

# SUSHI MENU

	Sushi (1pc)	Sashimi (3pcs)		Sushi (1pc)	Sashimi (3pcs)
Maguro (Tuna)	4 ●	11 ●	Ebi (Shrimp)	3 ●	8 ●
Kuro Maguro (Blue Fin Tuna)	5 ●	14 ●	Botan Ebi (Sweet Shrimp)	5 ●	
Toro (Fatty Tuna)	7 ●	20 ●	Unagi (Eel)	3.5 ●	10 ●
Sake (Salmon)	3.5 ●	10 ●	Hotate (Scallop) Hokkaido	4.5 ●	13 ●
Sake Toro (Fatty Salmon)	4 ●	11 ●	Tako (Octopus) Hokkaido	4 ●	11 ●
Minami Smoked Salmon	4 ●	11 ●	Ika (Squid)	2.5 ●	7 ●
Hamachi (Yellowtail)	4 ●	11 ●	Kani (Snow Crab)	4 ●	11 ●
Hamachi Toro (Fatty Tuna)	4.5 ●	12 ●	Uni (Sea Urchin) USA	5 ●	24 ●
Minami Smoked Hamachi	4.5 ●	12 ●	Uni (Sea Urchin) Hokkaido	MKT ●	MKT ●
Escolar (Super White Tuna)	3.5 ●	10 ●	Ankimo (Monk Fish Liver)	4 ●	
Madai (Red Snapper)	4 ●	11 ●	Ikura (Salmon Roe)	3 ●	8 ●
Shime Saba (Mackerel)	3 ●	8 ●	Tobiko (Flying Fish Roe)	3 ●	
Kampachi (Amber Jack)	4 ●	11 ●	Uzura (Quail Egg)	2.5 ●	
			Tamago (Cooked Egg)	2 ●	

## ROLLS (6-8PCS) SEE OTHER SIDE FOR DESCRIPTIONS

Alaskan 🍣	9 ●	Srimp Tempura (Lunch Only) 🍣	9 ●
California (Lunch Only) 🍣	7 ●	Spicy Salmon 🍣	8 ●
California w/ Snow Crab 🍣	10 ●	Spicy Tuna 🍣	10 ●
Caterpillar 🍣	14 ●	Tuna Roll 🍣	10 ●
Rainbow 🍣	14 ●		

## GLUTEN FREE ROLL

Tuna (GF) 🍣	10 ●	Rainbow (GF) 🍣	15 ●	Hawaiian (GF) 🍣	17 ●
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## SPECIAL ROLLS (8-10PCS) SEE OTHER SIDE FOR DESCRIPTIONS






Pike Place 🍣🍣	18 ●	Minami 🍣🍣	21 ●
Lahaina 🍣🍣🍣	21 ●	Bar Harbor 🍣🍣🍣	26 ●
Spring Scallop 🍣	21 ●	Ocean Garden 🍣🍣🍣	20 ●
Budda's Blessing 🍣🍣	19 ●	August Moon 🍣🍣🍣	18 ●
French 🍣	18 ●	Alligator 🍣	18 ●

### 🍣 Consumer Advisory

Consuming raw, uncooked or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. These items may be ordered in an undercooked manner or are served in an undercooked manner.

# DESCRIPTION

 Spicy  Cooked  No Rice  Raw or Under Cooked

Pike Place	Shrimp tempura, cucumber inside, topped with crab salmon served with southern ponzu sauce & sweet chili sauce  
Lahaina	Fresh tuna, yellowtail, avocado, mango, daikon, yamagobo wrapped in cucumber topped with seasoned diced salmon, chopped oba (fresh Japanese mint leaf)   
Spring Scallop	Shrimp tempura, avocado, asparagus, yamagobo topped with fresh salmon, scallop seared with spicy aioli and mix of Dijon mustard, Ume (Japanese plum) sauce 
Budda's Blessing	Spicy tuna, mango, snow crab, avocado wrapped in soy paper topped with crawfish salad, lotus chip served with spicy miso sauce and midnight sauce  
French	Shrimp tempura, crabmeat, cucumber, avocado inside topped with fresh tuna served with midnight sauce and truffle oil 
Minami	Homemade smoked salmon, cream cheese, avocado topped with spiced spice super white tuna, spicy tuna, tempura sweet potato served with Minami sauce  
Bar Harbor	Panko fried lobster with avocado, masago, asparagus wrap in soy paper topped with baked lobster scallop, in spicy aioli sauce  
Ocean Garden	Fresh tuna, salmon, cucumber, avocado, crabmeat, tempura asparagus, organic spring mix wrapped in rice paper, served with Jackie Chan sauce & sweet chili sauce   
August Moon	Yellowtail, crabmeat, asparagus, tempura sweet potato, lettuce, mango wrapped in rice paper served with cilantro ponzu sauce   
Alligator	Shrimp tempura, crabmeat, cucumber, yamagobo inside topped with broiled eel, avocado served with eel sauce 
Rainbow	California roll topped with avocado, fresh tuna, salmon, yellowtail, snapper 
Caterpillar	Baked eel, cucumber, crab meat topped with avocado, eel sauce 
Alaskan	Salmon, avocado, cucumber 

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