

APPETIZERS

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| * Tuna & Avocado – 14.95
combination of tuna, avocado,
masago and spicy sauce served in a
bowl made of thinly sliced cucumber. | Edamame – boiled and salted green
soybeans. 6.95 |
| * Seafood Ceviche – assortment
of fish and shrimp tossed in house
ceviche sauce With mango cilantro
and jalapeno. 15.95 | Gyoza – pork pot stickers served . . . 7.95
steamed or fried. |
| * Usuzukuri – thinly sliced fish . . . 15.95
with ponzu sauce in your Choice of
either stripe bass,wahoo,octopus or
yellowtail . | 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. 15.95 | Shumai – steamed or fried shrimp . . 7.95
dumplings. |
| * Sushi Appetizer – the chef’s . . . 13.95
choice of five pieces of nigiri. | Crispy Calamari – fried 14.95
calamari in a sweet chili sauce topped
with crumbled feta cheese. |
| * Sashimi Appetizer – the chef’s 14.95
choice of seven pieces of sashimi. | Dynamite Scallop – a 15.95
combination of bay scallops,
dynamite sauce,kani, masago and
spicy sauce stuffed inside of a
Seashell and baked. |
| * Naruto – your choice of 15.95
tuna,salmon or rainbow (assortment
fish) with kani wrapped with thinly
sliced cucumber served in vinaigrette. | Caribbean Shrimp – fresh 14.95
shrimp lightly battered and fried,
served in a sweet and spicy chili sauce
with mango-jalapeno salsa and feta
cheese. |
| * Spicy Tuna – a base of rice 14.95
layered with spinach, finely chopped
tuna, masago and tobiko served in
spicy sauce. | Shrimp Tempura – lightly 12.95
battered and fried shrimp and
vegetables. |
| * Sunomono – conch, octopus, . . . 12.95
shrimp and kani served over sliced
cucumber in spicy ponzu sauce. | Scallop with Crispy Onion – 20.95
seared sea scallops and crispy onions
served in a blend of kinky sauce and
herb infused extra-virgin olive oil. |
| * Haru Tuna – lightly battered . . . 14.95
and fried tuna served with creamy
wasabi and masago. | Crab Cake – pan-seared crab cake 15.95
with mango-jalapeño salsa served
with creamy wasabi. |
| Veggie Delight – fresh cut 13.95
vegetables wrapped with cucumber
served with ponzu. | Volcano Mushrooms – baked 12.95
mushrooms erupting with dynamite
conch. |

NEW A5 Japanese Wagyu --MP
– Slice Miyazaki A5+Wagyu table side stone grilled. –

SOUP & SALAD

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| 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 15.95
combination of tuna, avocado,
masago and mixed greens, served
with creamy-spicy and spicy sauce |
| Avocado Krab Meat Salad – . . . 8.95
krab, avocado, mayonnaise and
masago. | |

**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	50
Sashimi	50
Sushi	45

*A La Carte

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

<u>TUNA</u>	<u>WHITE FISH&OTHER</u>	<u>SHELL FISH</u>
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
	Saba (mackerel) 5.95	Octopus (tako) 5.95
	inari (tofu skin) 3.95	Squid 5.95
		<u>EEL</u>
		Unagi (fresh water eel) 6.95
		Anago (sea eel) 9.95
		<u>FIRE BASKET</u> 7.95
		Your choice of Conch,Tuna,Scallop,Octopus in seaweed basket with Spicy sauce.
<u>SALMON</u>	<u>ROE</u>	
Scottish Salmon 6.95	Masago(smelt egg) 5.95	
King Salmon 8.95	Tobiko (flying fish roe) 6.95	
Smoked Salmon 6.95	Ikura (salmon roe) 7.95	
<u>YELLOWTAIL</u>	Uni (sea urchin) 16.95	
Hamachi (yellowtail) ... 7.95	Add Quail Egg 2	
Kampachi 9.95		
A5 WAGYU 16.95		

Sushi & Sashimi Entrées

served with miso soup or salad with ginger dressing

Maki Deluxe 39 – rainbow, crunchy roll ,and no name roll.	Chirashi 35 – an assortment of sashimi served over sushi rice.
Sushi Dinner 32 – the chef's choice of 7 pieces of nigiri and a rainbow roll.	Vegetarian Sushi 35 – six vegetable nigiri, kappa,avocado,asparagus and vegetable roll.
Sushi Deluxe 37 – the chef's choice of 9 pieces of nigiri with rainbow roll and tuna roll.	Love Boat (Boat for two) 82 – 10 pieces sushi and 15 pieces sashimi, with crunchy roll and rinbow roll.
Sashimi Dinner 34 – the chef's choice of 15 pieces of sashimi.	Titanic (Boat for Three) 123 – 15 pieces sushi and 24 pieces sashimi with crunchy, rinbow and indailantic king lobster roll.
Sashimi Deluxe 43 – an assortment of 24 pieces of sashimi chosen by the chef.	Enterprise (Boat for Four) 165 – 20 pieces sushi and 32 pieces sashimi with cowboy, crunchy, rainbow and indialantic king lobster roll.
Sushi &Sashimi Dinner 40 – 6 nigiri, 7 pieces of sashimi and a rainbow roll.	

