

## SALAD & SOUP

MISO SOUP | ☺

Miso (soy bean paste) with dashi stock, enoki-mushroom, tofu, and wakame seaweed.

SPINACH GOMA AE | ☺

Cold (boiled) spinach with black sesame dressing

AVOCADO SALAD | ☺

Sliced avocado served with mixed green and sweet Miso mustard dressing

HIYAYAKKO | ☺

Chilled tofu served with scallion, grated ginger and dried bonito flakes.

KELP SALAD |

Mixed wakame and agar-agar seaweed with sesame seed oil, vinegar.

## SEAFOOD SALAD

CEVICHE | 🌶️

Seafood and fresh vegetables in key lime juice

KARASHI SUMISO | ☺

(Choice of conch, tuna, octopus, surf clam)

Wakame seaweed, cucumber with sweet Miso mustard dressing

MIXED KARASHI SUMISO | ☺

(Chef's choice seafood mix)

Seafood, wakame seaweed, cucumber salad with sweet Miso mustard dressing

SUNOMONO | ☺

(Choice of conch, fish cake, octopus, surf clam)

MIXED SUNOMONO | ☺

(Chef's choice seafood mix)

Seafood, wakame cucumber salad with seasoned rice vinegar

KANISU | ☺

Thin sliced cucumber wrapped around (Choice of salmon, cream cheese, avocado or fish cake, avocado) served with seasoned rice vinegar

SPICY TUNA SALAD | 🌶️

Fresh tuna, cucumber and tomatoes served with mixed greens and our original spicy sauce

## COLD APPETIZERS

TATAKI | ☺

Seared fresh, thinly sliced tuna or beef served with scallions, sweet onion ginger and ponzu sauce

DUCK TATAKI | 🌶️

Duck breast marinated in sweet Miso paste, seared, sliced thin, dropped with spicy green Yuzu pepper paste served with balsamic soy sauce

SPICY CARPACCIO | ☺ 🌶️

(Choice of tuna, salmon, white fish or hamachi) with fresh jalapeno, sweet onion and yuzu pepper paste drizzled with balsamic vinegar and olive oil

USUZUKURI | ☺

Thin sliced (Choice of tuna, salmon, Hamachi or white fish) Served with sweet onion, shiso and yuzu ponzu sauce

SUSHI SAMPLER | ☺

Six sushi ball sampler (chef's choice)

SASHIMI SAMPLER | ☺

Four type of today's fish (chef's choice)

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Price and availability subject to change.

## HOT APPETIZERS

### EDAMAME | ☺

Steamed and salted soybeans

### AGEDASHI TOFU |

Fried tofu blocks served with scallions, grated daikon radish, red pepper and Ponzu sauce

### ASPARAGUS TEMPURA |

Jumbo asparagus tempura served with tempura sauce

### BEEF NEGIMAKI |

Thinly sliced beef wrapped around scallions, sautéed with teriyaki sauce

### DRAGON BALLS |

Spicy tuna fritters in birds nest, fried, served with wasabi ponzu sauce

### DYNAMITE SEAFOOD |

Sizzling mixed seafood gratin baked in our rich dynamite sauce

### DYNAMITE MUSSELS |

Half shell mussels baked with spicy dynamite sauce

### YAKINASU | ☺

Grilled Japanese eggplant (room temperature) serves with ginger soy sauce and dried bonito flakes

### MISO MARINATED FISH

Marinated in sweet miso paste and broiled

### COD | SALMON |

### HAMACHI OR SALMON KAMA | MP

Grilled Hamachi or salmon collar served with Ponzu Sauce

### GYOZA |

Homemade dumplings, pan seared, served with gyoza sauce (Choice of pork, spicy pork, shrimp or spicy shrimp)

### SHUMAI |

Steamed dumplings served with spicy mustard and ponzu sauce (Choice of wasabi pork 🌶️ 🌶️ or crab)

### STINGY WOMAN'S PURSE |

Crispy shrimp dumplings served with sweet chill sauce

### TEMPURA A LA CARTE (2PIECE minimum)

acorn squash, avocado, broccoli | 1.50/pc  
carrot, onion, shiso leaf, shiitake,  
sweet potato, zucchini

fish cake, squid, white fish | 2.50/pc

jumbo shrimp | 3.00/pc

### FISH TEMPURA SPECIAL |

White fish wrapped around shiso leaf and enoki mushroom and tempura fried

### KOBE ISHIYAKI | MP

"Cook-it-yourself" Premium beef cooked on a hot stone

*Please notify of any allergies before ordering.*

Gluten free ☺

## BEVERAGES

### SODA / JUICE / TEA |

Coke, Diet Coke, Sprite, Orange Fanta,  
Ginger ale, Lemonade, Iced tea, Hot Green tea

Sweet Jasmine tea, Orange Juice, Milk

EVIAN (750ml) |

UNSWEETENED PREMIUM JASMIN TEA |

UNSWEETENED PREMIUM OOLONG TEA |

SPARKLING WATER LARGE |

SPARKLING WATER SMALL |

## MEAT & POULTRY

Includes Miso soup and steamed rice

### BEEF NEGIMAKI |

Thinly sliced Black Angus beef, wrapped around scallions, sautéed with teriyaki sauce

