

## SUSHI COMBOS

All sushi combos except Bento served with miso soup and edamame.

**Bento Box-** One maki roll, Chef's choice nigiri, shrimp and veggie tempura, choice of squid, soba, or seaweed salad, and miso soup. **18**

### The Raw Deal

One "Art of Sushi" roll, one nigiri pair and one six piece sashimi. **30**

### Boat for Two

One "Art of Sushi" roll, one house maki roll, two nigiri pairs, and one eight piece sashimi. **50**

### The Holy Roller

Two "Art of Sushi" rolls, three house maki rolls, and two temaki handrolls. **65**

### Jiro Worship

One starter or two salads (squid, soba, or seaweed), Three "Art of Sushi" rolls, two house maki rolls, three pairs nigiri, and one eight piece sashimi. **100**

## HOUSE MAKI ROLLS

### Spicy Tuna

Spicy tuna, cucumber, and tobiko **8**

### Hamachi

Yellowtail tuna, green onions, tobiko, and avocado **8**

### Sake

Salmon, avocado, and cucumber. **8**

### Albacore

Albacore tuna, yamagobo, green onion, and avocado **8**

### Fish Tako

Octopus, spicy tuna, lettuce, avocado, and roasted red peppers **9.5**

### California

Chilean rock crab, avocado, and toasted black sesame seeds **8**

### Sunny Cali

Chilean rock crab, spicy mayonnaise, avocado and sunflower seeds **8**

### Spider

Tempura soft-shelled crab and avocado **9**

### The Philly

Cold-smoked salmon, cream cheese, green onion, and cucumber **8**

### Southside Philly

Cold-smoked salmon, spicy cream cheese, green onion, and cucumber **8**

### Unagi

Freshwater eel, green onion and avocado, topped with kabayaki and sesame seeds **8**

### Shrimp and Pineapple

Shrimp, pineapple, red pepper, and avocado. **8**

### Gaijin

Tempura shrimp, cream cheese, avocado, topped with sesame seeds, tobiko, and kabayaki sauce. **8**

## Kid Rolls

All kid rolls served with miso soup. Substitute a soy wrap for .50 cents.

### Sebastian

Crab, avocado, and sesame seeds. **5.5**

### Ariel

Shrimp, pineapple, cucumber, and cream cheese. **5.5**

### Eric

Salmon, avocado, and cream cheese. **5.5**

### Scuttle

Keep it simple. Cucumber and rice. **4.5**

## THE ART OF SUSHI

Substitute Black or Whole Grain Brown Rice or Soy Wrapper **\$1**

### Red Dragon

Tempura scallops, avocado and habanero paste rolled in black rice and topped with maguro, calamari, fuji sauce, and spicy mayo. The dragon is finished with an amaebi head & tail. **18**

### Rattlesnake

Spicy tuna, cream cheese and crispy tempura shrimp roll, topped with avocado, warm eel, spicy mayo, kabayaki sesame seeds, sriracha, and green onion. **16**

### Raw

Tempura shrimp, avocado, cucumber, Chilean rock crab. Topped with tuna, tobiko, and kabayaki sauce. **14**

### Shut-it Down

Spicy hamachi, tempura shrimp, avocado, and sunflower seeds topped with unagi and fuji sauce. **15**

### Green Dragon

Tempura shrimp, jalapeno, hamachi, topped with avocado, maguro, topped with tempura crab mixed with spicy mayo, wasabi tobiko and fuji sauce. **16**

### Nautilus

Spicy tuna, tobiko, cucumber, and green onion. Topped with avocado, crispy calamari, wasabi mayonnaise, and sunflower seeds. **15**

### Honey

Hamachi, maguro, spicy cream cheese, green onion and cucumber, topped with avocado, fresh sake, honey & ginger glaze, a drop of sriracha, and sesame seeds. **13**

### Samurai

Cold-smoked salmon, avocado, cucumber, spicy cream cheese, topped with shrimp and honey-ginger glaze. **13**

### Seared Ahi

Albacore, avocado and green onion topped with seared ahi tuna, kabayaki sauce, sriracha, and sesame seeds. **13**

### Over the Rainbow

Chilean rock crab, cucumber, and avocado, topped with shrimp, maguro, unagi, sake, and tako. **14**

### Spidey's Wild Ride

Tempura soft-shell crab, kani kama, daikon sprouts and green onion. Topped with spicy mayo, and tobiko. **14**

### Big Island

Spicy tuna, kani kama, avocado, pineapple and green onion. Tempura-style and topped with tobiko and sweet and spicy Lava sauce. **14**

### In-Laws

Yellow fin tuna and cucumber, topped with spicy albacore, kabayaki sauce, sesame seeds, and scallions. **14**

### Ton-Ton

Scallop and avocado roll, tempura style, topped with spicy tuna and wasabi tobiko. **14**

### Dynamite

Tempura shrimp, rolled with house-made spicy mayo, avocado, daikon sprouts, lettuce, and carrots. **12**

### Black and Tan

Triple tuna roll with black and white rice, avocado, and green onion, served with sweet-and-spicy lava sauce and tobiko. **14**

