

# SUSHI MENU – Please Note: Our Sushi is made to Order

## SUSHI –NIGIRI (2 piece on rice)

Albacore (Shiro Maguro) \$3.95	Octopus (Tako) \$3.95	Scallop (Hotate) \$3.95
Crab (Kani) \$3.95	Salmon (Sake) \$3.50	Shrimp (Ebi) \$3.50
Egg Omelet (Tamago) \$3.00	Salmon Roe (Ikura) \$4.50	Smelt Roe (Masago) \$3.50
Fatty Tuna (Toro) seasonal market	Smoked Salmon \$3.50	Sweet Tofu (Inari) \$2.50
Flying Fish Roe (Tobiko) \$3.95	Squid (Ika) \$3.00	Tuna (Maguro) \$3.95
Fresh Water Eel (Unagi) \$3.95	Sweet Shrimp(Amaebi)\$6.95	Yellowtail (Hamachi) \$3.95

## SUSHI ROLLS (Rolls are cut into 6-8 pieces)

Soy wrapper : \$1.00 additional per roll (perfect for allergy or distaste for regular seaweed nori)

<p><b>Calamari Tempura</b> \$5.95</p> <p><b>California w/o fish eggs</b> \$4.95</p> <p><b>California w/ eggs</b> \$5.50</p> <p><b>Combination**</b> \$11.95 Tuna, salmon, yellow tail, albacore (inside) Deep fried &amp; baked w/ dynamite sauce</p> <p><b>Cream Cheese Smoked Salmon</b> \$6.95</p> <p><b>Cucumber</b> \$3.95</p> <p><b>Dragon</b> \$12.95 Soft shell crab &amp; California crab inside, eel &amp; avocado on top</p> <p><b>Eel</b> \$6.50</p> <p><b>Island**</b> \$13.95 Deep fried calamari &amp; California crab (inside) Baked Spicy crab (on top)</p> <p><b>Lucky</b> \$8.95 Deep fried calamari &amp; California crab (inside) Shrimp &amp; avocado (on top)</p> <p><b>Manager's Special**</b> \$15.95 Deep fried calamari, spicy tuna, Spicy crab (inside) Baked scallop (on top)</p> <p><b>Ninja**</b> \$11.95 Albacore, salmon, tuna, yellowtail (inside), wrapped w/ calamari, deep-fried &amp; baked w/ dynamite sauce</p> <p><b>Haiku</b> \$13.95 Spicy crab, shrimp tempura, cucumber (inside) Shrimp, scallion, roe, &amp; tempura crumb (on top) Drizzled with teriyaki sauce &amp; spicy avocado sauce</p> <p><b>Veggie tempura</b> \$5.95 Tempura yam &amp; zucchini, cucumber, drizzled w/ spicy avocado sauce inside</p>	<p><b>Rainbow</b> \$13.95 Spicy tuna, &amp; California crab (inside) salmon, sea bass, shrimp, tuna (on top)</p> <p><b>Salmon</b> \$5.95</p> <p><b>Salmon Skin</b> \$5.95</p> <p><b>Shrimp Tempura</b> \$5.95</p> <p><b>Spicy Crab</b> \$7.50</p> <p><b>Spicy Scallop</b> \$7.50</p> <p><b>Spicy Tuna</b> \$7.50</p> <p><b>Spider (soft shell crab)</b> \$8.95</p> <p><b>Sweet Caterpillar</b> \$10.95 Eel &amp; California crab inside, avocado &amp; teriyaki sauce on top</p> <p><b>Tennessee</b> \$13.95 deep fried spicy tuna w/ cream cheese (inside), salmon on top</p> <p><b>Tokyo Crunch</b> \$13.95 California crab, deep fried calamari, shrimp tempura (inside) deep fried, spicy sauce, roe and green onions (top)</p> <p><b>Tuna</b> \$7.50</p> <p><b>Vegetable</b> \$3.95 (avocado, cabbage, carrot, cucumber, lettuce)</p> <p><b>Yellowtail (hand roll)</b> \$7.95</p> <p><b>Kamikaze</b> \$13.95 Shrimp tempura, spicy tuna, California crab, cream cheese, spicy avocado sauce, &amp; cucumber (inside) salmon, yellowtail, tempura crumb, scallions (on top)</p> <p><b>Tsunami</b> \$13.95 shrimp tempura, cucumber, eel &amp; spicy crab (inside) roll is battered&amp; deep-fried, &amp; topped with scallion, sesame seeds, teriyaki &amp; spicy avocado sauce</p>
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## SPECIALS

<p><b>Baked Green Mussels (3pc)</b> \$3.75</p> <p><b>Chirashi Box (served on sushi rice)</b> \$15.95 2 pc. of: albacore, red snapper, salmon, tamago &amp; tuna</p> <p><b>Dynamite** (baked dish)</b> \$10.95 Various seafood (albacore, calamari, crab, salmon, scallop &amp; white fish) mixed w/ sautéed veggies (mushroom, onion, zucchini) baked with creamy dynamite sauce</p> <p><b>Oyster Half Shell (raw item)</b> \$4.50</p> <p><b>Sushi Boat Sampler (no substitution)</b> \$8.50 3 piece sushi (salmon, shrimp, tuna) with Choice of: California roll, or Spicy tuna roll</p>	<p><b>Seaweed Salad</b> \$6.95</p> <p><b>Sashimi Combination</b> Albacore, salmon, tuna, yellowtail (8pc) \$10.95 (16 pc) \$19.95</p> <p><b>Sashimi (8pc)</b></p> <p><b>Salmon Sashimi</b> \$9.95</p> <p><b>Seared Tuna</b> \$12.95</p> <p><b>Tuna Sashimi</b> \$11.95</p> <p><b>Yellowtail Sashimi</b> \$12.95</p>
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**\*\*Item requires baking. 15-20 minutes minimum**