

## SUSHI ROLLS

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### ALASKAN ROLL

*Snowcrab and avocado wrapped with seaweed and rice, topped with tobiko*

### BONSAI ROLL

*Grilled eel and avocado wrapped with seaweed and rice, topped with eel sauce*

### BOSTON ROLL

*Kani, tuna, cucumber, and rice wrapped with soy paper*

### CALIFORNIA ROLL

*Kani, avocado, and masago wrapped with seaweed and rice*

### CRUNCHY ROLL

*Tempura shrimp, avocado, and masago wrapped with seaweed and rice, topped with eel sauce*

### DYNAMITE ROLL

*Mixed fresh fish in spicy sauce with avocado*

### PHILADELPHIA ROLL

*Smoked salmon, avocado, and cream cheese wrapped with seaweed and rice*

### SALMON AVOCADO ROLL

*Fresh salmon and avocado wrapped with seaweed and rice*

### SNOWCRAB ROLL

*Snowcrab and avocado wrapped with seaweed and rice*

### SPICY TUNA ROLL

*Chopped tuna in house spicy sauce and cucumber wrapped with seaweed and rice*

### TEMPURA ROLL

*Tempura shrimp, cucumber, avocado, and masago wrapped with seaweed and rice, topped with eel sauce*

### TOKYO ROLL

*Tuna, yellowtail, scallions, and rice wrapped with soy paper*

## SPECIAL SUSHI ROLLS

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### BONITA ROLL

*Tuna, guacamole, and rice wrapped with soy paper*

### BURRITO ROLL

*Fresh salmon, tuna, avocado, and crunchy batter wrapped with soy paper*

### FUJI MOUNTAIN ROLL

*California roll topped with snowcrab, spicy tuna, crunchy batter and eel sauce*

### GREEN DRAGON ROLL

*Grilled eel, cucumber, and masago wrapped with seaweed and rice, topped with sliced avocado and eel sauce*

### GEORGE ROLL

*Spicy tuna and cucumber wrapped with seaweed and rice, topped with snowcrab, crunchy batter and eel sauce*

### KATHY ROLL

*Snowcrab, guacamole, and crunchy batter wrapped with soy paper topped with sliced avocado*

### LITTLE RICE ROLL

*Tuna, salmon, yellowtail, avocado, and little rice wrapped with soy paper, special sauce on the side*

### LOBSTER ROLL

*Tempura lobster, avocado, cucumber and masago wrapped with soy paper, wasabi mayo on the side*

### LOW CARB ROLL

*Snowcrab and avocado wrapped with soy paper, topped with fresh tuna and salmon*

### MONROE ROLL

*Kani and avocado wrapped with fresh tuna*

### PINK LADY ROLL

*Chopped salmon in house spicy sauce, snowcrab, avocado, crunchy batter and rice wrapped with soy paper*

### RACHAEL ROLL

*Spicy tuna, snowcrab, and rice wrapped with soy paper, topped with fresh salmon, sliced avocado, spicy mayo and caviar*

### RAINBOW ROLL

*Snowcrab, avocado, and cucumber wrapped with seaweed and rice, topped with fresh tuna, salmon, and yellowtail*

### ROCK & ROLL

*Tempura shrimp, snowcrab, avocado, and rice wrapped with soy paper, topped with eel sauce*

### SEXY ROLL

*Pepper tuna and jalapeño wrapped with seaweed and rice, topped with spicy tuna, snowcrab, and wasabi mayo*

### SIX-THREE ROLL

*Pepper tuna, avocado, cucumber, green onion, snowcrab, and kani wrapped with seaweed and rice*

