

Starters/ Salads

Miso \$7

White rice \$6

Edamame \$8

Garlic Edamame \$9

Spicy garlic Edamame \$9

Potstickers (6) Pork or veggie pan fried \$14

Shrimp Tempura (6) \$14

Salads

Cucumber salad- yamagobo and sprouts...ponzu \$8

Seaweed salad- --cucumber and seaweed...ponzu \$10

Sunomono Salad-- sliced cucumbers, sweet vinegar, octopus or shrimp \$15

Hand Rolls

Tuna \$8

Yellowtail \$8

Salmon \$8

Salmon skin \$6

Spicy Tuna \$8

Spicy Hamachi \$8

Shrimp Tempura \$7

California \$6

Veggie \$6

Maki Rolls (6 rolls seaweed on outside)

Avocado- avocado, rice, seaweed \$7

Cucumber- - cucumber, rice, seaweed \$5

Tuna—Tuna, rice, seaweed \$8

Yellowtail-L- yellowtail, rice, seaweed \$8

Salmon- N- salmon, rice, seaweed \$8

Nigiri & Sashimi

Tuna 8/17

Yellowtail 8/17

Albacore 8/17

Salmon 8/17

Shrimp 6

Octopus 9/15

Fresh-Water Eel 7

Tamago 5

Specialty Sashimi

Sesame Tataki- sesame crusted seared tuna with micro greens & mustard ponzu sauce \$17

Tijuana Tataki- cajun spiced seared tuna with micro greens, spicy garlic & cilantro ponzu \$17

Macho Tako- thin sliced octopus, salsa fresca, serrano chilies, micro greens, sesame soy \$17

Rajun Cajun- cajun seared tuna, avocado, spiced fried onions, spicy eel sauce \$18

Sunshine- salmon, lemon slices, serrano chilies and bonito shavings...yuzu ponzu \$18

Golden Monkey- yellowtail, avocado, chuka salad...yuzu ponzu, chili oil and micro greens \$18

Chef Sashimi- 12 piece chef selection of assorted sashimi \$30

Classic Rolls

CALIFORNIA *krab, avocado and cucumber* \$8

TUNA *cucumber, avocado, rice on the outside* \$12

SALMON *cucumber, avocado, rice on the outside* \$12

YELLOWTAIL *cucumber, avocado, rice on the outside* \$12

PHILADELPHIA *Fresh salmon, cream cheese, avocado, cucumber* \$12

SPICY TUNA *spicy tuna, sprouts, yamagobo and cucumber* \$11

SPICY HAMACHI *spicy yellowtail, sprouts, yamagobo and cucumber* \$11

CRUNCHY *panko shrimp, krab, cucumber, topped with crunchies...eel sauce* \$14

SHRIMP TEMPURA *shrimp tempura, krab, avocado, cucumber, sprouts...sriracha aioli & eel sauce* \$15

RAINBOW *krab and cucumber layered with avocado, salmon, albacore, yellowtail and tuna* \$19

CATERPILLAR *eel, krab and cucumber, layered with avocado...eel sauce* \$16

COCO *coconut crusted shrimp, cucumber and avocado...eel sauce & toasted coconut* \$15

Vegetarian Rolls

GREEN ROOM *asparagus, avocado, cucumber, sprouts and yamagobo* \$10

CENTIPEDE *cucumber, yamagobo and sprouts layered with avocado* \$11

Specialty Rolls

BARRIO *diced tuna, cilantro and serrano chilies served with salsa fresca and avocado* \$16

ORANGE CRUSH *grilled shrimp, asparagus, cucumber layered with salmon & thin lemon slices...chili powder and yuzu ponzu* \$18

BRUCE LEE *spicy krab and cucumber, layered with tuna and avocado* \$18

SUNKIST *panko shrimp, spicy krab, cucumber, layered with salmon, avocado, green onion & spicy ponzu sauce* \$20

THE NIGHTHAWK *spicy krab, cucumber, topped with: tuna, salmon, yellowtail, albacore, avocado & sliced serranos...lava sauce* \$20

RED DRAGON *panko shrimp, spicy tuna, and cucumber, layered with tuna & avocado...spicy eel sauce and fried garlic chips* \$20

THE DON *grilled shrimp, asparagus, krab, cucumber topped with cajun seared tuna, avocado, micro greens, spicy garlic cilantro ponzu* \$20

BLONDIE *panko shrimp, spicy krab, cucumber, layered with yellowtail, avocado, fried onion & jalapeño ponzu* \$20

THE FIRECRACKER *panko shrimp, avocado, cucumber, topped with spicy tuna, spicy ponzu, micro greens, and lava sauce* \$20

BIG NICK- *Panko shrimp, avocado, tamago, cucumber, layered with torched salmon crunchies, eel sauce, sriracha aioli* \$20

MAMMA MIA *spicy tuna and tempura shishito peppers, topped with peppered albacore, avocado, spicy miso, lava sauce & micro greens* \$20

PROTEIN ROLL- *albacore, salmon, spicy krab, avocado, cucumber, micro greens, soy paper, jalapeño ponzu (no rice)* \$20

HOT TAMALE *panko shrimp and spicy krab topped with tuna, salmon, avocado, drizzled with jalapeño ponzu, fried garlic and micro greens* \$20

MAD HATTER- *Asparagus, spicy krab, topped with yellowtail, salmon, avocado, drizzled with jalapeno ponzu, wasabi aioli and micro greens* \$20

THE OZSTAR- *Asparagus, cream cheese, serrano, cucumber, topped with yellowtail, avocado, fried shallots, micro greens, spicy Ponzu* \$18

Add ons to menu items: Cream Cheese \$1/ Crunchies \$1/Extra avocado \$2/ Soy Paper \$2/
Real Crab \$3/Don Sauce \$3/ Add Shrimp temuura in roll \$3/Cucumber wrap \$4

We cannot guarantee that any food product has not come into contact with eggs, nuts, shellfish, wheat, sesame seeds, sesame oil or dairy products. While some items may be meatless, we cannot guarantee that they are vegetarian, vegan or have not come into contact with a meat product. Consuming raw or undercooked food such as meat, poultry, fish, shellfish & eggs may increase your risk of food borne illness.

