

Ahi Sushi Special

Spicy Snow Crab Sushi 2 pieces	6.50
Yellowtail Carpaccio with Jalapeño Ponzu Sauce	16.95
Oyster Sampler 2 each of Kumamoto and Hamahama with ponzu	10.95
Albacore on top of pickled cucumber 5 pieces with chef's special sauce	9.95
New Style Halibut Sashimi with hot olive oil, dry onion and chopped tomato	16.50
Mango and Crab Salad Roll with Thai vinaigrette	11.95
Foie Gras and Scallop Nigiri with sweet apple sauce	18.95
Chef's Choice 4 different kinds, 8 pieces of sushi	16.95
Crab Cake with garlic mustard sauce	10.95
Tempura Sweet Potato topped with Blue Crab & sweet sauce	9.95
Cajun Style Tuna Tataki pepper seared with special sauce	15.50

Chefs Special Dishes

Crispy Rice Albacore Roll	9.95
Grilled or Fried Calamari with spicy dipping sauce	8.50
Crispy Halibut Roll with Spicy Tuna & mint leaf	8.90
Salmon Sampler Plate – 3 pieces of sushi	8.95
Shrimp & Crab Salad wrapped in rice paper	11.95
Stuffed Lobster Tail baked with "Dynamite" sauce	16.95
Baked Black Cod marinated in sweet soy sauce	8.95
Sautéed Shiitake Mushroom & Asparagus	6.90
Stuffed Shiitake Mushroom with Blue Crab	7.95
Sautéed Shishito – Japanese Green Pepper	7.90
Baked Jumbo Prawns	11.95
Stuffed Calamari with Blue Crab	6.95
Sautéed Garlic Clams on Hot Pan (1lb)	15.95
Spicy Lobster Tempura	10.50
Spicy Tuna Tartar with crispy wonton chips	11.50
Mixed Tempura 2 pcs shrimp and 7 pcs vegetable	8.95

Crispy Rice

Spicy Tuna	13.95
Lobster Tartar	15.95
Creamy Scallop	13.95
Creamy Salmon	14.95
Spicy Yellowtail	15.95

Salad

Assorted Sashimi Salad	18.95
Spicy Tuna Salad	14.95
King Crab Leg Meat Salad with Butter Ponzu Sauce	23.95
Smoked Salmon Skin Salad	10.95
Spicy Octopus Onion Salad	13.95
Cucumber Seaweed Sunomono	7.50
Jumbo Shrimp & Mango Salad	13.95

Soup

Clams & Mussels Soup	8.50
Osui mono clear fish broth with Whitefish	6.50
Fish broth with whitefish, yuzu skin, shiitake and mitsuba	
Kani Miso Shiru miso with King Crab leg	12.95
Spicy Shrimp Tempura Miso Soup with Avocado	5.50
Seafood Noodle Soup with Sweet Shrimp	14.50

Entrees *(served with miso soup, salad and rice)*

Glazed Marinated Chilean Sea Bass served with fresh fruit & vegetables	33
Tempura Deluxe Mixed Sea and Garden Shrimp, scallop, white fish, & Japanese exotic vegetables (sweet potato, Japanese peppers, Shiitake mushroom, asparagus)	24
Whole Lobster Tail Tempura served with vegetables	29
Grilled Aged Organic Rib-Eye Steak with Teriyaki Sauce	24
Grilled Alaska King Salmon with Teriyaki Sauce	24
Assorted Sushi Nigiri Sushi: 2 tuna, 1 yellowtail, 1 whitefish, 2 albacore, 1 shrimp, 1 salmon and 1 tuna roll (6 pcs)	24
Assorted Sashimi	27
Chirashi Topped with selected Sashimi over sushi rice	23
Grilled Organic Free Range Chicken with mixed vegetables	22

