

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

## SUSHI –NIGIRI (2 piece on rice)

<b>Albacore</b> (Shiro Maguro) \$4.75	<b>Salmon</b> (Sake) \$4.25	<b>Shrimp</b> (Ebi) \$4.25
<b>Egg Omelet</b> (Tamago) \$3.50	<b>Smelt Roe</b> (Masago) \$4.25	<b>Smoked Salmon</b> \$4
<b>Flying Fish Roe</b> (Tobiko) \$4.75	<b>Scallop</b> (Hotate) \$4.75	<b>Tuna</b> (Maguro) \$4.75
<b>Fresh Water Eel</b> (Unagi) \$4.75		<b>Yellowtail</b> (Hamachi) \$4.75

## 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)

<b>Calamari Tempura</b> \$6.95	<b>Eel</b> \$7.25	<b>cucumber</b> \$4
<b>California w/o fish eggs</b> \$5.95	<b>Rainbow</b> \$14.75	
<b>California w/ eggs</b> \$6.25	Spicy tuna, & California crab (inside)	
<b>Combination**</b> \$13.75	salmon, sea bass, shrimp, tuna (on top)	
Tuna, salmon, yellow tail, albacore (inside)	<b>Salmon</b> \$6.25	<b>Salmon Skin</b> \$6.25
Deep fried & baked w/ dynamite sauce	<b>Shrimp Tempura</b> \$6.75	<b>Spicy Crab</b> \$7.75
<b>Cream Cheese Smoked Salmon</b> \$7.25	<b>Spicy Scallop</b> \$7.25	<b>Spicy Tuna</b> \$7.75
<b>Dragon</b> \$14.75	<b>Spider</b> (soft shell crab) \$10.25	<b>Tuna</b> \$7.75
Soft shell crab, California crab inside, eel & avocado on top	<b>Sweet Caterpillar</b> \$12.95	
<b>Island**</b> \$14.75	Eel & California crab inside, avocado & teriyaki sauce on top	
Deep fried calamari & California crab (inside)	<b>Tennessee</b> \$14.95	
Baked Spicy crab (on top)	deep fried spicy tuna w/ cream cheese (inside), salmon on top	
<b>Lucky</b> \$10.25	<b>Tokyo Crunch</b> \$14.95	
Deep fried calamari & California crab (inside)	California crab, deep fried calamari, shrimp tempura (inside)	
Shrimp & avocado (on top)	roll is battered & deep fried, drizzled w/ spicy sauce	
<b>Manager's Special**</b> \$15.95	<b>Samurai</b> \$12.95	
Deep fried calamari, spicy tuna, Spicy crab (inside)	seared tuna, cucumber, avocado, spicy sauce (inside)	
Baked scallop (on top)	eel & teriyaki sauce (on top)	
<b>Ninja**</b> \$12.75	<b>Vegetable</b> \$4.75	
Albacore, salmon, tuna, yellowtail (inside), wrapped	avocado, cabbage, carrot, cucumber, lettuce	
w/ calamari, deep-fried & baked w/ dynamite sauce	<b>Yellowtail</b> (hand roll) \$8.25	
<b>Haiku</b> \$14.75	<b>Kamikaze</b> \$14.95	
Spicy crab, shrimp tempura, cucumber (inside)	Shrimp tempura, spicy tuna, California crab,	
Shrimp, scallion, roe, & tempura crumb (on top)	cream cheese, spicy avocado sauce, & cucumber (inside)	
Drizzled with teriyaki sauce & spicy avocado sauce	salmon, yellowtail, tempura crumb, scallions (on top)	
<b>Veggie tempura</b> \$6.25	<b>Tsunami</b> \$14.95	
Tempura yam & zucchini, cucumber, cream cheese	shrimp tempura, cucumber, eel & spicy crab (inside)	
w/ spicy avocado sauce	roll is battered & deep-fried, & topped with scallion,	
<b>Koi</b> \$13.95	sesame seeds, teriyaki & spicy avocado sauce	
Spicy tuna, spicy crab, cucumber, chopped lettuce (inside)	<b>Hai</b> \$7.75	
Shrimp, tuna, spicy & teriyaki sauce (on top)	shrimp tempura, tempura crumb, cream cheese, california	
	Crab, avocado, cucumber (inside), topped with spicy sauce	

## SPECIALS

<b>Baked Green Mussels</b> (3pc) \$3.95	<b>Seaweed Salad</b> \$6.75
<b>Chirashi Box</b> (served on sushi rice) \$16.25	<b>Sashimi Combination</b> –Albacore, salmon, tuna, yellowtail
2 pc. of: albacore, red snapper, salmon, tamago & tuna	(8pc) \$12.95 (16 pc) \$22.95
<b>Dynamite**</b> \$11.25	<b>Sashimi (8pc)</b>
Various seafood (albacore, calamari, crab, salmon, scallop	<b>Salmon</b> \$12.95 <b>Yellowtail</b> \$14.95
& white fish) mixed w/ sautéed veggies (mushroom,	<b>Seared Tuna</b> \$14.95 <b>Tuna</b> \$14.95
onion, zucchini) baked in a creamy dynamite sauce	
<b>Oyster Half Shell</b> \$5.25	<b>Oyster Shooter</b> \$5.95
<b>Sushi Boat Sampler</b> (no substitution) \$9.25	sake, oyster, quail egg, hint of spicy sauce, ponzu sauce,
3 piece sushi (salmon, shrimp, tuna) with	topped with roe, scallions, lemon juice
Choice of: California roll, or Spicy tuna roll	<b>**Item requires baking. 15-20 minutes minimum</b>