



## SUSHI ROLLS

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<b>ALASKAN ROLL</b> .....\$12.00 <i>Snowcrab and avocado wrapped with seaweed and rice, topped with tobiko</i>	<b>PHILADELPHIA ROLL</b> .....\$11.00 <i>Smoked salmon, avocado, and cream cheese wrapped with seaweed and rice</i>
<b>BONSAI ROLL</b> .....\$12.00 <i>Grilled eel and avocado wrapped with seaweed and rice, topped with eel sauce</i>	<b>SALMON AVOCADO ROLL</b> .....\$9.00 <i>Fresh salmon and avocado wrapped with seaweed and rice</i>
<b>BOSTON ROLL</b> .....\$13.00 <i>Kani, tuna, cucumber, and rice wrapped with soy paper</i>	<b>SNOWCRAB ROLL</b> .....\$8.00 <i>Snowcrab and avocado wrapped with seaweed and rice</i>
<b>CALIFORNIA ROLL</b> .....\$8.00 <i>Kani, avocado, and masago wrapped with seaweed and rice</i>	<b>SPICY TUNA ROLL</b> .....\$10.00 <i>Chopped tuna in house spicy sauce and cucumber wrapped with seaweed and rice</i>
<b>CRUNCHY ROLL</b> .....\$9.00 <i>Tempura shrimp, avocado, and masago wrapped with seaweed and rice, topped with eel sauce</i>	<b>TEMPURA ROLL</b> .....\$10.00 <i>Tempura shrimp, cucumber, avocado, and masago wrapped with seaweed and rice, topped with eel sauce</i>
<b>DYNAMITE ROLL</b> .....\$7.50 <i>Mixed fresh fish in spicy sauce with avocado</i>	<b>TOKYO ROLL</b> .....\$16.00 <i>Tuna, yellowtail, scallions, and rice wrapped with soy paper</i>

## SPECIAL SUSHI ROLLS

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<b>BONITA ROLL</b> .....\$20.00 <i>Tuna, guacamole, and rice wrapped with soy paper</i>	<b>RACHAEL ROLL</b> .....\$35.00 <i>Spicy tuna, snowcrab, and rice wrapped with soy paper, topped with fresh salmon, sliced avocado, spicy mayo and caviar</i>
<b>BURRITO ROLL</b> .....\$16.00 <i>Fresh salmon, tuna, avocado, and crunchy batter wrapped with soy paper</i>	<b>RAINBOW ROLL</b> .....\$20.00 <i>Snowcrab and avocado wrapped with seaweed and rice, topped with fresh tuna, salmon, and yellowtail</i>
<b>FUJI MOUNTAIN ROLL</b> .....\$25.00 <i>California roll topped with snowcrab, spicy tuna, crunchy batter and eel sauce</i>	<b>ROCK &amp; ROLL</b> .....\$18.00 <i>Tempura shrimp, snowcrab, avocado, and rice wrapped with soy paper, topped with eel sauce</i>
<b>FUTOMAKI ROLL</b> .....\$20.00 <i>Tamago, crab stick, avocado, cucumber, Japanese pickles, and seaweed</i>	<b>SEXY ROLL</b> .....\$20.00 <i>Pepper tuna and jalapeño wrapped with seaweed and rice, topped with spicy tuna, snowcrab, and wasabi mayo</i>
<b>GREEN DRAGON ROLL</b> .....\$20.00 <i>Grilled eel, avocado, and masago wrapped with seaweed and rice, topped with sliced avocado and eel sauce</i>	<b>SIX-THREE ROLL</b> .....\$20.00 <i>Pepper tuna, avocado, cucumber, green onion, snowcrab, and kani wrapped with seaweed and rice</i>
<b>GEORGE ROLL</b> .....\$20.00 <i>Spicy tuna wrapped with seaweed and rice, topped with snowcrab, crunchy batter and eel sauce</i>	<b>SUSHI BOX</b> .....\$25.00 <i>Snowcrab, avocado, and rice topped with choice of fish</i>
<b>LITTLE RICE ROLL</b> .....\$30.00 <i>Tuna, salmon, yellowtail, avocado, and little rice wrapped with soy paper, special sauce on the side</i>	<b>TIGER ROLL</b> .....\$26.00 <i>Tuna and salmon wrapped with seaweed and rice, topped with grilled eel, tuna, salmon, crunchy batter, green onions, and eel sauce</i>
<b>LOBSTER ROLL</b> .....\$30.00 <i>Tempura lobster, avocado, cucumber and masago wrapped with soy paper, wasabi mayo on the side</i>	<b>V. ROLL</b> .....\$26.00 <i>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</i>
<b>LOW CARB ROLL</b> .....\$22.00 <i>Snowcrab and avocado wrapped with soy paper, topped with fresh tuna and salmon</i>	<b>HOT &amp; COLD ROLL</b> .....\$25.00 <i>Tuna, salmon, mango, tempura shrimp, and masago with soy paper, spicy mayo, and eel sauce</i>
<b>M. J. ROLL</b> .....\$25.00 <i>Fresh yellow tail, shrimp tempura, jalapeno, cilantro and soy wrap with spicy mayo sauce on the side</i>	
<b>PINK LADY ROLL</b> .....\$20.00 <i>Chopped salmon in house spicy sauce, snowcrab, avocado, crunchy batter and rice wrapped with soy paper</i>	
<b>SPICY TUNA AI</b> .....\$18.00 <i>Fried rice cake topped with spicy tuna, green onion, and sesame seed in chilly soy sauce</i>	

