

SUSHI BAR SPECIALTIES

SOUP & SALADS

MISO SOUP	3.50	_____
MISO SALAD	3.00	_____
SEA WEED SALAD	5.50	_____
SQUID SALAD	6.95	_____
EDAMAME SOYBEANS	3.50	_____

PLATTERS

SUSHI SAMPLER PLATE (12 Pc)	22.00	_____
SASHIMI SAMPLER PLATE (16 Pc)	24.00	_____
SUSHI & SASHIMI COMBO (18 Pc)	26.00	_____
VEGETABLE PLATE	16.00	_____

SUSHI SASHIMI (2 Pc) (6 Pc)

TUNA	6.00	_____	9.50	_____
YELLOWTAIL	6.00	_____	9.75	_____
TILAPIA	4.75	_____	8.00	_____
SEA BASS	5.25	_____	8.75	_____
OCTOPUS	5.25	_____	8.00	_____
SQUID	5.25	_____	8.00	_____
SPICY SCALLOP	6.50	_____	9.75	_____
SALMON	5.25	_____	8.50	_____
ARTIC SURF CLAM	4.75	_____	8.00	_____
ALBACORE	5.50	_____	8.50	_____

SUSHI (2 Pc)

SALMON ROE	5.50	_____
FLYING FISH ROE	5.50	_____
SEA URCHIN ROE	10.00	_____
TUNA TARTARE	11.00	_____
EGG	4.00	_____
MACKERAL	5.25	_____
TOFU	3.50	_____
EEL	5.50	_____
CRAB STICK	4.00	_____
SHRIMP	6.25	_____
DYNAMITE SCALLOP	10.00	_____
KING CRAB	9.75	_____

MAKI & TEMAKI

TUNA ROLL	7.00	_____
ALASKAN ROLL SALMON, CRAB, IKURA, TOBIKO	8.00	_____
CALIFORNIA ROLL CRAB, AVOCADO, TOBIKO	6.50	_____
EEL CUCUMBER ROLL	7.00	_____
SPICY TUNA ROLL	7.00	_____
SHRIMP TEMPURA ROLL	8.00	_____
VOLCANO ROLL	8.00	_____
SMOKE SALMON, ASPARAGUS, TOBIKO		
SPICY SCALLOP ROLL	8.00	_____
LOBSTER ROLL	13.00	_____
RAINBOW ROLL CRAB, AVOCADO, 5 TYPES OF FISH	13.00	_____
SPICY KING CRAB ROLL	12.00	_____
CATERPILLAR ROLL SALMON, AVOCADO, CUCUMBER	11.00	_____
OFM ROLL	8.00	_____
SPICY TUNA, AVOCADO, CUCUMBER		
DRAGON ROLL EEL, SWEET AVOCADO SAUCE	8.00	_____
FUTO MAKI	7.00	_____
VEGETABLE ROLL		
HAMACHI ROLL	7.00	_____
SUNSHINE ROLL TUNA, SEA BASS, EEL, CRAB	10.00	_____
PHILLY ROLL SALMON, CREAM CHEESE, AVOCADO	7.00	_____
SPIDER ROLL	14.00	_____
CRUNCHY EBI MAKI SHRIMP, ASPARAGUS, TEMPURA, DASHI	8.00	_____
KABAYAKI SALMON MAKI	8.00	_____
RED DRAGON ROLL CRAB, ASPARAGUS, TUNA OUTSIDE	13.00	_____
MONSTER MAKI EBITEMPURA, CUCUMBER, TUNA	12.00	_____

We serve fresh unprocessed wild salmon, tuna, escolar - Warning: eating unprocessed unfrozen fresh raw fish may result in parasitic infestation.

CHILLED RAW OYSTER BAR

Rome point/RI Potters Pond/RI Kumomoto/CA
Wianno/MA Blue Point/NY Charleston Cups/ RI
Cape May Salts/NJ Quonset Point/RI James
River/VA

3 dollars each Sampler platter-25 dollars

SUSHI BAR LUNCHEON SPECIALS

with miso soup or salad -- 16 dollars

- A) Shrimp, crab stick, eel sushi & california maki
- B) Tuna, yellowtail, salmon, seabass & spicy tun maki
- C) Maki sampler--shrimp tempura, dragon roll
- D) Chirashi bowl--tuna, salmon, shiitake, tamago
- E) Unagi don--bbq eel, kabayaki, steamed rice

Unwind with our sushi team

Monday through Friday at 6:00 p.m. our sushi chefs give informative demonstrations on the art of making sushi. Each day will feature a different aspect of creating sushi such as rolling maki, shucking oysters, and creating ceviche dishes. Ask your server for more details or just be at the sushi bar at 6:00 p.m. for the demo.