

-LUNCH SPECIAL-

(All served with Miso soup)

SUSHI LUNCH A - \$14.95

5 pieces of assorted sushi, a California Roll

SUSHI LUNCH B - \$15.95

5 pieces of assorted sushi, a Crunchy Spicy Tuna Roll

MAGURO LUNCH - \$14.95

4 pieces of Tuna sushi, a Crunchy Spicy Tuna Roll

SAKE LUNCH - \$14.95

4 pieces of Salmon sushi, a Crunchy Spicy Tuna Roll

MAGURO & SAKE LUNCH - \$18.95

Total of 6 pieces Tuna(3) & Salmon(3) sushi, a Crunchy Spicy Tuna Roll

MAKI LUNCH A - \$10.95

a California Roll, a Salmon Avocado Roll

MAKI LUNCH B - \$10.95

a California Roll, a Crunchy Spicy Tuna Roll

MAKI LUNCH C - \$10.95

a California Roll, an Eel with Cucumber Roll

MAKI LUNCH D - \$10.95

a California Roll, a Shrimp Tempura Roll

CHICKEN TERIYAKI LUNCH - \$10.95 Chicken, Rice, Vegetables

-SOUP/SALAD-

MISO SOUP - \$3.50

GYOZA SOUP (DUMPLING SOUP) - \$5.95 SPICY

NOODLE SOUP - \$5.95

HOUSE GREEN SALAD - \$3.95

SEAWEED SALAD (WAKAME) - \$4.95

HONEY CRISP SALAD - \$15.95

Grilled Thai-Style Shrimp, Watercress, Shallot Chips, Honey Crisp Apple in Soy Onion Dressing

CALAMARI SALAD - \$15.95

Fried Calamari, Watercress, Heirloom Tomato in Soy Onion Dressing

HEIRLOOM TUNA TATAKI - \$15.95

Seared Tuna, Arugula, Heirloom Tomato in Soy Onion Dressing

-SUSHI A LA CARTE-

MAGURO (TUNA) - \$7.95

ALBACORE - \$6.95

WHITE TUNA (ESCOLAR) - \$6.95

SMOKED SALMON - \$6.95

SAKE (SALMON) - \$7.95

HAMACHI (YELLOWTAIL) - \$8.95

KANPACHI (AMBER JACK) - \$8.95

MADAI (JAPANESE RED SNAPPER) - \$9.95

HIRAME (FLUKE) - \$7.95

BRONZINI (MEDITERRANEAN SEABASS) - \$6.95

IKURA (SALMON ROE) - \$9.95

TOBIKO (FLYING FISH ROE) - \$6.95

WASABI TOBIKO - \$6.95

MASAGO (SMELT FISH ROE) - \$6.95

UNAGI (FRESH WATER EEL) - \$7.95

EBI (SHRIMP) - \$6.95

TAKO (OCTOPUS) - \$7.95

IKA (SQUID) - \$6.95

TAMAGO (EGG CUSTARD) - \$6.95

-SMALL DISHES-

EDAMAME - \$4.95

GYOZA - \$6.95

Pan fried vegetable dumplings (5)

WAGYU GYOZA - \$14.95

(chive, garlic, Maitake mushroom)

SHUMAI - \$6.95

Steamed shrimp dumplings (5)

WASABI SHUMAI - \$6.95

Steamed wasabi pork dumplings (4)

CHEF'S PORK DUMPLING - \$9.95 Steamed in Bonito Broth, Shiitake (5)

MISO BAKED EGGPLANT - \$7.95 Baked eggplant with sweet red miso

MISO LOBSTER MAC & CHEESE - \$11.95

OYSTERS TEMPURA (4) - \$11.95

Crispy tempura battered on fresh Blue Point Oysters w/Yuzu Aioli

DRUNKEN SCALLOP - \$16.95

scallops sauteed in soy sake sauce, a hint of truffle oil, over rice

HAMACHI KAMA YAKI - \$14.95

Grilled yellowtail cheek, yuzu ponzu sauce

MISO SEABASS - \$18.95

Baked Chilean seabass marinated in miso

LOBSTER AND SHRIMP SPRING ROLL - \$19.95

LOBSTER, SHRIMP, GARLIC, PORTOBELLO MUSHROOM, AND MANGO SALSA

-From The Sushi Bar-

TORO SASHIMI APPETIZER - \$19.95

Fatty tuna, Fresh Wasabi, House-brew Soy Sauce

FLUKE USUZUKURI - \$17.95 Fluke, Jalapeno paste, Yuzu Dressing

TAKO CARPACCIO - \$16.95 Octopus, Cucumber, Yuzu Dressing

WHITE TUNA HABANERO - \$15.95 Escolar(White Tuna), Habenero salsa

JALEPENO KANPACHI - \$15.95

Hawaiian Amber Jack, Fresh Jalapeno, House-brew soy sauce
ROCK SHRIMP(LIGHTLY BATTERED) OR TUNA(RAW)

ROCK SHRIMP(LIGHTLY BATTERED) SUNDAE - \$10.95
Avocado, Nuts, Spicy Mayo, and Roes

TUNA(RAW) SUNDAE - \$11.95

Avocado, Nuts, Spicy Mayo, and Roes

-SUSHI&SASHIMI-

(All served with Miso soup)

SUSHI DINNER - \$27.95

8 pieces of assorted Nigiri and Crunchy Spicy Tuna Roll

SASHIMI DINNER - \$33.95

6 kinds(2pc/kind) of assorted Sashimi

SUSHI OMAKASE - \$33.95

8 pieces of Premium Quality Nigiri

SASHIMI OMAKASE - \$54.95

8 kinds(2pc/kind) of Premium Quality Sashimi

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness. Certain Individuals With Certain Health Conditions May Be At Higher Risk If These Foods Are Consumed Raw Or Under-cooked.

