

## SUSHI STARTERS

Steamed Edamame - Choice of: Sea Salt | Spicy Togarashi | Applewood-Smoked Salt - \$6 GF

Sesame Tuna Tataki - Miso Glazed Yellowfin Tuna | Sesame Crust | Seared Rare | Chilled Ramen Noodle Salad | Coconut Milk Pipettes - \$13

Miso Soup - White Miso | Dashi | Soy | Seaweed | Tofu - \$5 GF

Shitake Mushroom Salad - Soy Marinated Chilled Mushrooms | Carrot | Wakame Seaweed | Soy Reduction - \$5

Seaweed Salad - Marinated Wakame Seaweed | Sesame Seed | Mirin | Sticky Soy - \$6 GF

## NIGIRI / SASHIMI

Two Piece Nigiri With Rice Or Two Pieces Sashimi

Yellowfin Tuna (Maguro) - \$7

Yellowtail (Hamachi) - \$6

White Tuna (Escolar) - \$5

Salmon (Sake) - \$5

Poached Shrimp (Ebi) - \$4

Sesame Seared Tuna (Maguro) - \$7

Freshwater Eel (Unagi) - \$7

Crab Stick (Kani) - \$4

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

# - SUSHI MENU -

## MAKI ROLLS - \$8

Baconator

Applewood Smoked Bacon | Cream Cheese | Crab Stick | Thai Chili Sauce

Tempura Shrimp Roll

Cucumber | Root Vegetable | Avocado | Soy Reduction

Yellowtail Roll\*

Hamachi | Bell Pepper | Scallion | Sliced Serrano Pepper GF

Steak Teriyaki Roll

Prime Rib | Scallion | Cucumber | Red Pepper | Soy Reduction

Chardon Roll\*

Fresh Salmon | Cream Cheese | Spiced Pecans | Local Maple Syrup - GF

Ahi Tuna Roll\*

Yellowfin Tuna | English Cucumber - GF

Angry Salmon\*

Spicy Salmon | Sriracha | Sesame Seed | Spicy Mayo - GF

Spicy Tuna\*

Garlic Chili-Marinated Diced Ahi Tuna | Sesame Rice - GF

California Roll

Crab Stick | Fresh Avocado

Spicy Shrimp

Poached Shrimp | Cucumber | Togarashi | Spicy Sauces GF

Philly Roll

Cold Smoked Salmon | Cream Cheese | Avocado - GF

Eel Roll

Fresh Water Eel | English Cucumber | Unagi Sauce

The Toadstool

Marinated Chilled Shitake Mushroom Salad | English Cucumber | Soy Reduction

## SPECIALTY FUTOMAKI ROLLS

Pineapple Under The Sea

Sesame Rice | Tempura Fried Shrimp | Scallion | Bell Pepper | Topped w/ Torched Fresh Salmon | Sweet & Sour Sauce | Pickled Pineapple - \$15

High-Tide

Smoked Salmon | Poached Shrimp | Scallion | Red Pepper | Cream Cheese | Topped w/ Sesame Seared Ahi Tuna | White Miso Mayo - \$16 GF

Spicy Sailor\*

Spicy Salmon Mix | Cucumber | Serrano Pepper | Topped w/ Torched Sea Scallop | Tempura Crunchies | Sriracha | Spicy Mayo - \$16 GF

Black Dragon

Tempura Fried Shrimp | English Cucumber | Topped With Toasted Eel | Fresh Avocado | Unagi Sauce - \$16

Crab Rangoon

Creamy Crab Salad | Serrano Pepper | Cream Cheese | Tempura Deep Fried | Sweet & Sour Sauce - \$15

Carnivore

Prime Rib of Beef | Smoked Bacon | English Cucumber | Red Bell Pepper | Scallion | Black Truffle Infused Soy - \$16 GF

Crustacean Sensation

Tempura Fried Soft Shell Crab | Avocado | Jalapeno Pepper | Green Onion | Topped w/ Ebi Shrimp | Black Truffle Miso Aioli - \$17

Rainbow\*

Crab Stick | Avocado | Topped with Ahi Tuna | Salmon | White Tuna | Poached Shrimp | Maldon Salt - \$14

Tsunami\*

Sesame Rice | Fried Shrimp | Creamy Crab Salad | Cucumber | Scallion | Topped w/ Spicy Tuna | Sriracha Mayo - \$16

Bubba Gump

Tempura Shrimp | Red Pepper | Scallion | Cucumber | Topped With Poached Shrimp & Avocado | Thai Chili Sauce - \$15

GF - Can Be Made Gluten-Free Upon Request