

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

Kingfish and Caviar*	32
Yellowtail Kingfish Sashimi, American Caviar, Whipped Wasabi Crème Fraîche, Nikiri Sauce	
Tuna Hamachi Poke*	24
Tataki Onions, Marinated Cucumber, Seaweed, Crispy Rice, Taro Chips	
Hamachi Usuzukuri*	24
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	

CLASSIC ROLLS

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

SUSHI BAR SPECIALTIES

Godfather Roll*	28
Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch	
Herbstreit Roll	22
Shrimp Tempura, Red King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	
Hamachi Chuukara Roll	24
Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	
“Who Dey??” Roll*	22
Grilled Tiger Shrimp, King Salmon, Cucumber, Spicy Mayo, Sweet Chili Sauce, Soy Pearls, Togarashi Spices	
Ruby Roll	26
Baked Scallop & Ebi, Crab, Avocado, Asparagus, Eel Sauce, Sweet Potato Crunch, Masago, Scallion, Tobiko and Furikaki	
Mega Block	28
Steamed Shrimp, Cold Water Lobster, Red King Crab, Chipotle-Miso Sauce, Cucumber Sunomono	
Miami Roll*	24
Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	

Sashimi Platter* 68

Chef's Finest Sashimi Selections,
Traditional Dipping Sauces

NOTT KHONSUE, SUSHI CHEF

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