

## ASIAN APPETIZERS

|                                                                                                                                             |     |
|---------------------------------------------------------------------------------------------------------------------------------------------|-----|
| HAMACHI COLLAR                                                                                                                              | 15  |
| CRAB RANGOON fried Wonton filled with crab rangoon mix served with cilantro sweet Thai chili sauce                                          | 13  |
| LUMPIA Ground pork spring rolls from the Philippines                                                                                        | 12  |
| WAKAME Cold seaweed salad                                                                                                                   | 7   |
| EDAMAME                                                                                                                                     |     |
| - Steamed young green soybeans                                                                                                              | 8   |
| - Sesame oil, fried young soybeans                                                                                                          | 10  |
| SUNOMONO (SUSHI SALAD) Conch, octopus, shrimp, Kani Kama & cucumber in rice vinegar sauce, sesame seeds                                     | 14  |
| SPICY CONCH or TUNA SALAD Raw conch OR tuna cucumber, ponzu, avocado and Kimchee sauce                                                      | 13  |
| Conch AND Tuna                                                                                                                              | 14  |
| TUNA TATAKI Seared Yellow Fin or Albacore with ponzu sauce and scallions                                                                    | 13  |
| USUZUKURI Thin slices of raw fish with ponzu sauce and scallions. Choice of Hamachi, Tuna, Salmon, Escolar, Wahoo, Cobia or African Pompano | MKT |

## INSIDE OUT ROLLS W/ MASAGO

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| KIMCHEE ROLL Tuna or conch, scallions, asparagus, spicy sauce                   | 11 |
| *BIG PINE ROLL Kani Kama, cream cheese, avocado                                 | 9  |
| *BIG JAY ROLL Big Pine Roll topped w/ eel, eel sauce                            | 15 |
| LISA ROLL Salmon, tuna, asparagus, cream cheese, topped with mayo & spicy sauce | 12 |
| NICK JR. ROLL Salmon, cream cheese, scallion                                    | 11 |
| *SPIDER ROLL Soft-shell crab, asparagus, avocado & scallions with eel sauce     | 14 |
| *MARATHON ROLL Eel, salmon skin, asparagus, avocado, w/ eel sauce               | 14 |

## INSIDE OUT (NO MASAGO)

ADD MASAGO TO ANY ROLL 1.00

|                                                                                                    |        |
|----------------------------------------------------------------------------------------------------|--------|
| *MR. LEE (can't make up his mind) ROLL Tempura shrimp or lobster, avocado, cream cheese, scallions | 12     |
| (SUBSTITUTE LOBSTER)                                                                               | ADD\$5 |
| *CALIFORNIA ROLL Kani Kama, cucumber & avocado                                                     | 9      |
| SUBSTITUTE KING CRAB \$5, BLUE CRAB \$3.50                                                         |        |
| PUT SOME TUNA INSIDE 2.00                                                                          |        |
| TOP THIS ROLL WITH EEL 4.00                                                                        |        |

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| RAINBOW ROLL California roll topped with mixed raw fish                                    | 13 |
| *CASTAWAY ROLL Broiled salmon, cream cheese, Kani Kama, avocado, scallion, mayo, eel sauce | 12 |
| 3-D ROLL Tuna, salmon, hamachi, scallions                                                  | 13 |
| *DRAGON ROLL Ebi, asparagus, avocado & scallions topped with mayo                          | 10 |
| DANNY ROLL Tuna, cream cheese, cucumber & scallions                                        | 10 |
| AUSTIN ROLL Salmon, Tuna, cream cheese & scallions                                         | 10 |
| *E.T. ROLL Eel, tamago, avocado, with eel sauce                                            | 10 |
| *SHRIMP TEMPURA ROLL Tempura shrimp, avocado, asparagus, scallions and mayo                | 11 |
| ANDREA ROLL Tuna, Mango, Cream Cheese                                                      | 10 |