prices are subject to change without notice

Sushi

	SUSHI	SASHIMI
	2 pieces	5 pieces
Tuna – Atlantic Big Eye/Hawaiian Ahi	mp	mp
Toro – East Coast Blue Fin	mp	mp
Yellowtail	6.00	15.00
Yellowtail Belly	7.50	18.50
Fresh Salmon	5.50	13.50
Albacore – Canadian	5.50	13.90
Halibut – East Coast	5.90	14.90
Fresh Water Eel – China	5.50	13.50
King Crab – Alaska	10.50	26.50
Egg – Local	5.00	12.50
Mackerel – Norway	5.00	12.90
Monk Fish Pate	5.25	13.50
Octopus – Japan	5.25	13.50
Sweet Shrimp – Santa Barbara	mp	
Smelt Egg	5.00	12.50
Salmon Egg	5.50	13.90
Sea Urchin – Santa Barbara	7.50	17.90
Shima-Ahi	7.90	19.50
Kampachi	7.90	19.50
Squid	5.00	12.90
Shrimp	5.50	
Scallop w/sea salt & lemon	6.50	16.50
Spanish Mackerel with sea salt	7.90	19.50
Pink Snapper with Yuzo & sea salt	7.90	19.50
Fresh Grated Wasabi		4.00
Tamari Soy Sauce – 2 oz		4.00
Quail Egg – 1 piece		.50
Soy Paper, Spicy Mayo/Eel Sauce/Chili Oil/Ponzu or Hot Sauce		1.00

Sushi Rolls

	Cut Roll	Hand Roll
California Roll	6.50	6.50
Spicy Tuna Roll	6.50	6.50
Salmon Skin Roll	5.90	5.90
Spicy Yellowtail Roll	6.75	6.75
Creamy Salmon Roll	6.75	6.75
Spider Roll	12.90	
Caterpillar Roll	11.90	
Eel & Avocado Roll	6.90	6.90
Scallop Roll with Soy Paper	6.95	6.95
Tuna Roll	6.50	6.50
Cucumber Roll	5.90	5.90
Veggie Roll	5.90	5.90
Blue Crab	7.50	7.50

Ahi Sushi Special Rolls

HOUSE ROLL	13.95
baked creamy salmon wrapped with shrimp, served with lemon jalapeño sauce (8)	
KALIATA ROLL	8.50
chopped fresh yellowtail with tempura jalapeño and smelt egg in soy paper (5)	
SASHIMI ROLL	15.10
thin sliced tuna sashimi wrapped in peeled cucumber w/fresh blue crab meat & miso sauce - no rice	
SHRIMP TEMPURA ROLL	7.95
spicy tuna & shrimp tempura wrapped in soy paper (5)	
HOUSE SPECIAL RAINBOW ROLL	15.50
spicy tuna & tempura shrimp covered with tuna, yellow tail, salmon & albacore and smelt egg (8)	
LOBSTER ROLL	10.50
baked lobster topped with Dynamite sauce (5)	
SAUTÉED KING CRAB & ASPARAGUS ROLL (6)	14.50
ALASKA ROLL	12.95
salmon & crab meat wrapped in soy paper & tempura with special sauce - no rice (5)	
BAGEL ROLL	8.50
baked salmon & cream cheese, red onion, avocado in soy paper (5)	
BAKED CHILEAN SEA BASS ROLL in soy paper (5)	9.50
RED DRAGON ROLL	14.50
spicy blue crab in, spicy tuna out, topped with sliced jalapeño, wrapped in seaweed, ponzu sauce (8)	
BSC ROLL	14.50
California roll topped with baked scallop and dynamite sauce seaweed (6)	
CRUNCHY ROLL	13.95
shrimp tempura with california crab inside, tempura crunch outside with sweet eel sauce on top (8)	
TORO ROLL	14.95
jalapeño tempura and avocado inside, topped with chopped toro, dry onion and caviar in seaweed (8)	
BAKED BLUE CRAB HAND ROLL	9.50
with shrimp tempura and smelt egg in soy paper (5)	
BAKED SPICY TUNA MUSHROOM ROLL	11.95
with shrimp tempura inside (8)	
COCONUT ROLL	14.50
avocado & shrimp tempura inside topped with spicy tuna, scallop, blue crab topped w/coconut (8 pcs)	
CRUNCHY SCALLOP HAND ROLL	8.95
scallop, shrimp tempura and tempura crunch in soy paper	
SHELLFISH HAND ROLL	8.95
chopped shrimp mixed with California crab, smelt egg and crispy onion in soy paper	
MEXICAN	9.95
scallop and avocado topped with crispy whitefish and spicy salsa sauce	
SPICY SHRIMP TOWER	10.95
avocado inside with cucumber wrap and topped with spicy shrimp (5)	
TEMPURA WHITEFISH ROLL	12.95
tempura whitefish with sautéed mushrooms, topped with crispy onion	