

## ROLLS & HANDROLLS

Tuna Roll	5	Yellowtail Roll	5
Salmon Roll	5	Spicy Tuna Roll	7
		Spicy Salmon Roll	7
Spicy Yellowtail Roll	7		
California Roll	5		
crab, avocado, cucumber and masago			
Boston Roll	6		
cooked shrimp, cucumber, and mayonnaise			
Philadelphia Roll	6		
salmon, cream cheese, and scallion			
Alaskan Roll	6		
salmon, avocado, and masago			
Atlanta Roll	6		
tuna, avocado, and masago			
Ebias Roll	6		
shrimp, asparagus & mayonnaise			
Spicy Scallop Roll	8		
fresh scallops, scallions, masago & our house spicy sauce			
Eel Roll	7		
eel with a choice of avocado, cucumber, or asparagus			
Norway Roll	7		
smoked Salmon, scallions & cucumber			
Ebiten Roll	7		
shrimp tempura, avocado, cucumber, and masago topped with kabayaki sauce			
Tokyo Roll	8		
tuna, salmon, yellowtail, and cucumber			
Spider Roll	10		
fried soft-shell crab, cucumber, avocado, and masago topped with kabayaki sauce			
Hudson Roll	11		
chicken tempura, avocado, cucumber, masago, and asparagus topped with kabayaki sauce			
Dragon Roll	11		
eel and cucumber topped with avocado, eel sauce, and tobiko			
Rainbow Roll	12		
crabstick and masago topped with tuna, salmon, and red snapper			
Fantasy	11		
spicy tuna and tempura flakes, topped with avocado and furikake (dried seaweed flakes)			

## VEGETABLE ROLLS

Cucumber Roll	4	Cucumber & Avocado Roll	4
Avocado Roll	4	Asparagus & Cucumber Roll	4
Combination Vegetable Roll	6		
cucumber, avocado, kempyo (squash), asparagus, and yamagobo (baby carrot)			
Tempura Vegetable Roll	6		
choose any three vegetables from onion, asparagus, sweet potato, broccoli, or avocado			

## SUSHI A LA CARTE

Tuna [Maguro]	3	Smoked Salmon	3
Salmon [Sake]	3	Striped Bass [Suzuki]	3
Yellowtail [Hamachi]	3	Spanish Mackerel [Sawara]	3
White Tuna	3	Scallop [Hotate]	3
Salmon Roe [Ikura]	3	Sweet Shrimp [Botanebi]	3
Fish Roe [Masago]	3	Shrimp [Ebi]	3
Eel [Unagi]	3	Crabstick [Kani]	3
Fluke [Hirame]	3	Octopus [Tako]	3
Red Snapper	3	Squid [Ika]	3

Alaskan King Crab	5
Sea Urchin [Uni]	6 / 7 with quail egg
the sushi connoisseur's caviar: taken from waters off the california coast this roe (fish eggs) from inside the sea urchin provides a unique taste. uni has a gelatin texture consistent with that of foie gras.	
Super Toro / Fatty Tuna	9
taken from the belly of the blue fin tuna, this cut of fish is high in oil which provides a superior taste	
Charred Scottish salmon	4
charred with 12 spice and topped with a pickled ginger salsa	
Jalapeño Tuna	4
seared tuna, marinated in soy and jalapeño, topped with jalapeño	
Yellowtail Nikiri	4
yellowtail marinated in nikiri (soy, sake and mirin) topped with sliced tomato and a yuzu sauce	

20% Gratuity will be added to parties of 6 or more

## HOT APPETIZERS

Edamame	5
steamed soy beans served with crushed hawaiian sea salt	
Shumai	6
steamed shrimp or crab dumplings with a gingered soy scallion sauce	
Boneless Spare Rib Wraps	12
cola marinated slow roasted spare ribs tossed in a hoisin & pomegranate barbeque sauce served with bibb lettuce wraps	
Gyoza	vegetable 7 pork 8
house made dumplings, steamed or fried, served with soy vinegar and scallion dipping sauce	
Seafood Gyoza	12
made with shrimp, crab and scallops, steamed or fried, served with soy vinegar and scallion dipping sauce	
Beef Negimaki	9
thinly sliced beef rolled around scallions, pan seared served with house made teriyaki sauce and thai basil oil	
Hot Crunch Roll	10
spicy tuna, asparagus, tobiko, and scallions lightly fried served with a gingered garlic-miso sauce	
Fried Calamari	10
crispy calamari served with thai tamarind-lemon sauce	
Rock Shrimp Tempura	12
crispy rock shrimp served with spicy cracked pepper and garlic aioli	
Japanese Risotto	14
creamy short grain rice with lump crab, shrimp, shitake mushrooms, edamame, scallions and mozzarella, drizzled with truffle oil	
Peking Duck Crepes	14
barbeque duck breast wrapped in a beer crepe with julienne scallions and chinese barbeque sauce	
Grilled Yakitori	chicken 6 beef 14
grilled skewered marinated diced rib eye or chicken, scallions and peppers over grilled pineapple served with house made teriyaki sauce	
Vegetable Springs Rolls	9
made with bean sprouts, napa cabbage, shitake mushroom and carrots. Served with a house made chili- vinegar sauce.	
Portobello Sliders	8
grilled miso balsamic marinated portobello mushrooms on a slider bun with miso mayo, micro greens, cherry tomato and cucumber	
Tuna Burger Sliders	14
sushi grade tuna sliders with tempura red onion, wasabi mayo, radish and micro greens	
Kobe Beef Burger Sliders	14
100% US Kobe beef on brioche sliders with tomato, micro greens and garlic ginger ketchup	
Combo Sliders	14
choose two from portobello, tuna or kobe beef	
Wild Mushroom “Thai Sticks”	13
sauteed fresh seasonal mushrooms and parmesan rolled in a spring roll skin, deep fried and served with roasted onion jam & black soy aioli	
Chilean Sea Bass Skewers	16
citrus marinated and served over mesclun lettuce and ponzu vinaigrette	

