

# SUSHI BAR

## NIGIRI & SASHIMI

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

## SMALL PLATES

<b>Kingfish and Caviar*</b>	32
Yellowtail Kingfish Sashimi, American Caviar, Whipped Wasabi Crème Fraîche, Nikiri Sauce	
<b>Tuna Hamachi Poke*</b>	24
Tataki Onions, Marinated Cucumber, Seaweed, Crispy Rice, Taro Chips	

## CLASSIC ROLLS

<b>California Roll</b>	17	<b>Veggie Roll</b>	15
<b>Spicy Tuna Roll*</b>	15	<b>Rainbow Roll*</b>	22
<b>Spicy Yellowtail Roll*</b>	17	<b>Spicy Salmon Roll*</b>	12

## SUSHI BAR SPECIALTIES

<b>Godfather Roll*</b>	28
Tempura Lobster, Asparagus, Avocado, Spicy Mayo, Seared Filet Mignon, Eel Sauce, Tempura Crunch	
<b>Thee Buckeye Roll*</b>	24
Grilled Tiger Shrimp, Ahi Tuna, King Salmon, Hamachi, Spicy KGB Sauce, Sweet Chili Sauce, Scallion, Masago	
<b>Mega Block</b>	28
Steamed Shrimp, Cold Water Lobster, Crab, Chipotle-Miso Sauce, Cucumber Sunomono	
<b>Herbstreit Roll</b>	22
Shrimp Tempura, Alaskan Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Kabayaki Sauce, Tempura Crunch	
<b>Toro Toro Roll*</b>	38
Bluefin Tuna Belly, Scallion, Cucumber, Avocado, Grated Wasabi and Ponzu	
<b>Hamachi Chuukara Roll*</b>	24
Spicy Tuna, Hamachi, Panko Fried Asparagus, Cucumber, Sriracha Pickled Carrots, Shaved Serrano, Citrus Honey Glaze	
<b>Miami Roll*</b>	24
Tuna, Salmon, Yellowtail, Hokkaido Scallop, Mango, Cucumber, Grilled Pineapple Relish, Chili Oil, Soy Crêpe	

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### Sashimi Platter\* 68

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Chef's Finest Sashimi Selections,  
Traditional Dipping Sauces

## JINHO JUNG, SUSHI CHEF

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