

APPETIZERS

*Tuna & Avocado – 14.95 <i>combination of tuna, avocado, masago and spicy sauce served in a bowl made of thinly sliced cucumber.</i>	Edamame – boiled and salted green soybeans. 6.95 – add garlic butter or spicy. +1.00
*Seafood Ceviche – assortment of fish and shrimp tossed in house ceviche sauce With mango cilantro and jalapeno. 15.95	Gyoza – pork pot stickers served steamed or fried. . . . 7.95
*Usuzukuri – thinly sliced yellowtail with ponzu sauce and jalapeno sriracha. . . . 16.95	Haru Maki – two crispy vegetable spring rolls sliced and served with sesame soy sauce. 5.95
*Tuna Tataki – thinly sliced tuna, seared and served in ponzu sauce. 16.95	Shumai – steamed or fried DimSum style shrimp dumplings. 7.95
*Sushi Appetizer – the chef’s choice of five pieces of nigiri. . . . 13.95	Crispy Calamari – fried calamari in a sweet chili sauce topped with crumbled feta cheese. . . . 15.95
*Sashimi Appetizer – the chef’s choice of seven pieces of sashimi. 14.95	Dynamite Scallop – a combination of scallops, dynamite sauce,kani, masago and spicy sauce stuffed inside of a Seashell and baked. 14.95
*Naruto – your choice of tuna,salmon or rainbow (assortment fish) with kani and avocado wrapped with thinly sliced cucumber served in vinaigrette. 16.95	Caribbean Shrimp – fresh shrimp lightly battered and fried, served in a sweet and spicy chili sauce with mango-jalapeno salsa and feta cheese. . . . 15.95
*Spicy Tuna – a base of rice layered with spinach, finely chopped tuna, masago and tobiko served in spicy sauce. . . . 15.95	Shrimp Tempura – lightly battered and fried shrimp and vegetables. . . . 13.95
*Sunomono – conch, octopus, shrimp and kani served over sliced cucumber in spicy ponzu sauce. . . . 13.95	Scallop with Crispy Onion – seared sea scallops and crispy onions served in a blend of kinky sauce and herb infused extra-virgin olive oil. 25.95
*Haru Tuna – lightly battered and fried tuna served with creamy wasabi and masago. . . . 15.95	Crab Cake – pan-seared crab cake with mango-jalapeño salsa served with creamy wasabi. 17.95
Veggie Delight – fresh cut vegetables wrapped with cucumber served with ponzu. . . . 13.95	Volcano Mushrooms – baked mushrooms erupting with dynamite conch. 12.95

NEW Wagyu (A5 Japanese)
– Slice Matsusaka A5+Wagyu table side stone grilled. –

SOUP & SALAD

Lobster Bisque 6.95	House Salad 3.95
Miso Soup 3.95	Spicy Cucumber Salad 3.95
Vegetable Miso Soup 4.95	Seaweed Salad 6.95
Gyoza Miso Soup 4.95	Spicy Tuna Salad – a combination of tuna, avocado, masago and mixed greens, served with creamy-spicy and spicy sauce 16.95
Avocado Krab Meat Salad – krab, avocado, mayonnaise and masago. . . . 7.95	

**Indicates item contains raw or undercooked meat or fish*

Warning: consuming raw or undercooked meat or fish may increase your risk of a food borne illness. especially if you have certain medical condition

