



## APPETIZERS

<b>Edamame</b> steamed soybeans, tossed in salt or garlic	8	<b>Ahi Tuna Tower*</b> spicy tuna, crab delight, avocado, sushi rice, tempura flakes, eel sauce & spicy mayo	16
<b>Harumaki</b> vegetable spring rolls, fried with sweet chili sauce	10	<b>Tuna Kobachi *</b> cubed tuna sashimi & watermelon, chef's special spicy sauce	16
<b>Gyoza</b> pork & vegetable dumplings, served steamed or fried	12	<b>Tuna Tataki*</b> sesame-seared tuna filet, ponzu sauce, wakame salad	17
<b>Tatsu-Age Chicken</b> spicy marinated chicken, lightly fried with spicy mayo	14	<b>Lava Rock*</b> filet mignon served with hot stone	29
<b>Stuffed Shrimp</b> steamed shrimp, crab delight, tempura-style with Thai chili sauce	15	<b>Avocado Salad</b> romaine, mixed greens, avocado, ginger dressing	12
<b>Lotus Rangoons</b> crab, lobster, cream cheese, wonton skin, sweet & sour sauce	15	<b>Spicy Kani Salad</b> cucumber, spicy kewpie dressing, masago, crunch	13
<b>Shrimp Tempura</b> lightly-fried tiger shrimp served with tempura sauce	15	<b>Bang Bang Calamari</b> hand-cut calamari, crushed peanuts with sweet chili sauce	14
<b>Sushi Sampler*</b> five-piece, chef's selection (no substitutions)	16	<b>Yellowtail Jalapeño*</b> yellowtail sashimi, jalapeño, yuzu sauce, siracha	18
<b>Sashimi Sampler*</b> eight-piece, chef's selection (no substitutions)	17	<b>Three Lovers*</b> crab delight, cucumber, avocado, Alaskan king crab, seared salmon, eel sauce, spicy mayo, tempura flakes, masago, scallion	18
<b>Summertime Ceviche</b> octopus, kani, ebi, mango, tomato, cucumber, cilantro, citrus sauce	15	<b>Dragon Ball</b> Alaskan king crab, mango, rolled in avocado, masago, yuzu sauce	16
<b>Ruby Tower</b> tempura sweet potato, avocado, sushi rice, sweet sauce	14	<b>Monkey Brain*</b> stuffed avocado, spicy tuna, kani, lightly-fried, eel sauce, spicy mayo	15
<b>Avocado Boat*</b> lobster, tuna, salmon, cucumber, mango, masago, roasted sesame seeds & sesame kewpie dressing	16	<b>Spicy Honeymoon</b> stuffed jalapeño with cream cheese, crab delight, eel sauce, spicy mayo, tempura-style	14
<b>Spicy Wakame Salad</b> seaweed, beet juice, spicy schichimi flakes	12		

## ASIAN ENTRÉES

Served with clear soup & house salad

Substitute white rice with fried rice 4, forbidden rice 3, or brown rice 2

<b>Yakisoba</b> vegetables, house sauce, Japanese wheat noodles (add chicken 5, filet 8, shrimp 7, tofu 2)	22
<b>Curry</b> vegetables, Asian curry sauce (add chicken 4, shrimp 6, tofu 2)	23
<b>Chicken Teriyaki</b> grilled chicken, steamed vegetables, teriyaki sauce, white rice (substitute chicken with filet mignon 17)	29
<b>Pineapple Chicken Fried Rice</b> traditional fried rice, pineapple, cashews, chicken, mixed veggies	25
<b>General Tso's Chicken</b> lightly-fried chicken, broccoli, sweet & spicy sauce, white rice	29
<b>Walnut Shrimp</b> tempura-fried shrimp, steamed broccoli, creamy walnut sauce, white rice	32
<b>Dynamite Shrimp</b> tempura-fried shrimp, spicy sauce, scallion	32
<b>Salt &amp; Pepper Shrimp</b> salt & pepper, scallions, mixed veggies, jalapeño, white rice	32
<b>Seafood Stir-Fry</b> shrimp, crab, fish cake, scallops, vegetables, udon noodles	32
<b>Mongolian Filet</b> spicy. filet mignon, onion, scallion, house sauce, white rice	39
<b>Gal Be</b> Korean BBQ short ribs, steamed vegetables, kimchi, white rice	37

## SUSHI ENTRÉES

Chef's Selection. No substitutions, please. Served with miso soup & house salad

<b>Sushi Regular*</b> 8 nigiri, California roll	37	<b>Sushi Deluxe*</b> 12 nigiri, spicy tuna roll	43	<b>Salmon Dinner*</b> 4 sushi, 6 sashimi, salmon roll	40
<b>Chirashi*</b> assorted sashimi, sushi rice	35	<b>Sushi &amp; Sashimi For One*</b> 5 sushi, 8 sashimi, spicy tuna roll	45	<b>Tuna Dinner*</b> 4 sushi, 6 sashimi, tuna roll	38
<b>Unagi Don</b> grilled eel, sushi rice	39	<b>Sashimi Deluxe*</b> 15 sashimi	45	<b>Sushi &amp; Sashimi For Two*</b> 8 sushi, 12 sashimi, spicy tuna roll, rainbow roll	75

