

SUSHI BAR

NIGIRI & SASHIMI

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

SMALL PLATES

Blackened Salmon Tataki	18
Green Apple, Charred Jalapeño, Lemon, Cajun Spices	
Hamachi Usuzukuri*	24
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	

SUSHI ROLLS

CLASSIC

California Roll	17	Spicy Salmon Roll	12
Spicy Tuna Roll*	15	Veggie Roll	10
Rainbow Roll	22	Spicy Yellowtail Roll*	17

SPECIALTY

Ruby Roll*	28
Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	
Triple Crown Roll	26
Baked Scallop & Ebi, Crab, Avocado, Asparagus, Eel Sauce, Sweet Potato Crunch, Masago, Scallion, Tobiko	
Tuna Flash Roll	25
Panko Crusted Ahi Tuna, Spicy Crab, Avocado, Ponzu, Japanese Chili Mayo	
UK Roll	22
Shrimp Tempura, Alaskan Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	
Calipari Roll*	24
Spicy Tuna, Hamachi, Cucumber, Panko Asparagus, Jalapeño, Yuzu Honey Glaze, Sriracha, Scallion	
Stoops Roll	24
Charred Shrimp and Jalapeño, Mango, Tuna, Salmon, Yellowtail, Avocado, Shaved Red Onion, Edamame, Creamy Poke Sauce	
Palumbo Roll	25
Soft Shell Crab, Seared Scallops, Jalapeno, Avocado, Wasabi Mayo, Toasted Sesame, Kaiware, Tobiko	

JONATHAN SAUCEDO, SUSHI CHEF

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