-ENTREE-

CHICKEN - \$21.95

seasonal vegetables, Miso Lobster Mac & Cheese, and balsamic terriyaki sauce

SALMON - \$24.95

seasonal vegetables, Miso Lobster Mac & Cheese, and balsamic terriyaki sauce

TODAY'S FISH - \$28.95

seasonal vegetables, Miso Lobster Mac & Cheese, and balsamic terriyaki sauce

LOBSTER AND SHRIMP FRIED RICE - \$27.95

Maitake mushroom

WHOLE BRONZINO - \$29.95

(pan roasted, soy sake, seasonal vegetables)

-MAKI (ROLLS)-

BIKINI ROLL - \$22.95

King Crab, Avocado wrapped in Cucumber, with Mango Salsa on top

NEW ENGLAND ROLL - \$21.95

LOBSTER TAIL TEMPURA, BOSTON LETTUCE, LIGHT JAPANESE MAYO, AND CUC. ROLL WITH A TOUCH OF SEA SALT

TORNETTA ROLL - \$17.95

Bluefin Tuna and Fresh Jalapeno Roll with Avocado, Roes, and Sp. Mayo on Top

NEW ALASKAN ROLL - \$19.95

Salmon on top of Alaskan King Crab, Avocado, and Cuc. Roll with Spicy Sauce, Tempura Chips, Roes, and Scallions

OYSTER MUSHROOM ROLL - \$15.95

Shrimp Tempura, Avocado, and Cuc. Roll with Sautéed Oyster Mushrooms on Top, and a hint of Truffle Oil

HOWIE'S ROLL - \$15.95

Bluefin Tuna, Avocado, and Chive Roll with Black Seabass, Spicy, Roes on Top

TROPIC ROLL - \$15.95

Shrimp and Mango Roll with Spicy Tuna, Roes, Micro Cilantro on Top

BLUEFIN ROLL - \$14.95

California Roll, Grilled Eel, Roes on top

DRAGON ROLL - \$14.95

Grilled Eel & Cuc. Roll with Avocado on top

NEW RAINBOW ROLL - \$15.95

Crunchy Spicy Tuna Roll with Tuna, Salmon, White Fish & Avocado on Top

ROSNOV ROLL - \$14.95

Tuna on Top of Vegetable Roll with Spicy Sauce, Tempura Chips, Roes, and Scallions

CRUNCH SPICY TUNA SANDWICH - \$19.95 Triangular Shaped (4pc)

VIKING VILLAGE ROLL \$19.95

Scallop on top of Botan ebi, Avocado, Cucumber roll and Roes

DAVITCH ROLL - \$15.95

Salmon on Top of Crunchy Spicy Tuna Roll with Spicy Sauce, Tempura Chips, Roes, an

MARLEE ROLL - \$15.95

Tuna on Top of Crunchy Sp. Yellowtail and Avocado Roll with Spicy Sauce & Roes

DANIELLE ROLL - \$15.95

Shrimp Tempura & Cucumber Roll with Grilled Eel and Roes on Top

B2 NARUTO - \$15.95

Tuna, salmon, avocado, mango, roe wrapped in cucumber

BENTLEY ROLL - \$15.95

spicy yellowtail, avocado roll topped with tuna, salmon, spicy mayo, roe

NONAME ROLL I - \$13.95

Shrimp Tempura & Cuc. Roll with Roes, Avocado, Tempura Chips on Top

NONAME ROLL II - \$15.95

Shrimp Tempura & Cuc. Roll with Roes, Spicy Yellowtail, Tempura Chips on Top

NONAME ROLL III - \$15.95

Shrimp Tempura & Cuc. Roll with Roes, Spicy Salmon, Tempura Chips on Top

AI MAKI - \$15.95

Crunchy Spicy Yellowtail Roll with Grilled Eel and Roes on Top

JOFFE ROLL - \$15.95

Shrimp Tempura and Spicy Tuna Roll with Avocado on Top

MVP ROLL - \$15.95

Spicy Yellowtail, pickled Jalapeño, and Avocado Roll with White Tuna, Red Tobiko, and Spicy Sauce on Top

BOSTON SPIDER ROLL - \$13.95

Soft Shell Crab Tempura w/Boston Lettuce, Cucumber, Light Japanese Mayo

SPICY SCALLOP HAND ROLL \$9.95 Cucumber, Roes, spicy mayo

CHEF SPECIAL ROLL \$15.95

Spicy Tuna, Avocado, Cucumber, Hamach, Shishito pepper

SPICY TUNA ROLL - \$9.50

*also available with crunchy - \$9.50

CALIFORNIA ROLL - \$6.95

PHILADELPHIA ROLL - \$7.95 Smoked Salmon, Cuc. & Cream Cheese

SHRIMP TEMPURA ROLL - \$7.95 SALMON AVOCADO ROLL - \$7.95

NEGI HAMACHI MAKI - \$8.95 Yellowtail, Scallion

-DESSERT-

PLEASE ASK US FOR FLAVORS OF ICE CREAM! MOCHI ICE CREAMS ARE AVAILABLE

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