*Omakase supreme

tasting platter of fresh seafood shipped from Tokyo's Tsukiji Market

Sushi & Sashimi	55
Sashimi	55
Sushi	55

*A La Carte

Nigiri served in pair /Sashimi add \$1.00/ Temaki also avilable

TUNA	WHITE FISH&OTHER	SHELL FISH
Big Eye Tuna 7.95	Stripe Bass 7.95	Shrimp 4.95
Blue Fin Tuna 9.95	Escolar 6.95	Amaebi(sweetshrimp) 11.95
O-Toro 14.95	Wahoo 6.95	Sea Scallop 9.95
Albacore Tuna 6.95	Cobia 6.95	Conch 6.95
SALMON	Saba (mackerel) 5.95	Octopus (tako) 6.95
Scottish Salmon 7.95	inari (tofu skin) 3.95	Squid 6.95
King Salmon 9.95	ROE	EEL
Smoked Salmon 7.95	Masago(smelt egg) 5.95	Unagi (fresh water eel) 7.95
YELLOWTAIL	Tobiko (flying fish roe) 6.95	Anago (whole sea eel) 11.95
Hamachi (yellowtail) ... 8.95	Ikura (salmon roe) 8.95	FIRE BASKET 7.95
Kampachi 9.95	Uni (sea urchin) 16.95	Your choice of Conch,Tuna,Scallop,Octopus in seaweed basket with Spicy sauce.
A5 WAGYU 16.95 - add caviar +12.00	Caviar(28g) MKT	

*Sushi & Sashimi Entrées

served with miso soup or salad with ginger dressing

Maki Deluxe 39 - rainbow, crunchy roll ,and no name roll.	Chirashi 38 - an assortment of sashimi served over sushi rice.
Sushi Deluxe 38 - the chef's choice of 9 pieces of nigiri with rainbow roll and tuna roll.	Vegetarian Sushi 38 - six vegetable nigiri, kappa,avocado,asparagus and vegetable roll.
Sashimi Dinner 39 - the chef's choice of 18 pieces of sashimi.	Love Boat (Boat for two) 85 - 10 pieces sushi and 15 pieces sashimi, with crunchy roll and rinbow roll.
Sashimi Deluxe 43 - an assortment of 24 pieces of sashimi chosen by the chef.	Titanic (Boat for Three) 125 - 15 pieces sushi and 24 pieces sashimi with crunchy, rinbow and indailantic king lobster roll.
Sushi &Sashimi Dinner 42 - 6 nigiri, 7 pieces of sashimi and a rainbow roll.	Enterprise (Boat for Four) 168 - 20 pieces sushi and 32 pieces sashimi with cowboy, crunchy, rainbow and indialantic king lobster roll.

