

SUSHI BAR

NIGIRI & SASHIMI

Maguro (Tuna)*	6	Hamachi (Yellowtail)*	6
Sake (Salmon)*	5	Unagi (Eel)	5
Ebi (Shrimp)	4	Toro (Bluefin Tuna)*	14

SMALL PLATES

Hamachi Usuzukuri*	24
Thinly Sliced Yellowtail Sashimi, Yuzu-Ginger Ponzu, Kizami Shoga, Shaved Scallion, Jalapeño, EVOO	
Tuna Hamachi Poke*	24
Tataki Onions, Marinated Cucumber, Seaweed, Crispy Rice, Taro Chips	

CLASSIC ROLLS

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

SUSHI BAR SPECIALTIES

Ruby Roll*	28
Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	
Tuna Flash Roll	25
Panko Crusted Ahi Tuna, Spicy Crab, Avocado, Ponzu, Japanese Chili Mayo	
Triple Crown Roll	26
Baked Scallop & Ebi, Crab, Avocado, Asparagus, Eel Sauce, Sweet Potato Crunch, Masago, Scallion, Tobiko and Furikaki	
Herbstreit Roll	22
Shrimp Tempura, 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	
Money Roll	22
Spicy Crab, Cucumber, Jalapeño, Melted Cream Cheese, Bacon, Chives, Mango Sunset Sauce	
Hemingway Roll	28
Tempura Lobster, Spicy Crab, Carrot, Jalapeño, Wasabi Mayo, Mango Sauce, Tempura Crunch, Soy Crêpe	
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

AMER ALMAZLOOM, SUSHI CHEF

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