## HOSOMAKI (seaweed outside roll) AND HANDROLLS Available by request

## SUSHI CHEF SPECIALTIES

|                                                                                                                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| KING OF THE JUNGLE ROLL Lionfish, avocado and asparagus inside, with masago, chopped escolar, wakame, sesame seeds on top                                                                                   | 25 |
| CRAB LOVERS ROLL Hand picked King Crab, asparagus, spicy mayo and cream cheese on the inside, black Tobiko on the outside of the rice, avocado and blue crab on top                                         | 22 |
| SPICY MAE ROLL Tuna, salmon, cream cheese, dill pickle and fresh Poblano pepper inside, Habanero Masago and sesame seeds on the outside topped with chopped Hamachi, cilantro, spicy mayo and kimchee sauce | 18 |
| GYM-RAT ROLL English Cucumber wrapped sushi roll with tuna, avocado, asparagus, scallions, shredded carrots and Kimchee vinaigrette. (NO RICE, NO NORI, LOW CARB)                                           | 15 |
| HAMACHI TARTINI fresh raw tuna tartare served in a martini glass with wonton chips                                                                                                                          | 17 |
| POKÉ Hawaiian style raw fish salad using Yellow Fin Tuna chopped with avocado, scallions, cucumber, seaweed salad with sesame oil, sesame seeds and soy over rice                                           | 16 |
| SPICY SUSHI SANDWICH Raw chopped spicy tuna OR salmon (\$3 more) sandwich shaped sushi roll with rice, nori, sesame seeds, masago.                                                                          | 15 |
| VEGGIE ROLL kampo, cucumber, avocado, carrots and asparagus inside out roll with sesame seeds                                                                                                               | 10 |
| TUNA ROLL Triple tuna and scallions inside                                                                                                                                                                  | 13 |
| PHILADELPHIA ROLL smoked, salmon, cream cheese, avocado and scallions                                                                                                                                       | 13 |
| LOBSTER AND CRAB ROLL Maine lobster, avocado and cucumber inside, sesame seeds, blue crab, masago and spicy mayo on top                                                                                     | 22 |
| ORANGE IS THE NEW BLACK ROLL Tempura shrimp, cream cheese, asparagus inside, chopped salmon, black tobiko and spicy mayo on top                                                                             | 16 |
| SEVEN SEAS ROLL Lobster Tempura, Tuna, Mango, Avocado inside, soy crepe outside, topped with Blue Crab, Eel, spicy mayo, eel sauce, and panko bread crumbs                                                  | 22 |
| SPICY TUNA CRUNCH ROLL Chopped tuna roll with gentle kick and nice crunchy texture                                                                                                                          | 11 |
| MEXICAN ROLL Tuna, cilantro, chopped jalapeño, cream cheese and avocado inside, thinly sliced prime rib, homemade poblano sauce, cilantro, and crispy tricolor chips on top                                 | 21 |
| TWO YEAR ROLL Tempura shrimp, cream cheese, asparagus inside, chopped tuna, jalapeno-masago, spicy mayo on top                                                                                              | 17 |
| *SURF N TURF ROLL Lobster tempura, Asparagus, cream cheese & scallions inside, topped with prime rib, finished with teriyaki glaze and sesame seeds                                                         | 20 |
| *VOLCANO ROLL California roll topped with baked topping that includes scallops, Kani Kama, and masago mixed together in a creamy sauce                                                                      | 16 |
| LATIN ROLL Salmon, whitefish, jalapeno, cilantro inside, avocado, spicy mayo, hot sauce on top                                                                                                              | 15 |
| *BAKERY ROLL Salmon, cream cheese and scallions, battered and fried includes teriyaki dipping sauce                                                                                                         | 15 |

## SUSHI SPECIALS

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| SPICY WAHOO TOWER Raw Wahoo, avocado, scallions, Sriracha, sesame oil and seeds, fried shallots | 16 |
| ISLAND ROLL Coconut shrimp, mango, avocado, seared tuna on top, scallions, honey sriracha       | 16 |