### Sancho

One side tuna, avocado, cucumber, the other side fresh sake, avocado, cucumber, topped with the same and served with house-made spicy ponzu. **14**

### Japanese Burrito

Spicy tuna, cream cheese, cilantro, avocado, lime and jalapeño topped with hamachi and sriracha. **14**

## STARTERS

### Shrimp & Veggie Tempura

Crispy jumbo shrimp and a medley of fresh veggies, served with plum Sauce. **10**  
("Just Shrimp" **9**, "Just Veggies" **7**)

### Age Dashi

Sesame battered tofu tossed in a sweet mirin-sake glaze and served over cucumber laces. **5.5**

### Edamame

Steamed soy beans with a hint of sea salt, served warm. **4.5**

### Calamari

Lightly floured and deep fried, served with house-made wasabi mayonnaise. **8**

### Poke Tower

Spicy diced tuna, cucumber, kabayaki sauce, pineapple, and tobiko. **13**

### Chef Rigo's Wonton Bites

Crispy wontons topped with spicy tuna, avocado, green onions, spicy mayo, kabayaki sauce, sesame seeds, and sriracha. **8**

### Shrimp and Lettuce Wraps

Shrimp, avocado, cucumber, and mung bean vermicelli wrapped in butterleaf lettuce. **7**

### Seaweed Salad

Wakame seaweed with sesame dressing. **6**

### Chucka Ika Sansai

Squid salad in a light ginger sauce. **7**

### Soba Salad

Chilled soba noodles, carrots, scallions and sprouts tossed in sesame vinaigrette. **6**

### Half and Half Salad

Combination of squid and seaweed salad. **7.5**

### Poke Asian Salad

A blend of tunas "poke style" over black rice and cabbage. Topped with tobiko and daikon sprouts. **10**

## NIGIRI PAIRS

(Fresh fish served over rice)

All Nigiri pairs \$5

**Maguro** - Yellow Fin Tuna

**Hamachi** - Yellowtail Tuna

**Amaebi** - Sweet Jumbo Shrimp

**Ebi** - Jumbo Shrimp

**Tako** - Steamed Octopus

**Sake** - Salmon

**Hotate** - Giant Scallop

**Unagi** - Broiled Freshwater Eel

**Saba** - Pickled Mackerel

**Shiro Maguro** - Albacore Tuna

**Quail Egg** - Served with tobiko and green onion

**Fresh Fish of the Day**- ask your server about our featured selections.

## SAUCES

**Kabayaki Sauce** - (aka Eel Sauce), a savory soy-based Japanese BBQ-style sauce.

**Fuji Sauce** - A very spicy soy-based sauce, made with habanero peppers and Sriracha Sauce.

**Lava Sauce** - Made with pineapple, honey, ginger, teriyaki, and spicy chili powder.

**Ponzu**- spicy citrus-infused soy sauce.

## SASHIMI

(8 pc)

**Hamachi**- Yellowtail Tuna **13**

**Maguro**- Yellow Fin Tuna **13**

**Shiro**- Albacore Tuna **11**

**Sake**- Salmon **12**

**Unagi**- Freshwater Eel **13**

**Fresh Catch**- ask your server about our featured fish (Market Price)

### "Pepper-Fish" (8pc)

Chef's choice sashimi topped with avocado, thin-sliced jalapeno, and sriracha. **13**

### Sampler Platter (14Pcs)

Albacore, maguro, hamachi, salmon, octopus, and unagi. **20**

### Chef's Choice (10 Pcs)

A hand-picked assortment of fresh sashimi **17**

## VEGETARIAN ROLLS

Substitute Black or Whole Grain Brown Rice or Soy Wrapper for \$1.00 Extra

### Garden Snake

Tempura asparagus, cream cheese, carrot, red peppers, cucumber, sprouts, topped with avocado, green onion and sriracha. **7.5**

### Caterpillar

Shitake mushroom, daikon sprouts, carrot, green onion, lettuce, and cucumber, topped with roasted red peppers and avocado. **7.5**

### Sunflower

Avocado, carrot, green onion, roasted red peppers, and cucumber, topped with roasted red pepper and sunflower seeds. **7.5**

### Tempura Avocado

Avocado roll, battered in a light tempura and fried crisp. **6.5**

### Asparagus

Tender asparagus with sesame seeds, carrots, daikon sprouts, cream cheese and green onion. **7.5**

### Maui

Fresh pineapple, avocado, roasted red peppers, green onion, and carrots topped with honey-ginger soy glaze. **7.5**

## TEMAKI

(Hand-made cone rolls)

### Crab Temaki

Chilean rock crab, avocado, cucumber and sesame seeds. **7.5**

### Sake Temaki

Fresh salmon, cucumbers, and green onion. **7.5**

### Maguro Temaki

Yellow fin tuna, cucumber, and wasabi tobiko. **7.5**

### Spicy Temaki

Spicy albacore tuna, avocado, and orange tobiko. **7.5**

### Salmon Skin Temaki

Fresh salmon skin broiled crisp, with green onion and avocado **7.5**

*(Have a special event coming up? We do specialty platters of all sizes. Ask your server for details)*

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.