

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	Shrimp Tempura Roll	10
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	
Triple Crown Roll	26
Baked Scallop & Ebi, Crab, Avocado, Asparagus, Eel Sauce, Sweet Potato Crunch, Masago, Scallion, Tobiko	
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, Sriracha Pickled Carrots, Shaved Serrano, Yuzu Honey Glaze	
Stoops Roll	24
Charred Shrimp and Jalapeño, Mango, Tuna, Salmon, Yellowtail, Avocado, Shaved Red Onion, Edamame, Creamy Poke Sauce	
Palumbo Roll	26
Tempura Lobster, Salmon, Asparagus, Tobiko, Baked with Spicy Mayo, Kabayaki Sauce	
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

JONATHAN SAUCEDO, SUSHI CHEF

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