

### SUSHI BAR

**SEAWEED SALAD** | Marinated wakame with peppers & \$8 sesame seeds

**TUNA TATAKI\*** | Thinly sliced seared tuna, green onions, masago, sesame seed, blood orange ponzu

**OCTOPUS SALAD** | Thinly sliced and seared octopus, \$17 tomato, cucumber, sunomono sauce

**CUCUMBER SALAD** | Sliced cucumber, seaweed salad, apple, crab stick, shari-zu dressing, sesame seeds

\$10

## NIGIRI OR SASHIMI Á LA CARTE | NIGIRI 2 PIECES | SASHIMI 3 PIECES

TUNA* (Maguro)	\$12	SALMON* (Sake)	\$12	YELLOWTAIL* (Hamachi)	\$14
KRAB STICK (Kani)	\$10	OCTOPUS (Tako)	\$12	EEL (Unagi)	\$12
SHRIMP (Ebi)	\$12	MACKEREL* (Saba)	\$12	IKURA*	\$14
ТОВІКО*	\$14	TOMAGO	\$10		

# CLASSIC SUSHI ROLLS

SHRIMP TEMPURA ROLL	\$17	SPICY TUNA ROLL*	\$17	SPICY SALMON ROLL*	\$17
TUNA ROLL*	\$16	YELLOWTAIL ROLL*	\$18	SPICY YELLOWTAIL ROLL*	\$18
PHILADELPHIA ROLL	\$15	SALMON ROLL*	\$14	CALIFORNIA ROLL	\$15
VEGETABLE ROLL	\$10				

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## SPECIALITY SUSHI ROLLS

#### \*SUNDIAL ROLL

| Pineapple & yellowtail, topped with avocado, Caribbean coco glaze, sriracha dots, & plantain chip crunch, eel sauce | \$22

#### **VOLCANO**

| Tempura shrimp, cucumber, avocado, cream cheese, baked spicy krab, eel sauce & spicy mayo, tempura flakes | \$20

#### **RAINBOW ROLL\***

| California roll topped with sashimi | \$20

#### FIRECRACKER ROLL

| Shrimp tempura, cream cheese, avocado, jalapeño, eel sauce, hot tempura flakes |

#### \*ULTIMATE CALIFORNIA

| Krab, avocado, cucumber, topped with spicy tuna, eel sauce, tempura flakes, green onion | \$18

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