

SUSHI BAR

NIGIRI & SASHIMI

Maguro (Tuna)*	6	Ebi (Shrimp)	4
Toro (Fatty Tuna)*	MKT	Unagi (Eel)	5
Sake (Salmon)*	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	
Tuna Tartare*	26
Togarashi Spice, Avocado, Spicy Mayo, Sriracha, Wasabi Aioli, Taro Chips	
Hamachi Usuzukuri*	24
Yellowtail Sashimi, Chili Oil, Soy Onion Relish	

CLASSIC ROLLS

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

SUSHI BAR SPECIALTIES

Godfather 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	
Herbstreit Roll	22
Shrimp Tempura, Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	
Music City Roll*	26
Shrimp Tempura, Cucumber, Avocado, Tuna, Eel Sauce, Tempura Crunch, Japanese Mayo, Masago, Scallion	
Rock N' Roll	25
Spicy Crab, Cream Cheese, Pickled Jalapeño, Spicy Mayo, Crispy Asparagus, Ebi, Panko Deep Fried, Eel Sauce	
Toro Toro Roll*	38
Bluefin Tuna Belly, Scallion, Cucumber, Avocado, Grated Wasabi and Ponzu	
Dolly Roll*	24
Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	
Miami Roll*	24
Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	

MATTHEW JACOB, SUSHI CHEF

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