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*Specialty Rolls

<p>California Roll – with masago 7.95</p> <p>California Tuna – with masago 10.95</p> <p>California Salmon – with masago 10.95</p> <p>Avocado/ Kappa Roll 4.95</p> <p>Tuna/Spicy Tuna Roll 6.95</p> <p>Spicy Krab Roll – spicy kani, cucumber. 10.95</p> <p>Salmon Skin Roll 9.95</p> <p>Eel Roll 12.95</p> <p>Shrimp Tempura Roll 12.95</p> <p>Negihama 8.95</p> <p>Philly King Roll – cucumber, 18.95 avocado, and cream cheese ,scallion with smoked salmon on top.</p> <p>Casanova – tuna, avocado, cucumber and 16.95 cilantro inside and thin sliced lime and creamy spicy sauce on top.</p> <p>Philadelphia Roll – smoked salmon, . . . 11.95 cucumber and cream cheese.</p> <p>Spider Roll – deep-fried soft shell crab, . . . 15.95 avocado, kani and asparagus with masago and eel sauce on top.</p> <p>Hurricane – Chopped toro, avocado 22.95 asparagus topped with salmon masago, scallion, spicy sauce.</p> <p>Tuna Special Roll – tuna, white tuna, . . 12.95 avocado and scallion with masago.</p> <p>Mexican Roll – tempura shrimp, 13.95 asparagus, avocado and scallion with masago and spicy sauce on top.</p> <p>Bahama Hama – yellow tail, cucumber, 12.95 avocado, scallion and masago.</p> <p>La Bamba – smoked salmon, cilantro, . . . 17.95 lime, tomato and cream- cheese inside with avocado and spicy sauce on top.</p> <p>Florida Roll – yellow tail, tuna, scallion, 13.95 avocado and masago</p> <p>Volcano Roll – conch dynamite on a 19.95 california roll.</p> <p>Snow White – white tuna, avocado, and 12.95 cucumber with creamy wasabi.</p> <p>Nemo – avocado, cucumber, cream cheese 17.95 and masago inside with white tuna, salmon and tobiko on top .</p> <p>Tri-Color – tuna, salmon, white fish, 17.95 tamago, scallion and avocado with masago on top.</p> <p>Four Seasons – tuna, and avocado inside 17.95 with four kinds of fish eggs on top.</p>	<p>Crunchy Tuna Roll – tuna, avocado and 16.95 scallion with creamy wasabi and spicy sauce. whole roll panko-fried.</p> <p>Crunchy Roll – salmon, kani, scallion . . . 15.95 and cream cheese with eel sauce. whole roll panko-fried.</p> <p>Rock & Roll – crunchy roll with spicy krab 17.95 meat.</p> <p>Lion King – smoked salmon, shrimp 15.95 tempura, masago, avocado, asp -aragus , cream cheese kani and creamy spicy sauce.</p> <p>TGIF – shrimp, tuna, scallion and avocado 17.95 roll topped with fish tempura and eel sauce.</p> <p>First Love – eel, cream cheese and 17.95 avocado inside with salmon ,eel sauce on top.</p> <p>No Name Roll – panko-fried shrimp and 17.95 scallion with tuna, avocado and spicy sauce.</p> <p>Dragon Roll – panko-fried shrimp and . . . 18.95 asparagus with broiled eel and avocado on top drizzled with eel sauce.</p> <p>Cupid – lobster claw, avocado, mango 22.95 , wrapped with soy Crepe, topped with creamy sauce and mango salsa.</p> <p>Rainbow Roll – california with assorted 15.95 fish</p> <p>TNT Lover – chopped blue fin 22.95 toro,, tempura flakes, & asparagus, topped with tuna, served with truffle soy sauce, crispy shallot.</p> <p>Lobster Tempura Roll – tempura 18.95 lobster tail rolled with avocado. served with eel sauce.</p> <p>Beauty & the Beast – cream cheese, 17.95 avocado and masago inside with variety of fish and eel on top.</p> <p>Crouching Tiger – panko-fried shrimp, 18.95 scallion and cream cheese inside with eel and shrimp on top.</p> <p>Hidden Dragon – panko-fried shrimp, . . . 18.95 eel, masago and cream cheese inside with salmon and avocado on top.</p> <p>God Father – tempura lobster tail, cream 26.95 cheese and masago inside with tuna, salmon and black tobiko on top served with eel sauce and spicy sauce.</p> <p>Goodfellas – steamed lobster claw, cream 27.95 cheese and masago inside with tuna, salmon and black tobiko on top served with eel sauce and spicy sauce.</p> <p>Super Duper – eel, shrimp tempura, 22.95 scallion and avocado inside with seared tuna sprinkled with tempura flakes, masago,</p>
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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 30

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

Crunch Grouper 32

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

Crab Crusted Mahi-Mahi 32

– 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** 32

– 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** 37

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

***Surf & Turf** 47

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

Pan Seared Scallops 40

– Seared scallops with asparagus and mashed potatoes. –

Hibachi(select one)

– Chicken/24 Steak/26 Shrimp/29 Salmon/29 –

– Served hibachi style with mushroom, seasonal vegetables and steam rice. –

Noodles

Spicy Seafood Udon 26

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

Pad Thai (select one) 26

– Shrimp / Chicken / Beef –

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

JOIN US IN HOUSE FOR
HAPPY HOUR

DAILY 4-6PM