. scallions. spicy sesame
- Harvest Tuna \$15** 🍣
tempura bluefin. cream cheese. avocado. crispy onions. spicy mayo. savory soy. scallions
- Crazy Ami \$16** 🍣
shrimp tempura. spicy salmon. cream cheese. tempura crunch. eel sauce. spicy mayo
- Super Spider \$17**
tempura soft-shell crab. avocado. kanikama salad. eel sauce. spicy mayo. tobiko
- Crunch Belly \$18**
seared salmon toro. spicy salmon. kanikama. lemon. mustard soy. sesame dressing. crispy onions
- Hush Hush \$28**
snow crab. avocado. cucumber. salmon. bluefin. albacore. escolar. micro greens. tobiko. sesame sauce. daikon wrap
- Kani Koi \$15**
shrimp tempura. kanikama. eel. avocado. eel sauce. tobiko
- Spicy Girl \$16** 🍣
spicy tuna. spicy salmon. spicy mayo. tempura crunch
- Hidden Tiger \$15** 🍣
kanikama salad. avocado. salmon. eel sauce. spicy mayo
- Scallop Bay Bae \$24** 🍣
kanikama salad. avocado. spicy tuna. hokkaido scallop. truffle yuzu. garlic chili
- Red Dragon \$15**
kanikama salad. eel. avocado. eel sauce. tobiko
- Hot Chicks \$14** 🍣
tempura chicken. cream cheese. avocado. spicy mayo. eel sauce. soy wrap
- Sake Sake \$16**
kanikama salad. salmon. avocado. spicy mayo. soy wrap. sesame dressing. crunchy onions
- Shrimpin Turfin \$22** 🍣
tempura shrimp. asparagus. seared wagyu. cream cheese. teriyaki sauce
spicy mayo. scallion. soy wrap
- Tsunami \$16** 🍣
spicy tuna. bluefin. avocado. sesame sauce
- Spicy Atlantic Salmon \$16** 🍣
spicy salmon. salmon. avocado. tobiko. wasabi mayo. spicy mayo
- Yuzu Hamachi \$16** 🍣
yellowtail. mango. cucumber. jalapeños. yuzu sauce
- Tanuki Tuna \$16** 🍣
spicy tuna. escolar. mango. cucumber. greens. tobiko. scallions. jalapeños yuzu
- Mr Krabs \$15** 🍣
shredded kanikama. cucumber. avocado. cream cheese. spicy mayo. tempura crunch
- Pablo Escolar \$16** 🍣
escolar white tuna. seaweed salad. avocado. wasabi yuzu. tobiko. scallions
- Hi Keto \$18**
cucumber wrapped. salmon. bluefin. snapper. kanikama. avocado. micro greens. citrus vinaigrette. tobiko (no rice)
- The Hush Rainbow \$28** 🍣
snow crab. avocado. cucumber. albacore. snapper. escolar. bluefin. salmon. wasabi yuzu. tobiko
- Gucci Maine Lobster \$42**
6oz maine lobster. avocado. seared wagyu. tobiko. scallion. ponzu butter. sea salt. soy wrap
- Shi So Tuna \$22** 🍣
marinated bluefin. avocado. shiso. mustard soy. scallions

fried maki

- Jalapeño Bomber \$21**
spicy tuna. cucumber. jalapeños. avocado. seaweed salad. eel sauce. sriracha
- Hot Tushi \$22** 🍣
kanikama salad. cream cheese. tempura fried topped with spicy tuna. spicy salmon
cucumber. avocado. micro greens. tobiko. spicy mayo. eel sauce. spicy mayo
- B.F.F \$15** 🍣
kanikama. shrimp. cream cheese. avocado. sweet mayo. eel sauce. spicy mayo

sharables



add Imperial Ossetra 30g \$100

Sashimi Omakase \$36 🍣
8pc chef choice

Nigiri Omakase \$36 🍣
8pc chef choice

Hush Omakase \$90 🍣
10pc nigiri + 10pc sashimi

GF/Available 🍴
Vegetarian 🌶️

Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions

**Before placing your order please inform your servers of any food allergies **Party of 6 or more automatic gratuity will be applied*

nigiri & sashimi

(2 piece served nigiri or sashimi)

Salmon 9
Salmon Toro 10
Bluefin Tuna 11
Bluefin Chu-Toro 14
Bluefin O-Toro M.P.
Ebi (Shrimp) 8
Squid 10
Masu (Sea Trout) 11
Escolar White Tuna 8
Yellowtail 9
Albacore 9
Snapper 8
Smoked Salmon 9
Unagi (Eel) 9
Kanpachi 9
Inari 8
Mackerel 8
Kanikama 8
Hokkaido Scallop 12
Tamago (Egg) 8
Quail Egg & Tobiko 9
Ami Ebi (Sweet Shrimp) 12
Snow Crab M.P.
Uni M.P.
American Wagyu M.P.