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness"



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## STARTERS / SMALL PLATES

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**ATLANTIC SALMON**.....\$30.00  
*Thinly sliced Atlantic Salmon in special sauce*  
**EDAMAME**.....\$6.00  
*Salted and steamed green soybeans*  
**STEAMED GYOZA DUMPLINGS**....\$7.00  
*pork dumplings*  
**PAN FRIED GYOZA DUMPLINGS**..\$8.00  
*pork dumplings*  
**SASHIMI SAMPLER**.....\$35.00  
*Twelve pieces of assorted sashimi*  
**FRIED MUSHROOMS**.....\$15.00  
*Deep fried mushrooms tossed with minced fresh garlic, sea salt, and white truffle oil*

**BRUSSEL SPROUTS**.....\$10.00  
*Deep fried fresh Brussel sprouts with sweet sauce*  
**SPRING ROLL**.....\$12.00  
*Kani, cucumber, avocado, tomato, and masago wrapped with rice paper, naruto sauce on the side*  
**FRIED SQUID**.....\$15.00  
*Fresh squid fried in light batter served with dipping sauce*  
**TEMPURA SHRIMP**.....\$12.00  
*Fried shrimp and vegetables in light batter with dipping sauce*  
**TUNA TATAKI**.....\$30.00  
*Lightly seared strips of tuna with ponzu sauce*

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## SOUPS / SALADS

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**MISO SOUP** .....\$4.00  
*Tofu, seaweed, and scallions in Japanese soy broth*  
**SQUID SALAD**.....\$9.00  
*Sliced and marinated squid in sesame dressing*  
**HAWAIIAN SEAFOOD SALAD**.....\$30.00  
*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**.....\$12.00  
*Tossed snowcrab and apple with avocado and drizzled with naruto sauce, sesame seeds on top*  
**JILL SALAD**.....\$26.00  
*Mango, asparagus, avocado, tomato, and kani tossed with cilantro, lime juice, sea salt, truffle oil, chili, and sesame seeds*

**SASHIMI SEAWEED SALAD**.....\$28.00  
*Assorted sashimi-grade fish plated over seaweed salad and cucumber, served with ponzu sauce*  
**SEAFOOD CEVICHE SALAD**.....\$28.00  
*Cucumber, onion, tomato, and assorted sashimi-grade fish tossed with lime juice, sea salt and jalapeño*  
**SEAWEED SALAD**.....\$7.00  
  
**WASABI SALAD**.....\$28.00  
*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** .....\$36.00  
*Nine pieces of nigiri sushi and one tuna roll*  
**CHIRASHI SUSHI**.....\$40.00  
*Assorted sashimi & Japanese pickled vegetables plated over sushi rice*

**LOVE BOAT**.....\$100.00  
*Eighteen pieces of sashimi, eight pieces of nigiri, one crunchy roll and California roll*  
**SASHIMI DINNER**.....\$50.00  
*Eighteen pieces of assorted sashimi*

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