

SUSHI MENU

Appetizers:

Hamachi Yuzu Carpaccio - Yellowtail, Jalapeno, Sashimi, Yuzu Soy dressing	\$32
Fish Tacos - seared, mixed fish, Asian slaw, avocado, cilantro, sarusa gayo, spicy mayo, sweet chili sauce	\$34
Salmon Carpaccio - 5 pieces of salmon, jalapeno, ponzu sauce, karai chiri sosu	\$32
Wasabi Truffle Ahi Tuna – seared tuna, white truffle oil, horseradish dressing, sarusa gayo, teriyaki	\$28
Rice Cracker your choice of spicy tuna, salmon, or faux crab- crispy sushi rice, sarusa gayo, spicy mayo, teriyaki	\$23
Seaweed Salad – seaweed, sesame oil, sesame seeds	\$12
Edamame – steamed Japanese soybeans, kosher salt	\$8

Classic Makimono:

Tuna Avocado - fresh tuna and avocado	\$18
Spicy Tuna - spicy tuna, cucumber, spicy mayo	\$18
Negi Toro - fatty tuna, green onion	\$20
Salmon Avocado - fresh salmon and avocado	\$18
Spicy Salmon - spicy salmon, cucumber, spicy mayo	\$18
Spicy Crunch - tuna, salmon, or faux crab - cucumber, tempura flakes, sweet flakes, spicy mayo, teriyaki	\$23
Shrimp Tempura - tempura faux shrimp, faux crab, avocado, cucumber, spicy mayo, teriyaki	\$16
California - mixed faux crab, masago, cucumber, avocado	\$15
Spicy Vegetable - tempura asparagus & jalapeno, cucumber, avocado, mushrooms, soy paper, teriyaki, spicy mayo	\$20
Maguro Maki - fresh bluefin tuna in Japanese style roll	\$18
Namesake Maki - fresh salmon in Japanese style roll	\$18
Negi Hamachi Maki - fresh yellowtail and scallion in Japanese style roll	\$18
Madai Maki - Red Snapper and scallions in Japanese style roll	\$18
Shima Aji - Striped Jack and scallions in Japanese style roll	\$18
Kampachi - Amber Jack and scallions in Japanese style roll	\$18

Signature Makimono

Crunchy Sunshine - spicy tuna, avocado, cucumber, sliced tuna, sliced salmon, crunchy onion, sweet chili sauce	\$30
Ridiculous - shiitake mushrooms, tempura asparagus, cucumber, jalapeno, seared ahi tuna, sarusa gayo, horseradish dressing	\$28
Salmon Delight - Salmon, Hamachi, jalapeno, avocado, topped with sliced salmon, lemon, spicy mayo, sweet chili	\$35
Sunset Roll - faux crab, shrimp tempura, avocado, topped with tuna, sweet potato flakes, spicy mayo	\$28
The Flying Dragon - spicy tuna, cucumber, avocado, topped with fresh salmon, chef's special sauce	\$35
Hamachi Genki - salmon, avocado, tofutti cream cheese, seared Hamachi, spicy mayo, quinoa parsley	\$28
Toro Roll -fatty tuna, green onion, avocado, spicy mayo, yuzu sauce	\$22
Madai Sensation - Red Snapper, cucumber, oba, pickled ginger, crunchy onions, spicy mayo, orange ginger chili sauce	\$25
Triple Fish - Sea Bass, cucumber, avocado, oba, topped with blue fin tuna, fresh salmon, crunchy onions, spicy mayo orange ginger infused chili sauce	\$35
Shallots – tempura asparagus, faux crab, cucumber, spicy tuna, avocado wrapped in soy paper, teriyaki & spicy mayo	\$27

Vegetable Makimono

Veggie Kuma - tempura sweet potato, cucumber, avocado, tempura asparagus, shiitake mushrooms, tempura flakes, teriyaki sauce	\$17
Sweet Potato - tempura sweet potato, soy paper, teriyaki sauce	\$9
Vegetable Tempura – avocado, cucumber, asparagus, shiitake mushrooms, tempura fried whole, teriyaki	\$17
Mixed Vegetables – asparagus, avocado, cucumber, wrapped in soy paper	\$16
Spicy Vegetables - tempura asparagus, tempura jalapeno, cucumber, avocado, shiitake mushrooms, Spicy mayo, teriyaki	\$20

Special Nigiri - 2 pieces

Truffle Oil Maguro (Tuna) - torched bluefin tuna, white truffle oil, truffle tamari sauce, garlic sea salt, micro shiso	\$20
Otoro Torched - bluefin belly tuna topped with eel sauce and torched, tobiko	\$27
King Salmon Torched - king salmon, topped with eel sauce and torched, shiitake mushroom	\$20
Toro Yuzu-Kosho - fatty bluefin tuna, green onions, tobiko, yuzu-kosho, olive oil glaze	\$26
Hamachi Yuzu-Kosho - Fresh torch hamachi, yuzu-kosho, tongarashi, sarusa gayo	\$22
Sake Tataki – seared seasoned salmon topped with sweet miso paste & micro chives	\$20
Sukotto Rando Sake – fresh salmon, eel sauce, black pepper, sea salt, horseradish sauce, scallion, oba leaf	\$18
Madai – red snapper with truffle tamari sauce, horseradish aioli, tongarashi, micro cilantro	\$18
Suzuki – seared sea bass topped with eel sauce, black pepper, sea salt, sarusa gayo	\$27
Ponzu Hamachi – yellowtail, ponzu sauce, tongarashi, horseradish aioli, garlic sea salt	\$20
Bluefin Tuna – blue fin tuna, eel sauce, horseradish aioli, scallions, lemon zest	\$20

Nigiri & Sashimi - 2 pieces

Maguro (Tuna) \$15	Namesake (Salmon) \$15	Hamachi (Yellowtail) \$15
Toro Maguro (Fatty Tuna) \$26	Sake Toro (Fatty King Salmon) \$18	Toro Hamachi (Fatty Yellowtail) \$18
Shima Aji (Striped Jack) \$18	Kani (Imitation Crab) \$13	Seared Avocado -vegetarian nigiri
Tamago (Japanese Omelette) \$13	Kanpachi (Amber Jack) \$18	with Yuzu ponzu and torched \$13

Build Your Own Poke

CHOOSE YOUR FISH

Tuna (GF) **\$28** | Faux Crab (GF) **\$24** | Salmon (GF) **\$ 27** | Tuna & Salmon (GF) **\$30** |

CHOOSE YOUR STYLE

Natural | Sweet Soy Marinated | Cooked Fish +\$2

CHOOSE A BASE

Spring Mix (GF) | White Rice (GF) | Spring Mix & White Rice

CHOOSE THREE ADD INS

Cucumber | Ginger Past | Scallions | French Fried Onions | Sweet Potato Flakes | Edamame | Avocado

CHOOSE TWO SAUCES

Teriyaki | Wasabi Mayo | Sweet Miso | Mango Dressing | Lemon Mayo | Sesame Oil | Spicy Mayo | Sriracha | Soy Sauce