



## SUSHI & TAPAS

### STARTERS

- MISO SOUP** Served with tofu, wakame seaweed & green onion 3.25  
**EDAMAME** Green soybeans boiled & salted 5.75  
**SEAWEED SALAD** Wakame seaweed with sesame dressing. Served with crab stick 5.95  
**CARAMEL APPLES & CHEESE** Homemade Caramel served with sliced green apples, cheese & fruit garnish 6.95

### SALADS

- HOUSE SALAD** Spring salad mix with freshly made Japanese ginger dressing 4.25  
**VINE SALAD** Strawberries, blackberries, onion, cucumber, pecans & goat cheese 8.50  
**SUN SALAD** Spinach, avocado, spring mix, onion, sundried tomato & cucumber 6.95  
**SALAD ADDITIONS: Chicken 2.95 or Salmon 5.95**  
**SESAME CHICKEN SALAD** Seared chicken breast, mixed greens, onions, tomato, cucumber & avocado with a sweet sesame dressing 9.95

### TASTE & SHARE

- CHEESE & MEAT BOARD** Chef's Choice of cheese & meat, sweet & savory garnishments & condiments and bread  
Half 11.95 Full 19.95  
**BACON WRAPPED DATES** Baked dates stuffed with cream cheese and wrapped in bacon 7.25  
**PONZU STEAK** Petite tenderloin with a sweet citrus sauce, rice, and green onion 8.95  
**TRUFFLE MAC & CHEESE** Pasta combined with a creamy delicious cheese sauce finished with truffle oil 7.50  
**SMOKEY ARTICHOKE & SPINACH DIP** Creamy smoked artichoke with spinach, onion, sharp cheddar, mozzarella & parmesan cheese. Served with kettle chips 7.75  
**PORK DIM SUM** Asian style pork dumplings with a side of citrus soy vinaigrette 6.95  
**SPINACH & CHEESE EMPANADA** Baked empanada stuffed with spinach & queso blanco. Served with chimichurri sauce & pico de gallo 6.95  
**BACON JALAPEÑO POPPERS** Sliced jalapeños stuffed with cranberry cream cheese wrapped in smoked honey bacon 7.50  
**TERIYAKI BEEF & ONION SLIDERS** Teriyaki beef & onions on a Hawaiian roll with a side of greens 7.50  
**PARMESAN STUFFED MEATBALLS** Two breaded & stuffed meatballs filled with pimento cheese & spinach. Served over marinara sauce 7.50  
**\*SPICY TUNA TARTARE** Tuna with lychee, pear & pine nuts. Served with avocado & sweet seasoning 13.25

### FLATBREADS & WRAPS

- BUFFALO CHICKEN FLATBREAD** Chicken, spinach, onion, gorgonzola, and buffalo sauce 7.50  
**SOUTHERN BBQ FLATBREAD** Chicken, mozzarella, barbeque sauce and peach salsa 7.50  
**BRUSCHETTA FLATBREAD** Toasted nan flatbread with olive oil, garlic and goat cheese topped with roasted Roma tomatoes, chiffonade basil & balsamic glaze drizzle 7.50  
**VEGGIE FLATBREAD** Mozzarella, spinach, onion, tomato, carrots, cucumber, roasted pepper, sprouts & Szechuan sauce 6.25  
**BLACKENED MAHI WRAPS** Blackened mahi mahi wrapped in a grilled flatbread with spring mix, serrano-cilantro slaw, sliced onion & tomatoes 8.50  
**CHICKEN GYRO** Chicken with spring mix, onion, tomato, feta cheese & tzatziki sauce 7.50  
**LAMB GYRO** Lamb with spring mix, onion tomato, feta cheese & tzatziki sauce 9.50

### ENTRÉES

- DINNER ENTREES INCLUDES 2 SIDES: ONE VEGGIE & ONE STARCH (No substitutions)
- THAI CHICKEN SATAY** Seared chicken lollipops with Thai peanut sauced 10.95  
**PULLED PORK PLATTER** Fresh pulled pork with choice of BBQ sauce or hot sauce 11.95  
**LAMB LOLLIPOPS** Half rack of roasted lamb served with chimichurri sauce 23.95  
**PETITE STEAK** Beef steak wrapped with bacon, topped w/ onion & mushrooms 12.95  
**VODKA SALMON** Baked salmon seasoned with herb vodka, olive oil, sea salt & pepper 19.95