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*Specialty Rolls

California Roll – with masago	7.95	Crunchy Tuna Roll – tuna, avocado and scallion with creamy wasabi and spicy sauce. whole roll panko-fried.	17.95
California Tuna /Salmon Roll	10.95	Crunchy Roll – salmon, kani, scallion . . .	16.95
Avocado/ Kappa /Asparagus Roll . . .	5.95	and cream cheese with eel sauce. whole roll panko-fried.	
Tuna /Salmon /Yellowtail Roll	7.95	Rock & Roll – crunchy roll with spicy krab meat.	18.95
Spicy Takka Roll – chopped spicy tuna sashimi with avocado,scallion ,masago.	12.95	Lion King – smoked salmon, shrimp	16.95
Spicy Krab Roll – spicy kani, cucumber.	10.95	tempura, masago, avocado,asp -aragus ,cream cheese kani and creamy spicy sauce.	
Salmon Skin Roll – with Asparagus	9.95	TGIF – shrimp, tuna, scallion and avocado roll topped with fish tempura and eel sauce.	19.95
Eel Roll – with avocado and cucumber . . .	12.95	First Love – eel, cream cheese and avocado inside with salmon ,eel sauce on top.	19.95
Shrimp Tempura Roll – with avocado	12.95	No Name Roll – panko-fried shrimp and scallion with tuna, avocado and spicy sauce.	19.95
Philly King Roll – cucumber,	19.95	Dragon Roll – panko-fried shrimp and asparagus with broiled eel and avocado on top drizzled with eel sauce.	20.95
avocado,and cream cheese ,scallion with smoked salmon on top.		Cupid – lobster claw,avocado,mango ,wrapped with soy Crepe,topped with creamy sauce and mango salsa.	26.95
Casanova – tuna, avocado, cucumber and cilantro inside and thin sliced lime and creamy spicy sauce on top.	17.95	Rainbow Roll – california with assorted fish	17.95
Philadelphia Roll – smoked salmon, cucumber and cream cheese.	12.95	TNT Lover – chopped blue fin	23.95
Spider Roll – deep-fried soft shell crab, avocado, kani and asparagus with masago and eel sauce on top.	21.95	toro,,tempura flakes, & asparagus,topped with tuna, served with truffle soy sauce,crispy shallot.	
Hurricane – Chopped toro,avocado asparagus topped with salmon masago,scallion,spicy sauce.	23.95	Lobster Tempura Roll – tempura lobster tail rolled with avocado. served with eel sauce.	20.95
Tuna Special Roll – tuna, white tuna, avocado and scallion with masago.	12.95	Beauty & the Beast – cream cheese, avocado and masago inside with variety of fish and eel on top.	19.95
Mexican Roll – tempura shrimp, asparagus, avocado and scallion with masago and spicy sauce on top.	14.95	Crouching Tiger – panko-fried shrimp, scallion and cream cheese inside with eel and shrimp on top.	20.95
Bahama Hama – yellow tail, cucumber, avocado, scallion and masago.	13.95	Hidden Dragon – panko-fried shrimp, eel, masago and cream cheese inside with salmon and avocado on top.	20.95
La Bamba – smoked salmon, cilantro, lime, tomato and cream- cheese inside with avocado and spicy sauce on top.	19.95	God Father – tempura lobster tail, cream cheese and masago inside with tuna, salmon and black tobiko on top served with eel sauce and spicy sauce.	27.95
Florida Roll – yellow tail, tuna, scallion, avocado and masago	13.95	Goodfellas – steamed lobster claw, cream cheese and masago inside with tuna, salmon and black tobiko on top served with eel sauce and spicy sauce.	29.95
Volcano Roll – conch dynamite on a california roll.	20.95	Super Duper – eel, shrimp tempura, scallion and avocado inside with seared tuna sprinkled with tempura flakes, masago,	23.95
Snow White – white tuna, avocado, and cucumber with creamy wasabi.	13.95		
Nemo – avocado, cucumber, cream cheese and masago inside with white tuna, salmon and tobiko on top .	18.95		
Tri-Color – tuna, salmon, white fish, tamago, scallion and avocado with masago on top.	18.95		
Four Seasons – tuna,and avocado inside with four kinds of fish eggs on top.	18.95		

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Grill Entrées

— served with miso soup or salad with ginger dressing
substitute with Lobster Bisque \$5 / Avocado Crab meat salad \$5

Bulgoki 30

– Thinly sliced tenderloin marinated Korean style and served sizzling with mushrooms caramelized onions and steamed rice. –

Crunch Grouper 33

– Panko encrusted grouper glazed with mango jalapeno salsa and sweet habanero sauce served with grilled asparagus and wasabi mashed potatoes. –

Crab Crusted Mahi-Mahi 33

– Mahi-mahi grilled hibachi-style along with crispy Crab Cake and seafood sauce on top served with wasabi mashed potatoes and seasonal vegetables. –

***Cajun Tuna 33**

– A base of rice layered with mushroom, sautéed spinach and tuna sashimi seared With cajun seasoning glazed with herb infused extra virgin olive oil. –

***Filet Mignon 38**

– Prime Tenderloin center cut cooked to order along with asparagus, crispy onions and steamed rice. –

Surf & Turf 48

– Lobster tail baked along with prime cut Filet Mignon served with seasonal vegetables. –

Pan Seared Scallops 45

– Seared Coastal U-10 Diver Sea Scallops served with yellow curry aioli and asparagus and mashed potatoes. –

Hibachi(select one)

– Chicken/28 Steak Medallion/30 Jumbo Shrimp/33 –
– Served hibachi style with mushroom, seasonal vegetables and steam rice. –

Noodles

Spicy Seafood Udon 28

– A Japanese spicy noodle soup with fresh seafood and vegetables. –

Pad Thai (select one) 28

– Shrimp / Chicken / Beef –
– Stir fried Thai style with rice noodles and egg then topped with bean sprouts and crushed peanuts. –

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