

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk of Foodborne Illness. Certain Individuals with Certain Health Conditions May Be at Higher Risk If These Foods Are Consumed Raw or Undercooked.

-SMALL DISHES-

EDAMAME w/ salt - \$7

GYOZA - \$9
Pan fried vegetable dumplings (5)

SHUMAI - \$8
Steamed shrimp dumplings (5)

WASABI SHUMAI - \$8
Steamed wasabi pork dumplings (4)

CHEF'S PORK DUMPLING - \$13
Steamed in Bonito Broth, Shiitake (5)

MISO BAKED EGGPLANT - \$10
Baked eggplant with sweet red miso

LOBSTER & SHRIMP MAC & CHEESE - \$14

DRUNKEN SCALLOP - \$25
scallops sautéed in soy sake sauce, a hint of truffle oil, over rice

HAMACHI KAMA YAKI - \$19
Grilled yellowtail cheek, yuzu ponzu sauce

MISO BLACK COD - \$25
Baked black cod marinated in miso

SCALLOP & SHRIMP SPRING ROLL - \$18
Scallop & shrimp, garlic, portobello mushroom, and mango salsa

WAGYU DUMPLING (4) WITH MAITAKE - \$20

-From The Sushi Bar-

* TORO SASHIMI APPETIZER - \$25
Fatty tuna, Fresh Wasabi, House-brew Soy Sauce

* FLUKE USUZUKURI - \$22
Fluke, Jalepeno paste, Yuzu Dressing

TAKO CARPACCIO - \$20
Octopus, Cucumber, Yuzu Dressing

* WHITE TUNA HABANERO - \$18
Escolar (White Tuna), Habenero salsa

* JALEPENNO HAMACHI - \$20
Hamachi, Fresh Jalapeno, House-brew soy sauce

ROCK SHRIMP (LIGHTLY BATTERED) SUNDAE - \$13
Avocado, Nuts, Spicy Mayo, and Roes

* TUNA(RAW) SUNDAE - \$13
Avocado, Nuts, Spicy Mayo, and Roes

-SOUP/SALAD-

MISO SOUP - \$3.50
GYOZA SOUP (DUMPLING SOUP) - \$7
SPICY NOODLE SOUP - \$7
HOUSE GREEN SALAD - \$7
SEAWEED SALAD (WAKAME) - \$7

HONEY CRISP SALAD - \$20
Grilled Thai-Style Shrimp, Watercress or arugula, Shallot Chips, Honey Crisp Apple in Soy Onion Dressing

CALAMARI SALAD - \$20
Fried Calamari, Watercress or arugula, Heirloom Tomato in Soy Onion Dressing

* TUNA SASHIMI SALAD W/ HEIRLOOM TOMATO - \$20
Tuna, Watercress or arugula, Heirloom Tomato in Soy Onion Dressing

-SUSHI A LA CARTE-

- * MAGURO (TUNA) - \$10
- * WHITE TUNA (ESCOLAR) - \$9
- * SAKE (SALMON) - \$10
- * HAMACHI (YELLOWTAIL) - \$12
- * BLACK SEABASS - \$12
- * HIRAME (FLUKE) - \$12
- * IKURA (SALMON ROE) - \$12
- * TOBIKO (FLYING FISH ROE) - \$10
- * WASABI TOBIKO - \$10
- * MASAGO (SMELT FISH ROE) - \$10
- UNAGI (FRESH WATER EEL) - \$10
- * EBI (SHRIMP) - \$10
- TAKO (OCTOPUS) - \$10
- * IKA (SQUID) - \$10
- TAMAGO (EGG CUSTARD) - \$10

-SUSHI & SASHIMI-

(All served with Miso soup)

- * SUSHI DINNER - \$35
8 pieces of assorted Nigiri and Crunchy Spicy Tuna Roll
- * SASHIMI DINNER - \$40
6 kinds(2pc/kind) of assorted Sashimi
- * SUSHI OMAKASE - \$44
8 pieces of Premium Quality Nigiri
- * SASHIMI OMAKASE - \$64
8 kinds(2pc/kind) of Premium Quality Sashimi
- * SUSHI OMAKASE WITH NEGI TORO MAKI - \$49
- * SASHIMI OMAKASE WITH NEGI TORO MAKI - \$69

-ENTRÉE-

CHICKEN - \$29
seasonal vegetables, Lobster & Shrimp Mac & Cheese, and house terriyaki sauce

SALMON - \$34
seasonal vegetables, Lobster & Shrimp Mac & Cheese, and house terriyaki sauce