#### STARCH

- FRIED RICE** 3.50  
**WHITE RICE** 2.50  
**TRUFFLE MAC** 3.95  
**GARLIC MASHED POTATOES** 3.25

#### VEGGIE

- ASPARAGUS** 3.95  
**SPICY COLE SLAW** 2.95  
**GREEN BEANS W/ BACON** 3.50  
**SPINACH W/ ONION & TOMATO** 2.95

## NIGIRI & SASHIMI

	NIGIRI (N) 2 pcs		SASHIMI (\$) 4 pcs	
<b>EBI</b> - Shrimp	5.95(N)	7.95(S)	<b>UNAGI</b> - Eel	6.95 (N) 8.95 (S)
<b>KANI</b> - Crab Stick	4.95(N)	5.95(S)	<b>*MASAGO</b> - Smelt Egg	4.95(N) 6.95(S)
<b>*HAMACHI</b> -Yellowtail	6.95(N)	8.95(S)	<b>*HOTATE</b> - Scallop	6.95(N) 8.95(S)
<b>*SAKE</b> - Salmon	6.95(N)	8.95(S)	<b>*SMOKED SALMON</b>	6.95(N) 8.95(S)
<b>*WHITE FISH</b>	4.95(N)	6.95 (S)	<b>*MAGURO</b> - Tuna	6.95 (N) 8.95(S)
<b>*TAKO</b> - Octopus	5.95 (N)	7.95 (S)	<b>*UZURA</b> - Quail Egg	.50

## MAKIMONO ROLLS

(6/8 PIECES PER ROLL)

<b>*HAND ROLL</b>	5.25	<b>CUCUMBER</b>	5.25	<b>AVOCADO</b>	5.50
<b>*TUNA</b>	5.95	<b>*SPICY TUNA</b> - Cucumber	6.95		
<b>*SALMON</b>	5.95	<b>*SPICY SALMON</b> - Cucumber	6.95		
<b>*SPICY YELLOWTAIL</b> - Cucumber	6.95	<b>*YELLOWTAIL</b> – Cucumber & scallions	6.95		
<b>CALIFORNIA</b> - Crab, cucumber and avocado	5.75				
<b>*AHI TUNA AVOCADO</b> – Fresh Ahi Tuna with sliced avocado	7.95				
<b>*PHILLY ROLL</b> – Smoked salmon, cream cheese & avocado	7.95				
<b>*SALMON TERIYAKI</b> – Grilled salmon, teriyaki sauce & cucumber	7.95				
<b>*SALMON AVOCADO</b> – Fresh salmon with sliced avocado	7.95				

## SPECIALTY ROLLS

### \*ORANGE SUNSET

Spicy salmon & avocado inside, lightly baked salmon w/ citrus spicy mayo on top 15.95

### \*SALMON, TUNA OR SHRIMP CRUNCHY

Japanese crunchy mix, crabstick, mayo with salmon, tuna or shrimp & eel sauce 10.95

### \*CHERRY BLOSSOM

Spicy tuna mixed with masago, scallions & avocado. Served with seaweed salad 10.95

### \*RAINBOW

Tuna, yellowtail, salmon, shrimp & avocado over a California roll 11.95

### \*SUPER CRUNCHY

Japanese crunchy mix inside, topped with salmon, tuna, & shrimp 11.95

### \*HURRICANE

Spicy salmon mixed with masago, scallions & cucumber inside, topped with salmon, yellowtail & avocado 13.95

### \*KAMIKAZE

Spicy tuna & cucumber, topped with yellowtail, masago, scallions & sriracha chili sauce 12.95

### \*SPICY SCALLOP

Scallop mixed with masago, scallions, spicy mayo & cucumber, topped with scallop 13.95

### \*ICE

Lobster salad & crabstick, topped with shrimp & avocado with spicy ranch sauce 14.95

### \*SKINNY

Crab, avocado & caviar, wrapped in cucumber & drizzled with Japanese mayo 14.50

### \*SWEET SUMMER

Cucumber, avocado & crab, topped with warm baked cream cheese, salmon, red & black tobiko & spicy mayo 15.95

### \*TIGER

Spicy tuna mixed w/ masago, scallions, mango, cucumber & avocado, wrapped w/ tiger paper (soy & seaweed blend). Served with a sweet touch of mango sauce 15.95

### VOLCANO

Crab, avocado & cucumber, topped with baked crab salad (crab, masago, mayo, scallions) 15.95

### \*YIN YANG

½ spicy citrus salmon & ½ spicy tuna mixed with masago & scallions, layered with rice, lump crab salad & avocado, topped with scallions & red caviar 15.95

### DRAGON

Crab, avocado & cucumber, topped with eel & avocado 15.95

### GRAND DRAGON

Crab, avocado & cucumber, topped with whole eel & avocado 20.95

## VEGETARIAN

### GO GREEN

Japanese sweet potato & cucumber inside cover with avocado on top with sweet chili sauce 9.95

### FUTOMAKI (6 pc – Seaweed Outside)

Cucumber, avocado, Japanese pickle, baby carrot & inari 7.95

## COMBINATIONS

### TUNA LOVERS

Spicy Tuna Hand Roll, 2 nigiri, 2 sashimi, 6 piece roll, 8 piece spicy roll 21.95

### SALMON LOVERS

Spicy Salmon Hand roll, 2 nigiri, 2 sashimi, 6 piece roll, 8 piece spicy roll 21.95

### SMALL SUSHI BOAT

Chef's Choice: Combination of rolls, nigiri & sashimi 150.00

### LARGE SUSHI BOAT

Chef's Choice: Combination of rolls, nigiri & sashimi 200.00

\*These items may be raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.