

ROLLS & HANDROLLS

Tuna Roll	5	Spicy Tuna Roll	7
Salmon Roll	5	Spicy Salmon Roll	7
Yellowtail Roll	5	Spicy Yellowtail Roll	7
California Roll crab, avocado, cucumber and masago	5		
Boston Roll cooked shrimp, cucumber, and mayonnaise	6		
Philadelphia Roll salmon, cream cheese, and scallion	6		
Alaskan Roll salmon, avocado, and masago	6		
Atlanta Roll tuna, avocado, and masago	6		
Ebias Roll shrimp, asparagus & mayonnaise	6		
Spicy Scallop Roll fresh scallops, scallions, masago & our house spicy sauce	8		
Eel Roll eel with a choice of avocado, cucumber, or asparagus	7		
Norway Roll smoked Salmon, scallions & cucumber	7		
Ebiten Roll shrimp tempura, avocado, cucumber, and masago topped with kabayaki sauce	7		
Tokyo Roll tuna, salmon, yellowtail, and cucumber	8		
Spider Roll fried soft-shell crab, cucumber, avocado, and masago topped with kabayaki sauce	10		
Hudson Roll chicken tempura, avocado, cucumber, masago, and asparagus topped with kabayaki sauce	11		
Toro Roll blue fin tuna belly and scallions	13		
Dragon Roll eel and cucumber topped with avocado, eel sauce, and tobiko	11		
Rainbow Roll crabstick and masago topped with tuna, salmon, and red snapper	12		
Fantasy spicy tuna and tempura flakes, topped with avocado and furikake (dried seaweed flakes)	11		

VEGETABLE ROLLS

Cucumber Roll	4	Cucumber & Avocado Roll	4
Avocado Roll	4	Asparagus & Cucumber Roll	4
Combination Vegetable Roll cucumber, avocado, kempyo (squash), asparagus, and yamagobo (baby carrot)	6		
Tempura Vegetable Roll choose any three vegetables from onion, asparagus, sweet potato, broccoli, or avocado	6		

SUSHI A LA CARTE

Tuna [Maguro]	3	Smoked Salmon	3
Salmon [Sake]	3	Striped Bass [Suzuki]	3
Yellowtail [Hamachi]	3	Spanish Mackerel [Sawara]	3
White Tuna	3	Scallop [Hotate]	3
Salmon Roe [Ikura]	3	Sweet Shrimp [Botanebi]	3
Fish Roe [Masago]	3	Shrimp [Ebi]	3
Eel [Unagi]	3	Crabstick [Kani]	3
Fluke [Hirame]	3	Octopus [Tako]	3
Red Snapper	3	Squid [Ika]	3
Alaskan King Crab fresh king crab taken from alaskan waters is served with a creamy wasabi sauce	5		
Sea Urchin [Uni] the sushi connoisseur's caviar. taken from waters off the california coast this roe (fish eggs) from inside the sea urchin provides a unique taste. uni has a gelatin texture consistent with that of foie gras.	6 / 7	with quail egg	
Super Toro / Fatty Tuna taken from the belly of the blue fin tuna, this cut of fish is high in oil which provides a superior taste	9		

