

NIGIRI / SASHIMI

Sourced

Albacore	Hawaiian Line Caught	6
Tobiko	Flying Fish Roe	6
Salmon	Farmed King Salmon	6
Escolar	Hawaiian Long Line	6
Bay Scallop	New Bedford MA.	6
Ahi	Atlantic Pole Caught	8
Yellowtail	Wild California	7
Inari	Rice, Avocado	6
Ebi	Cooked Shrimp	6

SPECIAL NIGIRI

Canadian Waters \$10
Canadian King Salmon Topped With Spicy Canadian Snow Crab and Lemon Aioli

Flamed Ahi Tuna \$11
Topped With Bacon, Blue Cheese, Serrano Chilies, Soy Drizzle

SPECIAL SASHIMI (Six Pieces)

Ahi Sashimi \$15
Kaiso, Nori Slivers, Scallion Oil, Wasabi-Tamari

Creative Canadian King Salmon \$15
Cucumber-Kaiware Salad, Sesame Oil Drizzle, Crispy Leeks, Green Goddess Sauce

Hawaiian Escolar \$13
Crispy Trout Skin, Yuzu Tobiko, Tsume, Cilantro Mint Sauce

Northwest Pacific Albacore \$13
Fuji Apples, Macadamia Nuts, Shaved Coconut, Soyo

California Yellowtail Serrano \$15
Serrano Chilies, Cilantro, Basil-Yuzu Sauce

End of the Rainbow Plate \$17
Tempura California Roll, Albacore, Ahi and Salmon Sashimi Yuzu Tobiko Nigiri (Pot of Gold)

Samurai Sashimi - Chef's Choice Platter
18 piece - \$35 24 Piece- \$45

RICE PAPER ROLLS

Crystal Shrimp \$12
Tempura Shrimp, Avocado, Crab, Rice, Baby Greens, Spicy Aioli, Tsume Sauce

Thai Flank Steak \$12
Curry-Coconut Marinated Beef, Green Papaya, Rice, Mint, Basil, Baby Greens, Spicy Peanut Sauce

Tropical Roll \$13
Spicy Tuna, Tempura Grilled Pineapple, Escolar, Serrano Aioli, Tsume, Grated Ginger

At Dragonfly, we search far and wide for sustainably harvested seafood.

ROLLS

Tempura Shrimp \$10
Tempura Shrimp, Crab, Avocado, Cucumber, Spicy Aioli

Calamari Spider \$10
Calamari, Jicama, Cucumber, Scallion, Shiso, Spicy Aioli, Tsume Sauce

Green Goddess \$8
Long Beans, Avocado, Cucumber, Grilled Scallion, Arugula, Mint, Basil, Green Goddess Sauce
Tempura Green Goddess - add \$1

Spicy Tuna \$9
Tuna, Cucumber, Avocado

California \$9
Crab, Avocado, Cucumber, Spicy Aioli

Bear's Choice \$10
Creative King Salmon, Pickled Red Onions, Shiso, Cucumber, Umame Cream

Truckee \$10
Smoked Trout, Tempura Chinese Long Beans, Spicy Aioli Rolled in Soy Paper

Winter Garden \$8
Roasted Fennel, Red Bell Peppers, Tempura Avocado, Arugula, Garlic Chips and Balsamic-Soy Glaze

Rasta Roll \$9
Yellowtail, Mint, Basil, Roasted Fresno Chilies, Crispy Garlic, Cilantro Cream

INSIDE OUT ROLLS

Salmon and Crab \$13
Crab, Salmon, Cucumber, Kaiware, Spicy Aioli

Candy Cane \$13
Spicy Ahi Tuna, Cucumber, Topped with Escolar & Togarashi Aioli

Scallop - Yellowtail \$13
Spicy Scallop, Topped with Yellowtail and Avocado, Kaiso Salad, Scallion Oil and Sriracha

Omega 3 \$13
Spicy King Salmon, Mango, Shiso, Tempura Crunch, Crispy Potato Strips, Spicy Aioli

Northwest Roll \$15
Spicy Crab, Jicama, Topped with Albacore and Avocado, Blackberry Reduction And Porcini Cream

Surrealistic Starkey \$16
Spicy Tuna, Tempura Shrimp, Cucumber, Spicy Crab, Avocado, Lemon and Tamarind Tsume Sauce

18% Gratuity Will Be Added To Parties of Six or More
Please Present Any Gift Certificates or Promotional Coupons to Your Server At The Beginning Of Your Meal