



SUSHI ROLLS

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

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

秋 Aki

Japanese Restaurant

STARTERS / SMALL PLATES

ATLANTIC SALMON.....\$20.00
Thinly sliced Atlantic Salmon in special sauce

EDAMAME.....\$3.50
Salted and steamed green soybeans

GYOZA DUMPLINGS.....\$6.00
Served pan fried or steamed pork dumplings

KANI NARUTO.....\$8.00
Kani, avocado and masago wrapped with cucumber, naruto sauce on the side

SASHIMI SAMPLER.....\$25.00
Twelve pieces of assorted sashimi

FRIED MUSHROOMS.....\$8.00
Deep fried mushrooms tossed with minced fresh garlic, sea salt, and white truffle oil

BRUSSEL SPROUTS.....\$8.00
Deep fried fresh Brussel sprouts with sweet sauce

SPICY TUNA LOVER.....\$25.00
Sashimi grade tuna and avocado in a spicy, reduced rice wine sauce

SPRING ROLL.....\$8.00
Kani, cucumber, avocado, tomago, and masago wrapped with rice paper, naruto sauce on the side

FRIED CALAMARI.....\$8.00
Fresh squid fried in light batter served with dipping sauce

TEMPURA SHRIMP.....\$10.00
Fried shrimp and vegetables in light batter with dipping sauce

TUNA TATAKI.....\$20.00
Lightly seared strips of tuna with ponzu sauce

SOUPS / SALADS

MISO SOUP.....\$2.00
Tofu, seaweed, and scallions in Japanese soy broth

ORGANIC SALAD.....\$7.00
Fresh mixed green salad with house dressing

IKA (SQUID) SALAD.....\$6.50
Sliced and marinated squid in sesame dressing

HAWAIIAN SEAFOOD SALAD.....\$25.00
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.....\$9.00
Tossed snowcrab and apple with avocado and drizzled with naruto sauce, sesame seeds on top

JILL SALAD.....\$20.00
Mango, asparagus, avocado, tomato, and kani tossed with cilantro, lime juice, sea salt, truffle oil, chili, and sesame seeds

SASHIMI SEAWEED SALAD.....\$20.00
Assorted sashimi-grade fish plated over seaweed salad and cucumber, served with ponzu sauce

SEAFOOD CEVICHE SALAD.....\$20.00
Cucumber, onion, tomato, and assorted sashimi-grade fish tossed with lime juice, sea salt and jalapeño

SEAWEED SALAD.....\$5.50

WASABI SALAD.....\$16.00
Seaweed salad, squid salad, cucumber, kani, assorted sashimi-grade fish tossed with house special wasabi dressing and masago

ENTREES

(Served with Miso Soup)

ASSORTED NIGIRI SUSHI.....\$22.00
Nine pieces of nigiri sushi and one tuna roll

CHIRASHI SUSHI.....\$28.00
Assorted sashimi & Japanese pickled vegetables plated over sushi rice

LOVE BOAT.....\$80.00
Eighteen pieces of sashimi, eight pieces of nigiri, one crunchy roll and California roll

SASHIMI DINNER.....\$40.00
Eighteen pieces of assorted sashimi