



Sushi Lin

Brooklyn Heights

78 Clark St, Brooklyn, NY, 11201 Tel: 347-422-0656

APPETIZER

Edamame Boiled soy beans	\$5	Ebi Shumai Steamed shrimp dumpling	\$7
Maguro Avocado Diced tuna & avocado w. wasabi soy dressing	\$15	Gyoza Steamed or pan fried pork dumpling	\$7
Yuzu Tai Thin sliced Japanese red snapper w. yuzu white soy	\$14	Karaage Japanese fried chicken w. Tonkatsu sauce	\$11
Oyster Sampler 2pcs kumamoto, 2pcs blue point, 2pcs lucky lime	\$25	Seaweed salad	\$6
Tako Sunomono Sliced octopus, cucumber w. ponzu	\$13	Miso soup	\$3
Kanpachi Jalapeno Thin sliced amberjack w. yuzu kosho	\$16	Mixed Green Salad Ginger dressing	\$5
Usuzukuri Thin sliced fluke w. ponzu	\$13	Sashimi Salad Japanese wasabi dressing	\$13
King Crab Salad King crab, cucumber, and mix seaweed	\$23	Kaisou Salad Variety seaweed and cucumbers in sesame soy	\$13
Uni Tasting Hokkaido , Maine, and Santa Barbara	M/P	Kani Salad Mixed imitation crabs and cucumbers	\$8

SUSHI & SASHIMI

A la carte

Otoro	\$12	Hirame	\$6	Hotate	\$7
Chutoro	\$10	Madai	\$6	Botan	\$9
Akami	\$6.5	Kimedai	\$7	Unagi	\$8
Hamachi	\$6.5	Aji	\$7	Uni	M/P
Kanpachi	\$7	Ikura	\$6	Tamago	\$4
Shima Aji	\$7	Tako	\$4	A5 Wagyu	\$15
King Salmon	\$6.5	King Crab	\$9		
Yaki Salmon	\$7				

***Please let us know if any food allergy.**

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**

OMAKASE

Chef tasting menu by allowing the chef to choose the freshest seafood from the market daily to create a new experience for you

Mini Omakase	\$35
5 pcs of sushi and 1 hand roll	
Sushi Omakase	\$70
10 pcs of sushi and 1 hand roll	
Sushi & Sashimi Omakase	\$90
8 pcs of sashimi, 8pcs of sushi, and 1 hand roll	
Full Omakase	\$120
3 appetizers, 1 sashimi plate, 9pcs of sushi, 1 handroll, and a dessert	

ROLLS & HANDROLLS

Negi Toro	\$12
Yellowtail Scallion	\$8
Tuna	\$8
Tuna Avocado	\$9
Tuna Cucumber	\$9
Salmon	\$8
Salmon Avocado	\$9
Salmon Cucumber	\$9
King Crab California	\$15
California	\$7
Spicy Tuna	\$9
Spicy Salmon	\$9
Spicy Scallop	\$11
Shrimp Tempura	\$10
Eel Avocado	\$10
Eel Cucumber	\$10

SUSHI BAR ENTRÉE

Served with miso soup or salad

Sushi Dinner	\$37
Chef selection 9pcs sushi of the day and 1 roll	
Sashimi Dinner	\$40
Chef selection 16pcs sashimi of the day	
Sashimi & Sushi Combo	\$45
9pcs sashimi, 5pcs sushi and 1 roll	
Tuna Flight	\$50
2 akami, 2 chutoro, 2 o-toro, 2 chopped toro, 1 spicy tuna roll	
Yaki Salmon Don	\$35
Seared marinated salmon, salmon roe over sushi rice	
Unadon	\$35
Grilled freshwater eel over rice	

VEGETABLE ROLLS

Avocado rolls	\$6
Cucumber	\$6
Kanpyo	\$6
Avocado & Cucumber	\$6
Ume-Shiso	\$6
Sweet Potato Tempura	\$6



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