



N I G I R I & S A S H I M I

Maguro (Tuna)*	6	Tombo (Albacore)*	5	Tako (Octopus)	5
Toro (Fatty Tuna)*	MKT	Kani (King Crab)	8	Hotate (Scallop)*	6
Sake (Salmon)*	5	Ebi (Shrimp)	4	Unagi (Eel)	5
Hamachi (Yellowtail)*	6	Smoked Salmon	5	Ama Ebi (Sweet Shrimp)	10

Tartare*	24	Hamachi Usuzukuri*	24
Togarashi Spiced Tuna Tartare, Avocado, Garlic Aioli, Wasabi Mayo, Sriracha Sauce with Taro Chip		Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	
Foie Gras and Unagi Press*	32	Albacore Tataki*	16
BBQ Eel, Seared Foie Gras, Chiffonade Shiso, Ume, Yuzu Gastrique		Seared & Sliced Albacore Tuna, Soy-Pickled Vidalia, Ginger, Sesame, Crisp Onion Straws	

C L A S S I C R O L L S

California Roll	14	Veggie Roll	8	Spicy Salmon Roll*	10
Philadelphia Roll	14	Rainbow Roll*	22	Dragon Roll	18
Spicy Tuna Roll*	14	Spicy Crab Roll	12	Spicy Yellowtail Roll*	16

S P E C I A L T Y R O L L S

Broadway Roll*	24	Toro Toro Roll*	36
Panko Fried Sea Bass, Spicy Tuna, Cucumber, Avocado, Crispy Onion, Tobiko, Sweet Chili, Kabayaki Sauce		Bluefin Tuna Belly, Scallion, Cucumber, Avocado, Grated Wasabi and Ponzu	
Godfather Roll*	26	Herbstreit Roll	18
Tempura Lobster, Asparagus, Avocado, Seared Filet Mignon, Spicy Mayo, Eel Sauce, Tempura Crunch		Shrimp Tempura, Cucumber, Avocado, Spicy Crab, Garlic Aioli, Tempura Crunch and Eel Sauce	
Sashimi "Hat Trick" Roll*	24	Music City Roll*	24
Tuna, King Crab, Avocado, Chiffonade Shiso, Cucumber Wrap, Classic Japanese Ginger Emulsion		Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, and Scallion	
Rock N' Roll	18	Dolly Roll*	22
Spicy Crab, Cream Cheese, Pickled Jalapeño, Crispy Asparagus, Ebi, Panko Deep Fried, Spicy Mayo and Eel Sauce		Spicy Tuna, Hamachi, Cucumber, Panko Haricots Verts, Jalapeño, Yuzu Honey Glaze, Sriracha and Scallion	
Ruby Roll	24	Melted Alaska Roll*	26
Baked Scallop & Ebi, Crab, Avocado, Asparagus, Sweet Potato Crunch, Masago, Eel Sauce, Scallion, Tobiko and Furikaki		Tempura Lobster, Spicy Crab, Salmon, Asparagus, Tobiko, Baked with Spicy Mayo, Kabayaki Sauce	

E N T R É E S

Sashimi Dinner*	60	Chirashi*	64
21 piece Omakase Selection, Seasonal Garnishes		21 piece Omakase Selection Over Sushi Rice, Enhanced Presentation	

R A W B A R *

Create Your Own Raw Bar Experience

Seafood Tower*	Market	Chesapeake Oysters*	3.75 ea
Chilled Live Maine Lobster, Alaskan King Crab, Huge Tiger Shrimp, East & West Coast Oysters, and Jumbo Lump Blue Crab		Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce	
Shrimp Cocktail	24	Alaskan King Crab	Market
3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>		Bristol Bay Red King, Served with Dijonnaise (3.5-4 oz. Piece)	
		Specialty Oysters*	4.50 ea
		Daily Selection of East & West Coast Oysters, Served with Mignonette	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.

ANDREW ANGOTTI, SUSHI CHEF