

NIGIRI & SASHIMI

SALMON

NIGIRI (2 PCS) SASHIMI (3 PCS)

- KUNSEI SAKE** **R** **GF** **TE** 7 / 9
sixty south smoked atlantic salmon
chile, submersible net pen
- SAKE** **R** **GF** **TE** 6.5 / 8.5
salmon
british columbia, faroe islands,
norway; marine net pen
- SAKE TORO** **R** **GF** **TE** 6.5 / 8.5
atlantic salmon belly
british columbia, faroe islands,
norway; marine net pen
- ABURI SAKE TORO** **R** **GF** **TE** 6.5 / 8.5
seared atlantic salmon belly
british columbia, faroe islands,
norway; marine net pen
- WILD SALMON** **R** **GF** **TE** 7 / 9
sockeye salmon
alaska, lift nets

TUNA

- TOMBO AHI** **R** **GF** **TE** 6 / 8
seared albacore
canada & alaska, pole caught
- MAGURO** **R** **GF** 7.5 / 9.5
bigeye tuna
hawaii, deep set longline
- AHIMI** (NIGIRI ONLY) **VB** 5
vegan tomato tuna

SHELLFISH

- AMA EBI** **R** 6 / 8
spot prawn with fried head
canada, north pacific ocean,
pots & traps
- EBI** **GF** 5.5 / 7.5
cooked white shrimp
usa, gulf of mexico, bottom trawls
- HOTATE** **R** **GF** 7 / 9
hokkiado scallop
japan, off bottom culture
- UNI** **R** **GF** 9 / 11
sea urchin
california, diver caught
available when sustainable

WHITE FISH

NIGIRI (2 PCS) SASHIMI (3 PCS)

- BLACK TUNA** (SASHIMI ONLY) **R** 9
squid ink and soy curated escolar
hawaii, deep set longline
- WHITE TUNA** **R** **GF** 6 / 8
escolar
hawaii, deep set longline
- KANPACHI** **R** **GF** 7.5 / 9.5
almaco jack
hawaii, submersible net pen
- HIRAME** **R** **GF** 7 / 9
summer flounder
je ju island, korea, indoor
flowthrough tank
- MADAI** **R** **GF** 7 / 9
red sea bream
japan, marine net pens
- SHIME SABA** **R** **GF** 7 / 9
marinated chub mackerel
norway, purse seines
- ABURI SHIME SABA** **R** **GF** 7 / 9
seared marinated chub mackerel
norway, purse seines

FISH ROE & OTHER

- AVOCADO** **VB** **GF** (NIGIRI ONLY) 3
- IKURA** **R** **GF** **TE** 7 / 9
chum salmon roe
alaska, purse seines
- INARI** **VB** 5 / 6.5
fried tofu
- MASAGO** **R** 4.5 / 6.5
smelt roe
iceland, purse seines
- TAKO** **GF** 6 / 8
spanish octopus
spain, pots
- TAMAGO** 3.5 / 5.5
egg custard
- TOBIKO** **R** 6 / 8
black flying fish roe
china, brasil, indonesia; traps
- UNAGI** 7.5 / 9.5
bbq american eel
maine, fyke nets

SPECIALTY NIGIRI

- BLUE KANI** **TE** tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce [4 PCS] 7
- CHERRY BOMB** **R** bigeye tuna on top of rice tempura, topped with serrano, sriracha and ponzu sauce [2 PCS] 8
- ITCHY SALMON** **TE** baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce [2 PCS] 7.5
- ITCHY SEABASS** **TE** baked seabass on top of spicy crab mix, topped with serrano, cilantro and ponzu [2 PCS] 8.5

SPECIALTY SASHIMI

- TRUFFLE SALMON** **R** **GF** **TE** thinly sliced atlantic salmon, drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts [5 PCS] 13
- CEVICHE-STYLE HIRAME** **R** **GF** thinly sliced white fish, topped with cucumber, pickled shallots, cilantro, aji limo lime juice and black pepper [5 PCS] 13
- TUNA TATAKI** **R** thinly sliced pepper seared big eye tuna with daikon momiji, garlic chips, scallion and tataki sauce [5 PCS] 13.5
- MADAI CHIMICHURRI** **R** **GF** thinly sliced red sea bream with cucumber, cherry tomato, rocoto pepper, olive oil, marcona almonds, maldon sea salt and chino chimichurri sauce [5 PCS] 13
- KANPACHI SERRANO** **R** thinly sliced kanpachi with cilantro, serrano and ponzu sauce [5 PCS] 13.5

VB Vegan dish. **GF** Gluten-free. **HR** Available as a hand roll for \$1 less.