20% Gratuity will be added to parties of 6 or more

HOT APPETIZERS

Edamame steamed soy beans served with crushed hawaiian sea salt	5
Shumai steamed shrimp or crab dumplings with a gingered soy scallion dipping sauce	6
Boneless Spare Rib Wraps cola marinated slow roasted spare ribs tossed in a hoisin & pomegranate barbeque sauce served with bibb lettuce wraps	12
Gyoza house made pork or vegetable dumplings, steamed or pan fried, served with soy, vinegar and scallion dipping sauce	7
Beef Negimaki thinly sliced beef rolled around scallions, pan seared served with house made teriyaki sauce and thai basil oil	9
Spicy Tuna Crunch Roll spicy tuna, asparagus, tobiko, and scallions lightly fried served with a gingered garlic-miso sauce	10
Fried Calamari crispy calamari served with thai tamarind-lemon sauce	10
Rock Shrimp Tempura crispy rock shrimp served with spicy cracked pepper and garlic aoli	12
Japanese Risotto creamy short grain rice with lump crab, shrimp, shiitake mushrooms, edamame, and scallions drizzled with truffle oil	14
Peking Duck Crepes barbeque duck breast wrapped in a beer crepe with julienne scallions and chinese barbeque sauce	14
Curry Vanilla Seared Sea Scallops seared sea scallops in curry oil over vanilla bean and palm hearts drizzled with curry oil	15
Anago and Cheese Tempura eel and cream cheese tempura topped with kabayaki sauce	13
Portobello Sliders grilled miso balsamic marinated portobello mushrooms on a slider bun with miso mayo, micro greens, cherry tomato, cucumber and okinawa potato crisps	8
Tuna Burger Sliders sushi grade tuna sliders with tempura red onion, wasabi mayo, radish and micro greens.	14
Kobe Beef Burger Sliders 100% US Kobe beef onion steamed on Brioche sliders with tomato, micro greens and garlic ginger ketchup.	14

COLD APPETIZERS

Tuna Cado tuna sashimi & avocado with ponzu sauce	11
Tataki seared white tuna, big eye tuna or salmon served with ponzu sauce	11
Yellowtail in Yuzu thinly sliced yellowtail sashimi and sliced jalapeño served with a yuzu soy sauce	12
Pepper Crusted Tuna seared and thinly sliced peppered tuna with tobiko, scallion, and a wasabi mayonnaise	13
Tar Tar choose from salmon, tuna, or white tuna all mixed with tomatoes, shallots, and au jus of white soy, garlic, ginger, and wasabi	13
Spicy Scallop Salad seared scallop with seven japanese spices and a pomegranate vinaigrette, asparagus and mesclun salad mixed with mustard dressing	13

SOUPS & SALADS

Miso Soup traditional miso soup with tofu, scallions, and wakame seaweed	3
Kaiso Salad assorted green seaweed, cucumber, and toasted sesame seeds	5
House Salad iceberg lettuce, carrots, tomatoes and cucumber with our house made ginger dressing	4
Lounge House Salad baby greens, carrots, water chestnuts, and toasted coconut tossed in a lychee vinaigrette, with chicken \$15 with shrimp \$18	7
Seared Tuna Salad seared sushi grade tuna and a mesclun green salad tossed in a ponzu dressing	16
Lobster Salad with Mango and Avocado Succulent lobster with mango, avocado, fresh tarragon, cilantro, fresh lime and extra virgin olive oil over belgian endive	16
Saigon Seafood Salad shrimp, lobster, sea scallops, calamari and mussels marinated in a bird chili lime dressing with crispy celery and cherry tomatoes	17

KITCHEN ENTREES

served with choice of miso soup or house salad

Yaki Udon chicken 17 shrimp 18 vegetable 15
stir fried vegetables and udon noodles in a house made sweet garlic oyster sauce.

Tempura chicken 15 shrimp 16 vegetable 13 combo 16
crispy fried tempura, seasonal vegetables, steamed white rice, and a tempura sauce

Teriyaki chicken 17 shrimp 18 beef 18 combo 18
house made teriyaki sauce, sautéed seasonal vegetables, and steamed white rice

Sweet & Sour chicken 18 shrimp 19
tri-color peppers, pineapple, and bamboo shoots in a house made sweet & sour sauce

Thai Basil Chicken 22
pan braised frenched chicken breast, thai basil, tomato, candied garlic, and chili fried rice

Lounge Rib Eye Steak 26
pan seared prime rib eye with a cognac shiitake demi-glaze and kimchi potato hash

Tuna Steak Diane 22
grilled tuna steak served with wasabi mashed potatoes and shiitake mushrooms, topped with mustard sauce

Five Spice Tuna Steak 25
grilled tuna steak with a mango jicama slaw and five spice red wine sauce

Citrus Soy Chilean Sea Bass 26
seared chilean sea bass over soba noodles, glazed with a citrus soy sauce

Barbeque Shrimp with Corn Relish 24
grilled shrimp with an asian barbeque sauce over a warm Israeli cous cous salad and topped with a corn relish and wasabi cream

Many of our dishes are served with sesame seeds, please advise your server of any allergies.

