

SUSHI BAR

NIGIRI & SASHIMI

Maguro (Tuna)*	6	Kani (King Crab)	8
Toro (Fatty Tuna)*	MKT	Ebi (Shrimp)	4
Sake (Salmon)*	5	Unagi (Eel)	5
Hamachi (Yellowtail)*	6		

SMALL PLATES

Blackened Salmon Tataki*	16
Green Apple, Charred Jalapeño, Lemon, Cajun Spices	
Hamachi Usuzukuri*	19
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	

SUSHI ROLLS

CLASSIC

California Roll	15	Veggie Roll	9
Spicy Tuna Roll*	15	Rainbow Roll*	18
Spicy Yellowtail Roll*	17	Spicy Salmon Roll*	12

SPECIALTY

Godfather Roll*	27
Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	
Herbstreit Roll	19
Shrimp Tempura, Alaskan Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	
Music City Roll*	25
Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, Scallion	
Melted Alaska Roll*	27
Tempura Lobster, Spicy Crab, Salmon, Asparagus, Tobiko, Baked with Spicy Mayo, Kabayaki Sauce	
Rock N' Roll	22
Spicy Crab, Cream Cheese, Pickled Jalapeño, Spicy Mayo, Crispy Asparagus, Ebi, Panko Deep Fried, Eel Sauce	
Toro Toro Roll*	37
Bluefin Tuna Belly, Scallion, Cucumber, Avocado, Grated Wasabi and Ponzu	
Dolly Roll*	23
Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	

MATTHEW JACOB, SUSHI CHEF

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.