## COLD APPETIZERS

Tuna Cado	11
tuna sashimi & avocado with ponzu sauce	
Tataki	11
seared white tuna, big eye tuna or salmon served with ponzu sauce	
Yellowtail in Yuzu	12
thinly sliced yellowtail sashimi and sliced jalapeño served with a yuzu soy sauce	
Pepper Crusted Tuna	13
seared and thinly sliced peppered tuna with tobiko, scallion, and a wasabi mayonnaise	
Tartare	13
choose from salmon, tuna, or white tuna all mixed with tomatoes, shallots, and au jus of white soy, garlic, ginger, and wasabi	
Seared Barbeque Salmon	13
salmon sashimi marinated in a japanese barbeque sauce	
Charred Tuna	13
flash grilled tuna served with a ginger scallion marmalade	
Tres Pescado	16
salmon, yellowtail and red snapper sashimi wrapped around bean sprouts in a mustard soy vinaigrette	

## SOUPS & SALADS

Miso Soup	3
traditional miso soup with tofu, scallions, and wakame seaweed	
Asian Chicken Noodle Soup	6
zesty asian chicken soup with stewed chicken, baby bok choy, and noodles	
Spicy Seafood Soup	9
fresh seasonal seafood and tofu in a spicy kimchee broth	
House Salad	4
iceberg lettuce, carrots, tomatoes and cucumber with our house made ginger dressing	
Kaiso Salad	5
assorted green seaweed, cucumber, and toasted sesame seeds	
Seared Tuna Salad	12
seared sushi grade tuna and a mesclun green salad tossed in a ponzu dressing	
Lounge Salad	10
grilled shrimp with mixed baby green salad & lime vinaigrette dressing.	

## KITCHEN ENTREES

served with choice of miso soup or house salad

**Yaki Udon** **chicken 17 shrimp 18 vegetable 15**  
stir fried vegetables and udon noodles in a house made sweet garlic oyster sauce.

**Tempura** **chicken 15 shrimp 16 vegetable 13 combo 16**  
crispy fried tempura, seasonal vegetables, steamed white rice, and a tempura sauce

**Teriyaki** **chicken 17 shrimp 18 beef 18 combo 18**  
house made teriyaki sauce, sauteed seasonal vegetables, and steamed white rice

**Sweet & Sour** **chicken 18 shrimp 19**  
tri-color peppers, pineapple, and bamboo shoots in a house made sweet & sour sauce

**Pad Thai** **veg 14 chicken 16 shrimp 18 combo 18**  
Choose from vegetable, chicken or shrimp marinated in lemon juice, paprika, and cumin. Pad Thai noodles served with egg, bean sprouts, shallots and peanut.

**Spicy Shrimp & Eggplant Lo Mein** **18**  
sauteed shrimp, eggplant, peppers and thai chili peppers in a spicy chili sauce over lo mein noodles

**Red Snapper** **20**  
crispy red snapper filet with black bean sauce served with vegetable cous cous

**Thai Basil Chicken** **21**  
pan braised frenched chicken breast with heirloom tomatoes, thai basil and candied garlic cloves over chili fried rice

**Tuna Steak Diane** **22**  
grilled tuna steak served with wasabi mashed potatoes and shiitake mushrooms, topped with mustard sauce

**Miso And Soy Chilean Sea Bass** **24**  
marinated and roasted chilean sea bass with jasmine rice and grilled baby bok choy.