GF available ☯

classic maki

Philly - smoke salmon. cream cheese. scallions \$9 ☯
California - kanikama. cucumber. avocado \$9
Shrimp Tempura - tempura shrimp. avocado \$10
Boston - shrimp. cucumber. avocado \$9 ☯
Alaska - salmon. cucumber. avocado \$9 ☯
Spicy Crab - spicy kani salad. avocado \$10
Eel Cucumber - smoke eel. cucumber \$9
Spicy Tuna - spicy tuna. tempura crunch \$9 ☯
Spicy Salmon - spicy salmon. tempura crunch \$9 ☯

veggie maki

Garden Greens - green mix. cucumber. avocado. carrot \$9
Sun Set - avocado. carrot. cucumber \$9
Jade - avocado. cucumber. seaweed salad \$9
Grass Hopper - avocado. cucumber. asparagus \$9
Sweet Roots - tempura sweet potato. cream cheese \$9
(not GF)

poke bowl

bowl filled with rice, marinated fish, avocado, cucumber, seaweed salad, beets and tobiko.
Choice of tuna or salmon \$18 ☯

little ones

kids under 10

Mac & Cheese w/Fries \$10
Chicken Nuggets w/Fries \$10
Teriyaki Chicken w/Steam Rice \$12 ☯
Teriyaki Shrimp w/Steam Rice \$14 ☯
Fruit Bowl \$8

GF/Available ☯
Vegetarian ♻

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lunch specials

11am-3pm

not available on weekends & holidays

Hush Teriyaki

your preferred protein grilled to perfection and glazed with our teriyaki sauce, accompanied by fresh vegetables, a side of soup, and steamed rice

Chicken \$16
New York Steak \$18
Shrimp \$18
Tofu \$14 ♻

GF available ☯

Pick any two classic or veggie maki \$14
Lunch Chef pick Sashimi (8) with California maki \$28
Lunch Chef pick Nigiri (8) with California maki \$28

hush teriyaki



your preferred protein grilled to perfection and glazed with our teriyaki sauce, accompanied by fresh vegetables, a side of soup, and steamed rice

New York Steak \$38
Shrimp \$34
Chicken \$24
Salmon \$34
Tofu \$22 ♻

GF available ☯

plates/bowls

Wu Tang Porkin Taters \$22 ☯

Crispy fried marinated pork, paired seasoned potato toss with the savory essence of ginger, garlic, and soy, and side steamed rice

Lemongrass Clams \$28 ☯

Clams simmered in a flavorful blend of Cajun lemongrass, shallots, and white wine broth, with savory bacon, served alongside crispy garlic baguettes

Steak & Fries \$44 ☯

New York strip steak complemented by a garlic herb sauce, paired perfectly with our Parmesan fries

Buddha Bowl \$22 ♻

Sautéed tofu combined with fresh green beans, shallots, green onions, and chilies, all harmonized with our signature house hoisin sauce, served alongside steamed rice

Waygu Burger \$25

Waygu patty, with Swiss cheese, crisp arugula salad, with our house truffle aioli, a brioche bun and side Parmesan fries

Salmon Avo \$32 ☯

Grilled 6oz salmon topped with house balsamic glaze, dressed alongside arugula-grape salad with champagne vinaigrette & slices of avocado

Stir Fry Udon Noodles \$10 ♻

thick wheat noodles stir fry with egg, carrots, celery & cabbage (not GF)

Classic or Spicy Fried Rice \$10 ♻ ☯

stir fry with egg, shallots & green onions

Crab Fly Rice \$30 ☯

stir fry spicy rice with egg, shallots, basil, tomato, lump crab, soft-shell crab & green onions

+ chicken \$6
+ shrimp \$8
+ steak \$9
+ veggies \$4
+ pork belly \$8
(not GF)