

APPETIZERS

*Tuna & Avocado – a combination of tuna, avocado, masago and spicy sauce served in a bowl made of thinly sliced cucumber. 13.95	Edamame – boiled and salted green soybeans. . . . 6.95
*Seafood Ceviche – an assortment of fish and shrimp tossed in house ceviche sauce With mango cilantro and jalapeno. 14.95	Gyoza – pork pot stickers served steamed or fried. 7.95
*Usuzukuri – thinly sliced fish with ponzu sauce in your Choice of either stripe bass,wahoo,octopus or yellowtail . 14.95	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. . . . 14.95	Shumai – steamed or fried shrimp dumplings. . . . 7.95
*Sushi Appetizer – the chef’s choice of five pieces of nigiri. 12.95	Crispy Calamari – fried calamari in a sweet chili sauce topped with crumbled feta cheese. 14.95
*Sashimi Appetizer – the chef’s choice of seven pieces of sashimi. . . . 13.95	Dynamite Scallop – a combination of bay 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 wrapped with thinly sliced cucumber served in vinaigrette. 14.95	Caribbean Shrimp – fresh shrimp lightly battered and fried, served in a sweet and spicy chili sauce with mango-jalapeno salsa and feta cheese. . . . 14.95
*Spicy Tuna – a base of rice layered with spinach, finely chopped tuna, masago and tobiko served in spicy sauce. . . . 13.95	Shrimp Tempura – lightly battered and fried shrimp and vegetables. 11.95
*Sunomono – conch, octopus, shrimp and kani served over sliced cucumber in spicy ponzu sauce. 11.95	Scallop with Crispy Onion – seared sea scallops and crispy onions served in a blend of kinky sauce and herb infused extra-virgin olive oil. . . . 19.95
*Haru Tuna – lightly battered and fried tuna served with creamy wasabi and masago. . . . 13.95	Crab Cake – pan-seared crab cake with mango-jalapeño salsa served with creamy wasabi. . . . 14.95
Veggie Delight – fresh cut vegetables wrapped with cucumber served with ponzu. 12.95	Volcano Mushrooms – baked mushrooms erupting with dynamite conch. . . . 11.95
Soft Shell Crab – lightly breaded soft shell crab deep fried and served with ponzu sauce. 18.95	Grilled Asparagus – grilled asparagus served with spicy seafood sauce. 8.95

NEW **A5 Japanese Wagyu --MP**
– Slice Miyazaki 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 14.95
Avocado Krab Meat Salad – krab, avocado, mayonnaise and masago. 8.95	

**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	48
Sashimi	48
Sushi	43

*A La Carte

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

TUNA	WHITE FISH&OTHER	SHELL FISH
Big Eye Tuna 6.95	Stripe Bass 6.95	Shrimp 4.95
Blue Fin Tuna 8.95	Escolar 5.95	Amaebi (sweet shrimp) 8.95
Blue Fin Toro 13.95	Wahoo 4.95	Sea Scallop 8.95
Albacore Tuna 5.95	Cobia 5.95	Conch 5.95
SALMON	Saba (mackerel) 5.95	Octopus (tako) 5.95
Scottish Salmon 6.95	inari (tofu skin) 3.95	Squid 5.95
King Salmon 8.95	ROE	EEL
Smoked Salmon 6.95	Masago(smelt egg) 5.95	Unagi (fresh water eel) 6.95
YELLOWTAIL	Tobiko (flying fish roe) 6.95	Anago (sea eel) 9.95
Hamachi (yellowtail) ... 7.95	Ikura (salmon roe) 7.95	FIRE BASKET 7.95
Kampachi 8.95	Uni (sea uchin) 15.95	Your choice of Conch,Tuna,Scallop,Octopus in seaweed basket with Spicy sauce.
A5 WAGYU 15.95	Add Quail Egg 2	

Sushi & Sashimi Entrées

served with miso soup or salad with ginger dressing

Maki Deluxe 38 – rainbow, crunchy roll ,and no name roll.	Chirashi 33 – an assortment of sashimi served over sushi rice.
Sushi Dinner 30 – the chef’s choice of 7 pieces of nigiri and a rainbow roll.	Vegetarian Sushi 33 – six vegetable nigiri, kappa,avocado,asparagus and vegetable roll.
Sushi Deluxe 35 – the chef’s choice of 9 pieces of nigiri with rainbow roll and tuna roll.	Love Boat (Boat for two) 80 – 10 pieces sushi and 15 pieces sashimi, with crunchy roll and rinbow roll.
Sashimi Dinner 32 – the chef’s choice of 15 pieces of sashimi.	Titanic (Boat for Three) 120 – 15 pieces sushi and 24 pieces sashimi with crunchy, rinbow and indailantic king lobster roll.
Sashimi Deluxe 40 – an assortment of 24 pieces of sashimi chosen by the chef.	Enterprise (Boat for Four) 160 – 20 pieces sushi and 32 pieces sashimi with cowboy, crunchy, rainbow and indialantic king lobster roll.
Sushi &Sashimi Dinner 38 – 6 nigiri, 7 pieces of sashimi and a rainbow roll.	

