

Sushi Bar Menu

Specialty Sushi Rolls

<u>Aji Summer Roll</u>	14.00
tuna, salmon, yellowtail, cucumber, avocado, crunchy flakes and wasabi tobiko wrapped in soy paper and drizzled with unagi sauce	
<u>#9 Roll</u>	11.50
tempura shrimp and cucumber topped with salmon, avocado and toasted sesame seeds drizzled with unagi sauce	
<u>Dynamite Roll</u>	11.50
tempura crabmeat, cucumber and avocado, topped with a mixture of oven baked caramelized yellowtail, shrimp, thai chili and tobiko- (time required)	
<u>Samurai Roll</u>	11.75
tuna, salmon, yellowtail, cucumber, avocado, yuzu infused tobiko and spicy mayo, topped with crabmeat and drizzled with spicy sesame sauce	
<u>Caterpillar Roll</u>	9.50
unagi (eel) and cucumber topped with avocado and toasted sesame seeds, drizzled with unagi sauce	
<u>Red Dragon Roll</u>	12.50
spicy tuna, avocado and cucumber topped with tuna, drizzled with spicy sesame butter mayo	
<u>Dragon Roll</u>	11.75
shrimp tempura, cucumber, spicy sesame butter mayo topped with unagi and avocado, sprinkled with toasted sesame seeds and drizzled with unagi sauce	
<u>Spider Roll</u>	9.75
tempura soft shell crab, avocado, cucumber and kaiware sprout (baby radish sprout/ daikon sprout) drizzled with unagi sauce and spicy sesame butter mayo.	
<u>The Black Pearl</u>	11.50
tuna, salmon, yellowtail and crabmeat wrapped with cream cheese lightly fried with tempura, sprinkled with toasted sesame seeds and soy infused tobiko drizzled with sweet mayo seafood sauce	
<u>Crunchy Roll</u>	9.50
shrimp tempura, cucumber and spicy mayo topped with crunchy flakes and masago, drizzled with unagi sauce	
<u>Tropical Roll</u>	14.00
shrimp tempura, cucumber, spicy mayo topped with avocado, mango and spicy masago shrimp	
<u>The Exotic Roll</u>	18.50
tempura crabmeat, cucumber, avocado, wasabi tobiko topped with tuna, red snapper and baked lobster with caramelized ginger garlic scallion, sprinkled with toasted sesame seeds and crunchy flakes drizzled with spicy sesame sauce	

Special Platters

<u>Sashimi Platter</u>	30.75
sashimi dinner consists of five varieties of fish (chef's choice), served with miso or onion soup and three different salads (seaweed, jellyfish and scallop)	
<u>Chirashi</u>	24.75
chirashi dinner consists of five varieties of fish (chef's choice) artistically presented on a bed of sushi rice. Served with miso or onion soup and three different salads (seaweed, jellyfish and scallop)	

Sushi Rolls

Tekka Maki (tuna roll)	4.50
Sake Maki (salmon roll)	4.50
Negihama Maki (yellowtail & scallion roll)	4.75
Kappa Maki (cucumber roll)	4.50
Spicy Tuna Roll	4.75
Spicy Salmon Roll	4.75
California Roll	4.50
Philly Roll	4.75
Avocado Eel Roll	4.75
Avocado Salmon	4.75
Cucumber Shrimp	4.50
Asparagus Roll	3.50
Vegetable Roll	4.00
(cucumber, avocado, inari, seaweed salad)	

Nigiri & Sashimi

	Nigiri (2 pcs)	Sashimi (3 pcs)
Aji -Spanish Mackerel	3.75	5.75
Ama Ebi -Sweet Raw Shrimp	4.75	7.25
Hamachi -Yellowtail	4.75	7.25
Hokkigai -Surf Clam	4.50	6.75
Hotate -Raw Scallop	4.75	7.25
Jka -Squid	3.75	5.75
Jkura -Salmon Roe	4.75	7.25
Jnari -Deep Fried Tofu Skin	4.25	6.50
Kani -Crab	3.50	5.25
Maguro (Bin Cho) -Albacore Tuna	4.50	6.75
Maguro (Hon) -Blue Fin Tuna	market price	
Maguro (Yellow Fin) -Ahi Tuna	4.50	6.75
Masago -Smelt Roe	3.75	5.75
Mutsu -Escolar	4.50	6.75
Saba -Mackerel	3.50	5.25
Sake -Salmon	4.25	6.50
Tai -Red Snapper	4.75	7.25
Tako -Octopus	4.25	6.50
Tamago -Egg Custard	3.50	5.25
Tobiko -Flying Fish Roe	4.50	6.75
Wasabi Tobiko -Wasabi Flying Fish Roe	4.50	6.75
Soy Sauce Tobiko -Soy Sauce Flying Fish Roe	4.50	6.75
Yuzu Tobiko -Yuzu Citrus Flying Fish Roe	4.50	6.75
Unagi -Fresh Water Eel	5.25	7.75
Uni -Sea Urchin		market price