### BEEF TERIYAKI | MP

Black Angus NY strip sautéed with teriyaki sauce

### CHICKEN TERIYAKI |

Chicken breast sautéed with teriyaki sauce

## FRESH SEAFOOD

### ASSORTED TEMPURA |

Shrimp, fish and vegetable tempura assortment

### SHRIMP TEMPURA |

Six jumbo shrimp and vegetable tempura

### FISH TERIYAKI |

Today's fresh catch of the day sautéed with teriyaki sauce

## VEGETERIAN

### VEGETABLE TEMPURA |

An assortment of fresh vegetable tempura

### TOFU STEAK |

Sautéed Tofu layered with sweet onion and shiitake mushroom, served with our original sweet steak sauce

Brown rice additional |

### CHICKEN KATSU |

Breaded with Panko crumbs, crispy fried, served with katsu sauce

### PORK KATSU |

Breaded with Panko crumbs, crispy fried, served with katsu sauce

### PORK GINGER |

Thinly sliced pork sautéed with onions and ginger soy sauce

### FISH KATSU |

Breaded with Panko crumbs, crispy fried, served with katsu sauce

### SHRIMP KATSU |

Breaded with Panko crumbs, crispy fried served with katsu sauce

Katsu : Meat or seafood breaded Panko (bread crumbs) and deep fried cutlets served with Katsu sauce (based vegetables sweet sauce)

## CARRIBEAN QUEEN & KING | MP "Local lobster" Seasonal

### KING: LOBSTER TERIYAKI

Local lobster sautéed with mushroom and teriyaki sauce with vegetables

### QUEEN: LOBSTER TEMPURA

Local lobster and vegetable tempura

## CHEF'S CHOICE SUSHI BAR ENTREES

Includes Miso soup

AMBROSIA FOR ONE | ☺

An assortment of sushi (7PC), sashimi (15PC) and rolls (12PC)

AMBROSIA FOR TWO | ☺

An assortment sushi (14PC), sashimi (20PC) and rolls (16PC)

CHIRASHI SUSHI | ☺

An assortment of fresh seafood topped on bed of sushi rice

SUSHI DINNER | ☺

An assortment of sushi (7pc) and rolls (12PC)

DELUXE SUSHI DINNER | ☺

An assortment of sushi (11pc) and rolls (12pc)

SASHIMI DINNER | ☺

An assortment of fresh sashimi (15pc)  
Served with steamed rice

DELUXE SASHIMI DINNER | ☺

An assortment of fresh sashimi (22pc)  
Served with steamed rice

*No brown rice for sushi*

*No substitution on CHEF'S choice entrees*

## NIGIRI SUSHI & SASHIMI A LA CARTE

*Nigiri sushi : one piece per order*

*Sashimi : three or four pieces per order*

ALBACORE TUNA	SHIRIMP ☼
BABY OCTOPUS ☼	SWEET SHRIMP
BARBECUED EEL (Unagi) ☼	SMELT ROE (Masago)
CONCH	SMOKED SALMON ☼
EGG OMELETTE (Tamago) ☼	SNOW CRAB SALAD
FISH CAKE (Imitation crab stick) ☼	
FLYING FISH ROE (Tobiko)	SPICY SCALLOP
HAMACHI (Pacific yellow tail)	SPICY TUNA
MACKEREL (Marinated)	
OCTOPUS☼ (Tako)	SQUID (Ika)
QUAIL EGG	SURF CLAM ☼
SALMON	TORO
SALMON ROE (Ikura)	TUNA (Maguro)
SCALLOPS	WHITE FISH
SEA URCHIN (Uni)	

## VEGETARIAN SUSHI & ROLL


ASPARAGUS	asparagus, sesame seeds
AVOCADO	avocado, sesame seeds
AVONEGI	avocado, cucumber, scallions, sesame (I/O)
KAPPA	cucumber, sesame seeds
KAMPYO	Seasoned gourd shaving
VEGE FUTO	asparagus, avocado, cucumber, gourd shaving, pickled burdock, pickled daikon radish
OSHINKO	Pickled daikon radish
UMESHISO	plum paste and shiso leaf
VEGETABLE TEMPURA	Choice of asparagus, sweet potato tempura and sesame seeds (I/O)
INARI SUSHI (2PIECES PER ORDER)	Seasoned tofu pocket stuffed with sushi rice

*Cooked ☼*

*Refer to sushi list for price*

## MAKIMONO

May substitute soy wrapper for additional | 1

 Denotes spicy level, (I/O) inside out

### FRESH ROLLS

#### ATOMIC

Fresh tuna, avocado, cucumber, red flying fish roe and atomic sauce

#### BAGEL (I/O)

Fresh salmon, cream cheese, scallions, sesame seeds

#### BEAUTY & BEAST (I/O)

Shrimp tempura, asparagus, topped with tuna, barbequed eel, avocado, eel sauce & tempura flakes

#### HAMACHI NEGI

Fresh Hamachi and scallions

#### HAMACHI HEAT (I/O)

Snow crab salad, jalapeno, tempura, topped with hamachi, jalapeno slices, Shichimi powder served with spicy ponzu.