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*Specialty Rolls

California Roll – with masago	6.95	Crunchy Tuna Roll – tuna, avocado and scallion with creamy wasabi and spicy sauce. whole roll panko-fried. . .	15.95
California Tuna – with masago	9.95	Crunchy Roll – salmon, kani, scallion and cream cheese with eel sauce. whole roll panko-fried. . .	14.95
California Salmon – with masago	9.95	Rock & Roll – crunchy roll with spicy krab meat. . .	16.95
Kappa/Avocado Roll	4.95	Lion King – smoked salmon, shrimp tempura, masago, avocado,asp -aragus ,cream cheese with kani and creamy spicy sauce. . .	14.95
Tuna/Spicy Tuna Roll	6.95	TGIF – shrimp, tuna, scallion and avocado roll topped with fish tempura and eel sauce. . .	16.95
Spicy Krab Roll – spicy kani, cucumber. . . .	9.95	Rocket – Eel,shrimp,and kani,cucumber,yamagobo inside tempura fried,top with eel sauce and crunchy flake. . .	18.95
Salmon Skin Roll	8.95	Bohemian Roll – conch, cucumber, asparagus, scallion and masago with spicy sauce. . .	12.95
Eel Roll	11.95	First Love – eel, cream cheese and avocado inside with salmon and eel sauce on top. . .	16.95
Shrimp Tempura Roll	11.95	No Name Roll – panko-fried shrimp and scallion with tuna, avocado and spicy sauce. . .	16.95
Negihama	7.95	Dragon Roll – panko-fried shrimp and asparagus with broiled eel and avocado on top drizzled with eel sauce. . .	17.95
Philly King Roll – cucumber, avocado,and cream cheese ,scallion with smoked salmon on top. . .	17.95	Cupid – Steam lobster claw,avocado,mango wrapped with soy Crepe,topped with creamy sauce and mango salsa. . .	21.95
Casanova – tuna, avocado, cucumber and cilantro inside and thin sliced lime and creamy spicy sauce on top. . .	15.95	Rainbow Roll – california with assorted fish . . .	14.95
Philadelphia Roll – smoked salmon, cucumber and cream cheese.	10.95	Lobster Tempura Roll – tempura lobster tail rolled with avocado. served with eel sauce. . .	17.95
Spider Roll – deep-fried soft shell crab, avocado, kani and asparagus with masago and eel sauce on top. . . .	14.95	I Love Eel – eel, kani, avocado, masago and rice wrapped with thinly sliced cucumber. . .	17.95
Hurricane – Chopped toro,avocado asparagus topped with salmon masago,scallion,spicy sauce.	21.95	Beauty & the Beast – cream cheese, avocado and masago inside with variety of fish and eel on top. . . .	16.95
Tuna Special Roll – tuna, white tuna, avocado and scallion with masago. . . .	11.95	Crouching Tiger – panko-fried shrimp, scallion and cream cheese inside with eel and shrimp on top. . .	17.95
Mexican Roll – tempura shrimp, asparagus, avocado and scallion with masago and spicy sauce on top. . .	12.95	Hidden Dragon – panko-fried shrimp, eel, masago and cream cheese inside with salmon and avocado on top. . .	17.95
Bahama Hama – yellow tail, cucumber, avocado, scallion and masago. . . .	11.95	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. . .	25.95
La Bamba – smoked salmon, cilantro, lime, tomato and cream- cheese inside with avocado and spicy sauce on top. . .	16.95	Goodfellas – steamed lobster claw, cream cheese and masago inside with tuna, salmon and black tobiko on top served with eel sauce and spicy sauce. . .	26.95
Volcano Roll – conch dynamite on a california roll.	18.95	Dirty Old Man – raw dynamite fish on a california roll with spicy sauce. . .	17.95
Florida Roll – yellow tail, tuna, scallion, avocado and masago	12.95	Poseidon – Tempura eel,cream cheese inside,king salmon on top Creamy spicy and eel sauce and coconut flake.	21.95
Nemo – avocado, cucumber, cream cheese and masago inside with white tuna, salmon and tobiko on top . . .	16.95	Super Duper – eel, shrimp tempura, scallion and avocado inside with seared tuna sprinkled with tempura flakes, masago, . . .	21.95
Snow White – white tuna, avocado, and cucumber with creamy wasabi. . . .	11.95		
Pink Lady – conch, tuna, cucumber and scallion inside wrapped with soybean paper served over creamy spicy	15.95		
TNT Lover – chopped blue fin toro,,tempura flakes, & asparagus,topped with tuna, served with truffle soy sauce,crispy shallot. . .	21.95		
Tri-Color – tuna, salmon, white fish, tamago, scallion and avocado with masago on top. . .	16.95		
Four Seasons – tuna,and avocado inside with four kinds of fish eggs on top. . .	16.95		

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Grill Entrées

served with miso soup or salad with ginger dressing

substitute with Lobster Bisque \$5 / Avocado Krab meat salad \$5

Bulgoki 29

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

Crunch Grouper 30

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

Crab Crusted Mahi-Mahi 30

- 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** 30

- 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** 35

- 8 oz center cut tenderloin cooked to order along with asparagus, crispy onions and steamed rice. –

***Surf & Turf** 45

- Lobster tail baked dynamite-style with spicy masago along with an 8 oz. filet mignon served with steamed rice and seasonal vegetables. –

Chilean Sea Bass 45

- Pan seared fresh sea bass with asparagus and mashed potatoes . –

Pan Seared Scallops 38

- Seared scallops with asparagus and mashed potatoes. –

Hibachi(select one)

- Chicken/23 Steak/25 Shrimp/28 Salmon/28 –
- Served hibachi style with mushroom, seasonal vegetables and steam rice. –

Noodles

Spicy Seafood Udon 25

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

Pad Thai (select one) 25

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

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JOIN US IN HOUSE FOR

HAPPY HOUR

DAILY 4-6PM