TODAY'S FISH - \$34
seasonal vegetables, Lobster & Shrimp Mac & Cheese, and house terriyaki sauce

LOBSTER AND SHRIMP FRIED RICE - \$30
Maitake mushroom

WHOLE FISH – Market Price
(pan roasted, soy sake, seasonal vegetables)

-MAKI (ROLLS)-

BIKINI ROLL - \$16

Ebi, Avocado wrapped in Cucumber, with Mango Salsa on top

NEW ENGLAND ROLL - \$25

Lobster Tail Tempura, Boston Lettuce, Light Japanese Mayo, and Cuc. Roll with a touch of Sea Salt

*** TORNETTA ROLL - \$20**

Bluefin Tuna and Fresh Jalapeno Roll with Avocado, Roes, and Sp. Mayo on Top

*** NEW ALASKAN ROLL - \$18**

Salmon on top of Avocado, Shrimp, and Cuc. Roll with Spicy Sauce, Tempura Chips, Roes, and Scallions

OYSTER MUSHROOM ROLL - \$17

Shrimp Tempura, Avocado, and Cuc. Roll with Sautéed Oyster Mushrooms on Top, and a hint of Truffle Oil

*** HOWIE'S ROLL - \$18**

Bluefin Tuna, Avocado, and Chive Roll with Black Seabass, Spicy, Roes on Top

*** TROPIC ROLL - \$18**

Shrimp and Mango Roll with Spicy Tuna, Roes, Micro Green on Top

BLUEFIN ROLL - \$17

California Roll, Grilled Eel, Roes on top

DRAGON ROLL - \$17

Grilled Eel & Cuc. Roll with Avocado on top

*** NEW RAINBOW ROLL - \$18**

Crunchy Spicy Tuna Roll with Tuna, Salmon, White Fish & Avocado on Top

*** ROSNOV ROLL - \$17**

Tuna on Top of Vegetable Roll with Spicy Sauce, Tempura Chips, Roes, and Scallions

*** CRUNCH SPICY TUNA SANDWICH - \$20**

Triangular Shaped (4pc)

*** VIKING VILLAGE ROLL - \$25**

Scallop on top of ebi, Avocado, Cucumber roll and Roes

*** DAVITCH ROLL - \$18**

Salmon on Top of Crunchy Spicy Tuna Roll with Spicy Sauce, Tempura Chips, Roes, and Scallions

*** MARLEE ROLL - \$18**

Tuna on Top of Crunchy Sp. Yellowtail and Avocado Roll with Spicy Sauce & Roes

DANIELLE ROLL - \$18

Shrimp Tempura & Cucumber Roll with Grilled Eel and Roes on Top

B2 NARUTO - \$18

Tuna, salmon, kani, avocado, mango, roe wrapped in cucumber

BENTLEY ROLL - \$18

spicy yellowtail, avocado roll topped with tuna, salmon, spicy mayo, roe

NONAME ROLL I - \$16

Shrimp Tempura & Cuc. Roll with Roes, Avocado, Tempura Chips on Top

*** NONAME ROLL II - \$18**

Shrimp Tempura & Cuc. Roll with Roes, Spicy Yellowtail, Tempura Chips on Top

*** NONAME ROLL III - \$18**

Shrimp Tempura & Cuc. Roll with Roes, Spicy Salmon, Tempura Chips on Top

*** AI MAKI - \$18**

Crunchy Spicy Yellowtail Roll with Grilled Eel and Roes on Top

*** JOFFE ROLL - \$18**

Shrimp Tempura and Spicy Tuna Roll with Avocado on Top

*** MVP ROLL - \$18**

Spicy Yellowtail, pickled Jalapeño, and Avocado Roll with White Tuna, Red Tobiko, and Spicy Sauce on Top

BOSTON SPIDER ROLL - \$15

Soft Shell Crab Tempura w/Boston Lettuce, Cucumber, Light Japanese Mayo

*** SPICY SCALLOP HAND ROLL - \$15**

Cucumber, Roes, spicy mayo

*** SPICY TUNA ROLL - \$10**

*Also available with crunchy - \$11

CALIFORNIA ROLL - \$10

PHILADELPHIA ROLL - \$10

Smoked Salmon, Cuc. & Cream Cheese

SHRIMP TEMPURA ROLL - \$10

*** SALMON AVOCADO ROLL - \$10**

*** NEGI HAMACHI MAKI - \$12**

Yellowtail, Scallion