TE This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

R Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

The options of sustainably sourced seafood changes fairly frequently, which impacts what we're able to serve.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients. Our gluten-free items and ingredients are certified as gluten-free by our suppliers; however, our kitchen is not flour free and cross contamination is possible.

Seafood sourcing details and key can be found on our main menu.

SPECIALTY MAKI

NOT RAW

_____	CRUNCHY RED shrimp tempura, crab and tampico mix, avocado, serrano, beet tempura crisps, eel sauce [8 PCS]	10
_____	HAWAIIAN ROLL tempura fried, salmon, crab mix, mango, mirin mango purée [8 PCS]	12
_____	HOTEL CALI tempura fried, spicy crab mix, cream cheese, jalapeño, avocado, sweet chili sauce [8 PCS]	10
_____	THE IGUANA shrimp tempura, crab and tampico mix, eel, avocado, soy paper, cucumber wrap, ponzu, eel sauce [6 PCS]	14
_____	SNOW WHITE crispy seabass, avocado, burdock root, bibb lettuce, soy paper, spicy mayo, sriracha [5 PCS]	10
_____	SOUTH PACIFIC eel tempura, cream cheese, pineapple, scallion, eel sauce [8 PCS]	10
_____	SUPER ASPARAGUS cooked salmon, cream cheese, asparagus, eel sauce [8 PCS]	8.5
_____	THRILLER shrimp tempura, spicy crab mix, ponzu, togarashi, creamy thriller sauce [8 PCS]	11
_____	TIDAL WAVE shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces [8 PCS]	11

RAW

_____	ALASKA ROLL 🍣 🍡 snow crab, cucumber, avocado, sockeye salmon, ikura, lemon [8 PCS]	14
_____	AMAZON ROLL 🍣 🍡 red sea bream, olive oil, smoked salmon, tampico mix, jalapeño, chino chimichurri, wasabi sprouts, maldon sea salt [8 PCS] \$3 upcharge for gluten free snow crab	13
_____	THE BEACH 🍣 🍡 albacore, spicy bigeye tuna, spicy crab mix, burdock root, avocado, cilantro, serrano, ponzu [8 PCS]	13
_____	GODZILLA BOMB 🍣 tempura blue kani, bigeye tuna, kanpachi, togarashi, serrano, ponzu, sriracha [8 PCS]	13
_____	GREEN EGGS & KANPA 🍣 kanpachi, garlic chip, wasabi tobiko, spicy salmon, cucumber, ponzu [8 PCS]	13
_____	HOT POPPER 🍣 smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha [5 PCS]	9
_____	LION KING 🍣 crab mix, cucumber, avocado, spicy salmon, eel sauce, spicy mayo [8 PCS]	10.5
_____	PRETTY IN PINK 🍣 🍡 snow crab, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko [8 PCS]	14
_____	ROJA 🍣 🍡 bigeye tuna, kanpachi, avocado, cucumber, cilantro, soy paper, sriracha [5 PCS]	10
_____	SALMON SKIN ROLL 🍣 🍡 🍷 crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon [8 PCS]	8
_____	SPANISH FLY 🍣 kanpachi, spicy crab mix, bigeye tuna, shallot, cilantro, serrano, yuzu ponzu [8 PCS]	14.5
_____	SPICY GRINGO 🍣 salmon, bigeye tuna, hirame, ginger, garlic chip, bbq paper, serrano ponzu, shallot [5 PCS]	9.5