#### SALMON NEGI

Fresh salmon and scallions

#### RAINBOW (I/O)

California roll topped with hamachi, tuna & salmon

#### SPICY SALMON

Fresh salmon, scallions, jalapeno smelt roe, spicy mayo

#### SPICY SALMON SANDWICH (I/O)

Fresh salmon, scallion, jalapeno smelt roe, spicy mayo

#### SPICY TUNA

Spicy tuna tartar

#### SPICY TUNA SANDWICH (I/O)

Spicy tuna tartar, sesame seeds

#### SUNSHNE (I/O)

Fresh tuna, cucumber, orange, topped with avocado

#### SUPER ATOMIC (I/O)

Fresh tuna tartar, avocado, cucumber, Habanero-smelt roe and atomic sauce

#### TEKKA (TUNA)

Fresh tuna tartar

Roll : One order cuts between 4- 8 pieces

### COOKED ROLLS

#### AMBROSIA

Tempura Hamachi, fish cake, asparagus, avocado, scallions, smelt roe, eel sauce

#### CAJUN SUNSET (I/O)

Snow crab mix, cream cheese, asparagus, topped with creamy salmon and spicy mayo

#### CALIFORNIA (I/O)

Avocado, fish cake, cucumber, smelt roe, sesame seeds

#### CRAZY

Barbequed eel, salmon skin, asparagus, cucumber, smelt roe, eel sauce

#### DANCING EEL

California roll topped with barbecued eel, eel sauce

#### DANCING SHRIMP (I/O)

Spicy tuna tartar, cucumber, avocado topped with shrimp

#### DRAGON (I/O)

Barbecued eel, asparagus, cream cheese, smelt roe, topped avocado eel sauce

#### EEL ROLL (I/O)

Barbecued eel, avocado, cucumber, sesame seeds, eel sauce

#### FISH TEMPURA (I/O)

White fish tempura, avocado, cucumber, smelt roe, sesame seeds, dynamite sauce

#### FLORIDA *seasonal*

Local lobster tempura, cucumber, avocado, smelt roe, dynamite sauce

#### FUTOMAKI

Shrimp, sweet egg omelet, kampyo, avocado, cucumber, Asparagus

#### HOT BAGLE (I/O)

Salmon tempura, cream cheese, scallion, spicy mayo, sesame seeds

#### KEY WEST (I/O) *seasonal*

Smelt roe, snow crab, avocado, cucumber,

### COOKED ROLLS

## DEEP FRIED ROLLS ☀️

### MANHATTAN (I/O)

Smoked salmon, sliced sweet onion, cream cheese, sesame seeds

### MEXICAN 🌶️

Shrimp, jalapeno, cucumber, jalapeno infused smelt roe, sesame seeds

### SALMON SKIN (I/O)

Grilled salmon skin, cucumber, scallions, smelt roe, eel sauce

### SPICY CALIFORNIA (I/O) 🌶️

California rolls with spicy mayo and spicy flying fish roe

### SPICY SHRIMP ROLL 🌶️

Shrimp, spicy mayo, spicy flying fish roe, sesame seeds

### SPICY SHRIMP SANDWICH 🌶️

Shrimp, spicy mayo, spicy flying fish roe, sesame seeds

### SPICY SHRIMP KATSU ROLL 🌶️

Shrimp Katsu, avocado, cucumber, spicy flying fish roe, spicy mayo, served with soy wrapper

### SPIDER

Deep fried jumbo soft shell crab, avocado, scallions, smelt roe, spicy mayo

### SHRIMP TEMPURA

Jumbo shrimp tempura, avocado, cucumber, smelt roe, Dynamite sauce

### SURF & TURF (I/O)

Shrimp tempura, snow crab mix, asparagus, topped seared NY strip and wasabi mayo

### WASABI KEY WEST (I/O) *seasonal* 🌶️

Key West roll with wasabi mayo and wasabi flavored flying fish roe

### VOLCANO ROLL

California roll topped with dynamite seafood bake (fishcake, shrimp and whitefish)

### SPICY VOLCANO ROLL 🌶️

California roll topped with spicy seafood bake (shrimp, Scallops and conch)

### PLAYMATE

Our signature roll! Barbecued eel, cream cheese, fish cake, avocado, macadamia nut encrusted, deep fried, served with dynamite sauce

### CALIFORNIA TEMPURA

Deep fried California roll

### SPICY TUNA TEMPURA 🌶️

Deep fried spicy tuna roll

### WHERE IS TIGER WOODS?

A roll without rice! Salmon, cream cheese and asparagus tempura fried, served with a balsamic soy sauce.

Spicy mayo contains smelt roe.

Smelt roe and flying fish roe are not cooked.