### A LA CARTE

| A la carte items are two (2) pieces per order, available as Sashimi- "sliced fish" or Nigiri-"hand-molded over a ball of rice" ** denotes Nigiri only |       |         |        |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|-------|---------|--------|
|                                                                                                                                                       | PRICE | SASHIMI | NIGIRI |
| Lionfish (LOCAL)                                                                                                                                      | 8.99  |         |        |
| Wahoo                                                                                                                                                 | 6.99  |         |        |
| Cobia                                                                                                                                                 | 6.99  |         |        |
| Quail egg**                                                                                                                                           | 5.00  |         |        |
| Maguro (Tuna)                                                                                                                                         | 4.99  |         |        |
| Sake (Salmon)                                                                                                                                         | 6.99  |         |        |
| Hamachi (Japanese Yellowtail)                                                                                                                         | 4.49  |         |        |
| Escolar                                                                                                                                               | 4.49  |         |        |
| Ebi (Cooked Shrimp)                                                                                                                                   | 4.49  |         |        |
| Kani Kama (imitation crab)                                                                                                                            | 4.49  |         |        |
| Avocado                                                                                                                                               | 3.99  |         |        |
| Tomago (Sweet egg)                                                                                                                                    | 4.49  |         |        |
| Tako (Octopus)                                                                                                                                        | 5.49  |         |        |
| Masago (Smelt Roe)**                                                                                                                                  | 5.99  |         |        |
| Ikura (Salmon Roe)**                                                                                                                                  | 6.99  |         |        |
| Conch                                                                                                                                                 | 5.99  |         |        |
| Hotate Gai (Scallop)                                                                                                                                  | 5.99  |         |        |
| Tobiko Flying Fish Roe)**                                                                                                                             | 5.99  |         |        |
| Unagi (fresh water eel)*                                                                                                                              | 5.99  |         |        |
| Uni (Sea Urchin Gonad)**                                                                                                                              | 14.99 |         |        |
| Fatty Tuna (Toro)                                                                                                                                     | 13.99 |         |        |
| Raw red Prawn (Ama Ebi)                                                                                                                               | 9.99  |         |        |
| Blue Fin Tuna <small>WHEN AVAILABLE</small>                                                                                                           | 8.99  |         |        |

## SASHIMI DINNERS

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| Includes Miso soup, rice and ginger salad                                           |    |
| TUNA SASHIMI 12 pieces of Yellow Fin                                                | 24 |
| BLUE FIN TUNA SASHIMI (WHEN AVAILABLE)                                              | 35 |
| SASHIMI DINNER - 3 tuna, 3 salmon, 3 Hamachi, 3 Escolar                             | 27 |
| SPECIAL SASHIMI DINNER - 3 tuna, 3 salmon, 3 Hamachi, 3 Escolar, 3 conch, 3 octopus | 32 |

## SUSHI DINNERS

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| Includes Miso soup and ginger salad                                         |    |
| *UNAGI DON - Bowl of sushi rice topped with eel, sesame seeds and eel sauce | 30 |
| TUNA DON - Bowl of sushi rice topped with raw slices of tuna and massage    | 25 |

## SUSHI AND SASHIMI BOATS

|                                                                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Includes Miso soup or ginger salad                                                                                                                                |    |
| BOAT FOR 1                                                                                                                                                        | 40 |
| Two year roll, 1 piece Nigiri each of: Ebi, tuna, salmon, Hamachi, whitefish, Kani 2 pieces Sashimi each: Tuna, salmon, whitefish, Hamachi 22 pieces              |    |
| BOAT FOR 2                                                                                                                                                        | 75 |
| Two year roll, Lisa roll, 2 pieces of nigiri each, Ebi, tuna, salmon, Hamachi, whitefish, Kani. 4 pieces Sashimi each: Tuna, salmon, whitefish, Hamachi 42 pieces |    |

FOR SUSHI PARTIES OR LARGER SUSHI BOATS CONTACT JOHN; OUR SUSHI IS MADE TO ORDER AND REQUIRES PLANNING IN ADVANCE. THANK YOU!

**\*denotes no raw seafood**

18% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE OR AS A CONVENIENCE TO OUR INTERNATIONAL CUSTOMERS Consuming raw or undercooked products may increase your risk of food borne illness, especially if you have certain medical conditions.