

FROM THE SUSHI BAR

We are attempting to blend two kitchens into one, but timing of sushi is very different from timing in the kitchen. Because of that, if you intend to order sushi, please understand that it may take longer and not come out at the same time as hot food. We will always do our best to coordinate your meal, but please understand the technical difficulties.

SPECIAL SASHIMI (6 Pieces)

Salmon Gorgonzola with <i>Gorgonzola and Summer Breeze Watermelon Sauce</i>	15
Ahi Tuna Blue Cheese with <i>English Cucumber,</i> <i>Kiaware, Celery, Miso-Mustard Sauce, Blue Cheese</i>	15
Flamed Hawaiian Escolar with <i>Crispy Shallot, Shoga Ginger, Miso Cream</i>	13
Hamachi Serrano with <i>Serrano Chilies,</i> <i>Cilantro, Basil-Yuzu Sauce</i>	15
Kris' Seafood Tartar with <i>Avocado, Tabiko, Scallion Oil, Red Chili Sauce</i>	13
Samurai Sashimi - Chef's Choice Platter 18 piece - \$35 24 Piece- \$45	

POKE / CEVICHE

Albacore Ceviche <i>Sweet Cherry Tomatoes, Mint, Basil, Citrus Sauce</i>	11
Ahi Tuna Poke <i>Kaiware, Carrot, Avocado, Crispy Sifun, Nori Dust, Miso Sauce</i>	11

INSIDE OUT ROLLS

UNA-TEN <i>Tempura Shrimp, Crab, Avocado & Mango, Topped With Unagi, Teriyaki Sauce, Scallion Oil</i>	14
SALMON & CRAB <i>Crab, Salmon, Cucumber, Kaiware, Spicy Aioli</i>	12
CANDY CANE <i>Spicy Tuna, Cucumber, Topped with Escolar & Tuna</i>	12
SCALLOP INSIDE-OUT <i>Spicy Scallop, Topped with Hamachi, Kaiso, Scallion Oil</i>	13
BONZAI <i>Tempura Spicy Tuna, Cucumber, Shiso, Kaiware Topped with Tuna, Strawberry Spicy Teriyaki Sauce</i>	13
DYNO SHRIMP <i>Tempura Shrimp, Cucumber, Avocado, Topped with Spicy Tuna</i>	15
GODZILLA <i>Unagi, Cucumber, Topped with Avocado, Strawberry</i>	15
DRAGONFLY SPECIAL <i>Tuna, Crab, Cucumber, Avocado, Topped with Tobiko</i>	12
RAINBOW ROLL <i>Crab, Cucumber, Avocado, Topped with Tuna, Salmon, Yellowtail, Albacore, Shrimp</i>	15

SOY PAPER – ADD \$1

18% GRATUITY MAY BE ADDED TO PARTIES 6 OR MORE

NIGIRI / SASHIMI (2 pieces)

Maguro - Tuna	6
Sake - Salmon	6
Hamachi - Yellow Tail	6
Hebi Saba - Escolar	5
Shiro Maguro - Albacore	5
Hotate - Sea Scallop	5
Ebi - Cooked Shrimp	5
Ama-Ebi - Sweet Shrimp	12
Kani - Crab Leg	6
Uni - Sea Urchin	current price
Unagi - Fresh Water Eel	5

ROLLS (6 pieces)

TEMPURA SHRIMP <i>Tempura Shrimp, Crab, Avocado, Cucumber, Spicy Mayo</i>	10
SPIDER <i>Soft-shell Crab, Gobo, Jicama, Cucumber, Scallion, Ginger, Shiso, Wasabi-Yuzu</i>	10
CHEF'S GARDEN <i>Seasonal Vegetables- ask server for ingredients</i>	7
Tempura Chef's Garden- add \$1	
SPICY TUNA <i>Tuna, Cucumber, Avocado</i>	9
CALIFORNIA <i>Crab, Avocado, Cucumber, Spicy Mayo</i>	9
SALMON SKIN <i>Crispy Salmon Skin, Cucumber, Shiso, Scallion</i>	8
KAMODO <i>Blackened Tuna, Mango, Avocado, Rolled in Soy Paper</i>	11
HAWAIIAN <i>Blackened Yellowtail, Pineapple, Green Beans, Serrano Chilies in Soy Paper</i>	11
TRUCKEE ROLL <i>Tempura Asparagus, Spicy Mayo Rolled in Soy Paper</i>	10

RICE PAPER ROLLS

CRYSTAL SHRIMP <i>Shrimp, Avocado, Crab and Baby Greens</i>	12
UNAGI CRYSTAL <i>Unagi, Avocado, Crab, Baby Greens</i>	12
THAI FLANK STEAK <i>Curry-Coconut Marinated Beef, Mint, Basil, Peanut Sauce</i>	11