Our chefs delicately prepare each dish with the finest combinations of the freshest ingredients. Substitutions or half orders are not permitted, we appreciate your understanding!
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SUSHI BAR ENTREES

served with choice of miso soup or house salad

Sushi Rock (chef selection) 22
7 pieces of sushi and 1 california roll

Sashimi Rock (chef selection) 26
16 pieces of assorted fresh fish

Sushi For 2 (chef selection) 37
14 pieces of sushi, 1 california roll, and 1 spicy tuna roll

Sashimi For 2 (chef selection) 45
32 pieces of assorted fresh fish

Sushi & Sashimi Lounge (chef selection) 29
4 pieces of sushi, 10 pieces of sashimi, and 1 california roll

Sushi & Sashimi For 2 (chef selection) 54
8 pieces of sushi, 20 pieces of sashimi, 1 california roll, and 1 spicy tuna roll

Chirashi (chef selection) 18
assorted sashimi over rice

Maki Combo A 14
tuna roll, salmon roll, california roll

Maki Combo B 16
spicy tuna roll, spicy salmon roll, eel and cucumber roll

Paradise Plate 27
3 pieces of tuna sushi, 3 pieces of salmon sushi, 3 pieces of yellowtail sushi, and 1 california roll

Sake Lover 22
7 pieces of salmon sushi & 1 spicy salmon roll

Maguro Lover 22
7 pieces of tuna sushi & 1 spicy tuna roll

Unagi Lover 22
7 pieces of eel sushi & 1 eel / cucumber roll

SPECIAL ROLLS

Optimistic 14
tuna, salmon, avocado, masago and crispy tempura flakes wrapped in soy paper and served with 3 special house sauces (sesame soy, jalapeño, and sweet wasabi mayonnaise)

King Crab Roll 14
alaskan king crab and cucumber topped with avocado and served with a wasabi lemon zest sauce

Ying Yang 14
forbidden black rice, white rice, yellowtail, tomato, avocado, cilantro, oba leaf, rice wine vinegar, mixed with sesame oil and chili oil and wrapped in soy paper

Lady is a Tramp 13
spicy tuna & tempura flakes topped with tuna and red tobiko

Spicy Banana Tempura 14
spicy tuna and banana tempura topped with white tuna, wasabi tobiko and a kabayaki sauce

Chilean Sea Bass Roll 15
sautéed chilean sea bass marinated in a yuzu and soy glaze with avocado wrapped in soy paper

Totowa 14
spicy tuna, shrimp, avocado, and tempura flakes, topped with salmon and spicy mayonnaise wrapped in soy paper

Motown 14
alaskan king crab, masago, cucumber, and tempura flakes, topped with yellowtail and served with a creamy wasabi mayonnaise

Hoboken 13
tuna, salmon, yellowtail, and eel deep fried in tempura batter, topped with eel sauce, spicy mayonnaise, and masago

Lounge 13
eel and cucumber topped with shrimp tempura, masago and a sweet balsamic emulsion

Red Hot or White Hot 13
cucumber and avocado, topped with big eye or white tuna, thin slices of jalapeño and cilantro served with a house made hot sauce

Atlantic 14
spicy tuna & cucumber topped with shrimp tempura, wasabi tokibo & balsamic emulsion

Autumn 14
tuna, salmon, avocado wrapped in soy paper, topped with spicy tuna

Bird of Paradise 14
made with salmon and mango topped with tuna, avocado and drizzled with sumiso (sweet miso) sauce finished with shredded wonton skin.

Spicy Wrap 13
spicy tuna and tempura flakes wrapped in cucumber without rice

Godzilla 14
tuna, salmon, yellowtail and mango, topped with white fish and spicy mayonnaise

Angry Dragon 16
lobster, asparagus, mango, and scallions topped with eel, avocado, and a spicy jalapeño mango sauce

South of the Border 14
soft-shell crab tempura and shrimp tempura with roasted bell peppers and guacamole wrapped in soy paper served with a mustard dressing

Surf & Turf Roll 15
seared spicy scallops with shiitake mushrooms topped with prime rib, marinated in a yakiniku