**Rib Eye Steak** **25**  
served with mashed potatoes and shallot sauce

## SUSHI BAR ENTREES

served with choice of miso soup or house salad

**Sushi Rock (chef selection)** **22**  
7 pieces of sushi and 1 california roll

**Sashimi Rock (chef selection)** **26**  
16 pieces of assorted fresh fish

**Sushi For 2 (chef selection)** **37**  
14 pieces of sushi, 1 california roll, and 1 spicy tuna roll

**Sashimi For 2 (chef selection)** **45**  
32 pieces of assorted fresh fish

**Sushi & Sashimi Lounge (chef selection)** **29**  
4 pieces of sushi, 10 pieces of sashimi and 1 california roll

**Sushi & Sashimi For 2 (chef selection)** **54**  
8 pieces of sushi, 20 pieces of sashimi, 1 california roll, and 1 spicy tuna roll

**Chirashi (chef selection)** **18**  
assorted sashimi over rice

**Maki Combo A** **14**  
tuna roll, salmon roll, california roll

**Maki Combo B** **16**  
spicy tuna roll, spicy salmon roll, eel and cucumber roll

**Paradise Plate** **27**  
3 pieces of tuna sushi, 3 pieces of salmon sushi, 3 pieces of yellowtail sushi, and 1 california roll

**Sake Lover** **22**  
7 pieces of salmon sushi & 1 spicy salmon roll

**Maguro Lover** **22**  
7 pieces of tuna sushi & 1 spicy tuna roll

**Unagi Lover** **22**  
7 pieces of eel sushi & 1 eel / cucumber roll

## SPECIAL ROLLS

**Optimistic** **14**  
tuna, salmon, avocado, masago and crispy tempura flakes wrapped in soy paper and served with 3 special house sauces (sesame soy, jalapeño, and sweet wasabi mayonnaise)

**King Crab Roll** **14**  
king crab and cucumber topped with avocado and served with a wasabi lemon zest sauce

**Ying Yang** **14**  
forbidden black rice, white rice, yellowtail, tomato, avocado, cilantro, oba leaf, rice wine vinegar, mixed with sesame oil and chili oil and wrapped in soy paper

**Lady is a Tramp** **13**  
spicy tuna & tempura flakes topped with tuna and red tobiko

**Spicy Banana Tempura** **14**  
spicy tuna and banana tempura topped with white tuna, wasabi tobiko and a kabayaki sauce

**Chilean Sea Bass Roll** **15**  
sautéed chilean sea bass marinated in a yuzu and soy glaze with avocado wrapped in soy paper

**Totowa** **14**  
spicy tuna, shrimp, avocado, and tempura flakes, topped with salmon and spicy mayonnaise wrapped in soy paper

**Motown** **14**  
alaskan king crab, masago, cucumber, and tempura flakes, topped with yellowtail and served with a creamy wasabi mayonnaise

**Hoboken** **13**  
tuna, salmon, yellowtail, and eel deep fried in tempura batter, topped with eel sauce, spicy mayonnaise, and masago

**Lounge** **13**  
eel and cucumber topped with shrimp tempura, masago and a sweet balsamic emulsion

**Red Hot or White Hot** **13**  
cucumber and avocado, topped with big eye or white tuna, thin slices of jalapeño and cilantro served with a house made hot sauce

**Atlantic** **14**  
spicy tuna and cucumber topped with shrimp tempura, wasabi tokibo and balsamic emulsion

**Autumn** **14**  
tuna, salmon, avocado wrapped in soy paper, topped with spicy tuna

**Bird of Paradise** **14**  
made with salmon and mango topped with tuna, avocado and drizzled with sumiso (sweet miso) sauce finished with shredded wonton skin.

**Cucumber Cutie** **13**  
spicy tuna and tempura flakes wrapped in cucumber without rice

**Godzilla** **14**  
tuna, salmon, yellowtail and mango, topped with white fish and spicy mayonnaise

**South of the Border** **14**  
soft-shell crab tempura and shrimp tempura with roasted bell peppers and guacamole wrapped in soy paper served with a mustard dressing

**Nuclear** **14**  
cucumber, avocado and shrimp. Topped with spicy tuna, spicy mayo and tempura flakes

**Sushi Sinatra** **13**  
red tuna, white tuna and avocado, wrapped in soy paper, topped with a sweet & spicy sauce

**The Nutty** **14**  
peanut butter and shrimp tempura, topped with eel, avocado and kabayaki sauce

**Angry Dragon Roll** **16**  
fresh king crab, asparagus, mango, and scallions topped with eel and avocado, served with a jalapeño-mango sauce

**Promenade roll** **14**  
spicy salmon, pickled squash and tempura flakes. topped with peppered tuna and white tuna, drizzled with sweet wasabi mayo

**Super Kani** **14**  
shrimp tempura, spicy tuna and a house made guacamole wrapped in soy paper with spicy crab salad on top

**Jalapeño Salmon Roll** **14**  
salmon mixed with jalapeño, garlic, scallions and masago wrapped in soy paper topped with yellowtail and a jalapeño dressing

Many of our dishes are served with sesame seeds, please advise your server of any allergies.

Our chefs delicately prepare each dish with the finest combinations of the freshest ingredients. Substitutions or half orders are not permitted, we appreciate your understanding!

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