### SUSHI BOX

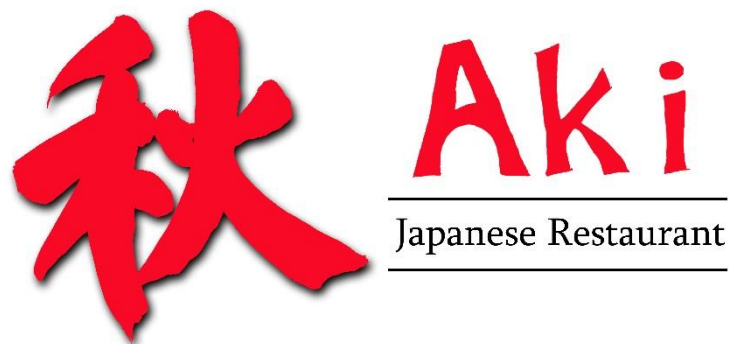
*Snowcrab, avocado, and rice topped with choice of fish*

### TIGER ROLL

*Tuna and salmon wrapped with seaweed and rice, topped with grilled eel, tuna, salmon, crunchy batter, green onions, and eel sauce*

### V. ROLL

*Spicy salmon, snowcrab, and rice wrapped with soy paper, topped with tuna, salmon, yellowtail, Japanese red snapper, crunchy batter, masago, green onions, spicy mayo, and eel sauce*



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## STARTERS / SMALL PLATES

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### ATLANTIC SALMON

*Thinly sliced Atlantic Salmon in special sauce*

### BEEF TATAKI

*Lightly seared strips of beef, served with ponzu sauce*

### EDAMAME

*Salted and steamed green soybeans*

### GYOZA DUMPLINGS

*Served pan fried or steamed pork dumplings*

### KANI NARUTO

*Kani, avocado and masago wrapped with cucumber, naruto sauce on the side*

### SASHIMI SAMPLER

*Twelve pieces of assorted sashimi*

### FRIED MUSHROOMS

*Deep fried mushrooms tossed with minced fresh garlic, sea salt, and white truffle oil*

### BRUSSEL SPROUTS

*Deep fried fresh Brussel sprouts with sweet sauce*

### SPICY TUNA LOVER

*Sashimi grade tuna and avocado in a spicy, reduced rice wine sauce*

### SPRING ROLL

*Kani, cucumber, avocado, tomato, and masago wrapped with rice paper, naruto sauce on the side*

### FRIED CALAMARI

*Fresh squid fried in light batter served with dipping sauce*

### TEMPURA SHRIMP

*Fried shrimp and vegetables in light batter with dipping sauce*

### TUNA TATAKI

*Lightly seared strips of tuna with ponzu sauce*

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## SOUPS / SALADS

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### MISO SOUP

*Tofu, seaweed, and scallions in Japanese soy broth*

### ORGANIC SALAD

*Fresh mixed green salad with house dressing*

### IKA (SQUID) SALAD

*Sliced and marinated squid in sesame dressing*

### HAWAIIAN SEAFOOD SALAD

*Mango, asparagus, avocado, tomato, kani, and assorted sashimi-grade fish tossed with cilantro, lime juice, sea salt, white truffle oil, Sriracha chili, sesame seeds and masago*

### APPLE SNOWCRAB SALAD

*Tossed snowcrab and apple with avocado and drizzled with naruto sauce, sesame seeds on top*

### JILL SALAD

*Mango, asparagus, avocado, tomato, and kani tossed with cilantro, lime juice, sea salt, truffle oil, chili, and sesame seeds*

### SASHIMI SEAWEED SALAD

*Assorted sashimi-grade fish plated over seaweed salad and cucumber, served with ponzu sauce*

### SEAFOOD CEVICHE SALAD

*Cucumber, onion, tomato, and assorted sashimi-grade fish tossed with lime juice, sea salt and jalapeño*

### SEAWEED SALAD

### WASABI SALAD

*Seaweed salad, squid salad, cucumber, kani, assorted sashimi-grade fish tossed with house special wasabi dressing and masago*

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## ENTREES

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(Served with Miso Soup)

### ASSORTED NIGIRI SUSHI

*Nine pieces of nigiri sushi and one tuna roll*

### CHIRASHI SUSHI

*Assorted sashimi & Japanese pickled vegetables plated over sushi rice*

### LOVE BOAT

*Eighteen pieces of sashimi, eight pieces of nigiri, one crunchy roll and California roll*

### SASHIMI DINNER

*Eighteen pieces of assorted sashimi*