

SASHIMI 7 PCS PER ORDER

Ahi / Maguro	21
Yellow Tail / Hamachi	21
Salmon / Shake	15
Seasonal White Fish (Please ask your server)	Market
Squid / Ika	15
Scallop / Hotate	24
Assorted Sashimi Platter	28
<i>15 pcs. Please ask your Server for tonight's selection.</i>	

NIGIRI 2 PCS PER ORDER

Ahi / Maguro	7
Yellow Tail / Hamachi	7
Salmon / Shake	5
Seasonal White Fish (Please ask your server)	Market
Shrimp / Ebi	5
Sweet Shrimp / Amaebi	8
Asparagus	6
Squid / Ika	5
Scallop / Hotate	8
Eel / Unagi	6
Flying Fish Roe / Tobiko	7
Egg / Tamago	5
Sushi Platter	19
<i>6pcs of assorted nigiri (please ask your Server for tonight's selection) with California Roll</i>	

ROLLS

Four Towers: Tuna, Crab, Shrimp Tempura, Avocado and Prepared Tempura Style with Spicy Aioli	16
Caterpillar Roll: Unagi and Cucumber Rolled Inside Out Topped with Sesame Seeds and Avocado	15
Dragon Roll: California Roll Topped with Unagi and Tobiko	17
Rainbow Roll: Ahi, Salmon, White Fish, Yellowtail, Shrimp and Avocado over a California Roll	17
☼ Veggie Roll: Asparagus, Kampyo, Avocado, Cucumber and Kaiware Sprouts	12
Crispy Shrimp Tempura Roll: Shrimp Tempura Rolled Inside Out Topped with Tempura Crisps and Spicy Aioli	14
Salmon Lover Roll: Salmon Tempura Rolled Inside Out Topped with Salmon Sashimi, Lemon and Spicy Aioli	15
California Roll: Cucumber, Crab and Avocado Rolled Inside Out Topped with Tobiko & Sesame Seeds	9
Spicy Tuna Roll	8
Salmon Skin Roll	8
Negihama (Yellow Tail with Scallions)	8

DESSERTS

Caramelized Wok Fired Pineapple with Peanut Rum Glaze & Vanilla Ice Cream	7
Banana Tempura with Coconut Pain Perdue and Vanilla Ice Cream	7
Hot Chocolate Waffle with White Chocolate Ice Cream and Berries	7
White Chocolate MacNut Crème Brule	8

☼ Vegetarian Dish. 17% gratuity will be charged for party more than 6.
For all catering inquires, call 936-2395.