CLASSIC MAKI

NOT RAW

_____	CALI ROLL 🍣 🍡 🍷 crab mix, avocado, cucumber [8 PCS] \$3 upcharge for gluten free snow crab	7
_____	CRUNCHY BLUE 🍣 🍷 spicy crab mix, cilantro, crispy panko, eel sauce [8 PCS]	7.5
_____	CRUNCHY L.A. 🍣 🍷 crab mix, avocado, cucumber, crispy panko, sweet chili sauce [8 PCS]	7.5
_____	SHRIMP TEMPURA MAKI shrimp tempura [8 PCS]	7
_____	SPICY TAKO 🍣 🍷 spicy octopus [5 PCS]	7

RAW

_____	CABO ROLL 🍣 🍷 🍡 spicy bigeye tuna, crab mix, cucumber [8 PCS]	9
_____	NEGI KANPA 🍣 🍷 🍡 kanpachi, garlic chip, scallion [8 PCS]	9
_____	PHILADELPHIA 🍣 🍡 🍷 smoked salmon or raw salmon, cream cheese, scallion, cucumber [8 PCS]	9
_____	RAINBOW ROLL 🍣 🍡 🍷 bigeye tuna, salmon, cooked whiteleg shrimp, hirame, crab mix, avocado, cucumber [8 PCS] \$3 upcharge for gluten free snow crab	12.5
_____	SAKE 🍣 🍷 🍡 salmon [5 PCS]	7
_____	SPICY SAKE 🍣 🍷 🍡 spicy salmon, cucumber [5 PCS]	7
_____	SPICY TEKKA 🍣 🍷 🍡 spicy bigeye tuna, cucumber [5 PCS]	8
_____	TEKKA 🍣 🍷 🍡 bigeye tuna [5 PCS]	8
_____	SPIDER MAKI 🍣 🍷 🍡 crispy soft shell crab, spicy mayo, masago, avocado, cucumber, sriracha [10 PCS]	13

VEGGIE MAKI

_____	AVOCADO 🍷 🍡 🍡 avocado, brown rice [8 PCS]	5
_____	AVO AHIMI 🍷 🍡 🍷 vegan tomato tuna, avocado, sesame seeds, sweet soy, scallion [8 PCS]	9
_____	COWGIRL 🍷 🍡 pickle vegan tempura, sriracha-fried onion rings, vegan mayo, bbq paper, tonkatsu sauce [5 PCS]	7
_____	CRUNCHY CABBAGE 🍷 🍡 tofu and napa cabbage vegan tempura, spicy vegan mayo, scallion [8 PCS]	8
_____	EDEN ROLL 🍷 🍡 sweet potato vegan tempura, grilled asparagus, edamame hummus, sundried tomato, brown rice, soy paper, olive oil, maldon sea salt [8 PCS]	8
_____	JUST BEET IT 🍷 🍡 🍷 crispy panko goat cheese, beet, cucumber, pickled daikon, sesame oil, yuzu kosho, scallion [8 PCS]	9
_____	KAPPA 🍷 🍡 🍡 cucumber, brown rice [8 PCS]	4.5
_____	PRINCE ROLL 🍷 🍡 eggplant vegan tempura, avocado, sweet soy [8 PCS]	7
_____	SHIITAKE TO ME 🍷 🍡 Mushrooms sautéed in coconut milk, shiitake and sweet potato vegan tempura, truffle oil, sweet soy, thai basil [8 PCS]	10
_____	SHOJIN 🍷 🍡 bbq seitan, grilled asparagus, pineapple, shallot, bibb lettuce, nori, brown rice, soy paper, sweet soy [8 PCS]	8.5
_____	SPICY AHIMI 🍷 🍡 🍷 spicy vegan tomato tuna, cucumber [5 PCS]	7
_____	THAI HIPPIE 🍷 🍡 🍷 tofu vegan tempura, avocado, cucumber, carrot, topped with thai peanut sauce, cashew with thai basil, cilantro, mint and red onion salad [8 PCS]	9
_____	V.L.T. 🍷 🍡 🍡 bibb lettuce, cucumber, cherry tomato, avocado, shallot, vegan mayo, smoked tomato paper, maldon sea salt [5 PCS]	7
_____	VEGGIE 🍷 🍡 🍡 red pepper, cream cheese, avocado, cucumber [8 PCS]	6