## HIBACHI

Served with soup & salad, fried rice, hibachi vegetables, & sesame seeds

<b>Chicken</b>	29	<b>Shrimp</b>	33	<b>Filet Mignon</b>	46
<b>Salmon</b> wild-caught	39	<b>Scallop</b>	35	<b>Twin Lobster Tails</b>	48
<b>Chicken &amp; Shrimp</b>	33	<b>Filet &amp; Shrimp</b>	45	<b>Filet &amp; Lobster</b>	50
<b>Filet &amp; Salmon</b>	48	<b>Chicken &amp; Scallop</b>	34	<b>Filet &amp; Chicken</b>	42
<b>Chicken, Shrimp, &amp; Filet</b>	53	<b>Chicken, Shrimp &amp; Scallop</b>	43	<b>Chicken, Filet &amp; Lobster</b>	56

\* denotes item contains raw fish. 20% Gratuity will be added to parties of 6 or more.

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## SUSHI & SASHIMI

Sushi (2 pieces with rice) | Sashimi (3 pieces without rice)

<b>Tuna*</b>	8   9	<b>Salmon*</b>	9   10	<b>Eel</b>	9   10
<b>White Tuna*</b>	8   9	<b>Smoked Salmon*</b>	8   9	<b>Steamed Shrimp</b>	7   8
<b>Yellowtail*</b>	8   9	<b>Red Snapper*</b>	8   9	<b>Kani</b>	6   7
<b>Mackerel*</b>	8   9	<b>Tamago*</b>	7   8	<b>Squid*</b>	8   9
<b>Octopus</b>	8   9	<b>Scallop*</b>	8   9	<b>Inari</b>	6   7
<b>Masago*</b>	8   9	<b>Ikura*</b>	9   10		

## RAW SUSHI ROLLS

Substitute white rice roll with brown rice 1, forbidden rice 2, soy paper 1, rice paper 1 or rolled in cucumber 4

<b>Alaskan King*</b> king crab, lobster, avocado, tuna, salmon, spicy mayo	24
<b>Amazing Salmon*</b> kani, cucumber, salmon, avocado, spicy mayo	18
<b>Climax*</b> spicy tuna, cucumber, tuna, masago, eel sauce, spicy mayo	18
<b>Cloud Nine*</b> tuna, salmon, yellowtail, romaine, rice paper, chili oil	18
<b>Fancy Dragon*</b> eel, cream cheese, avocado, tuna, salmon, yellowtail	20
<b>Florida*</b> tuna, salmon, cream cheese, avocado, masago, tempura flakes with spicy mayo	15
<b>Godzilla*</b> spicy yellowtail, avocado, cucumber, escolar, masago, seared white tuna, honey wasabi sauce	19
<b>Hot Mama*</b> tempura grouper, crab delight, avocado, tuna, cucumber, baked blue crab & baby scallops, eel sauce, yum yum sauce, spicy mayo	27
<b>Kawaii*</b> steamed lobster, coconut shrimp, spicy wakame salad, cucumber, avocado, salmon, mango, dynamite sauce, wasabi tobiko	24
<b>Lilly*</b> salmon, tuna, avocado, wakame	15
<b>Ms. Pearl*</b> Hawaiian big-eyed-tuna, white tuna, salmon, BBQ-eel, cream cheese, asparagus, tempura-style, masago, wasabi tobiko, kobachi sauce	24
<b>Naruto*</b> salmon, kani, avocado, Japanese vinaigrette, rolled in cucumber	18
<b>One Night Stand*</b> spicy tuna, spicy yellowtail, cucumber, escolar, salmon, jalapeño, honey wasabi sauce, sriracha	19
<b>Paradise*</b> tempura shrimp, cucumber, avocado, spicy tuna, tempura flakes, eel sauce, spicy mayo	18
<b>Party*</b> lobster, steamed shrimp, avocado, asparagus, tempura-style, spicy tuna, dynamite sauce, honey wasabi sauce, masago	24
<b>Queen of Hearts*</b> hijiki salad, crab delight, crunch, cream cheese, spicy mayo, topped with tuna, shrimp, avocado, cucumber & avocado	18
<b>Salmon Love*</b> spicy salmon, avocado, salmon, eel sauce, ikura	19
<b>Siesta*</b> yellowtail, cilantro, jalapeño, onion, avocado, yellowtail, ponzu sauce	19
<b>Stephanie*</b> spicy escolar, cilantro, pine nuts, seared tuna, avocado, onion, jalapeño, chili oil	19
<b>Sumo*</b> shrimp tempura, kani, cucumber, avocado, salmon, eel sauce, spicy mayo	18
<b>Tiger*</b> tuna, salmon, yellowtail, shrimp, tempura flakes, tiger seaweed paper, honey wasabi sauce	19
<b>Vampire*</b> spicy salmon & yellowtail, mango, asparagus, onion, scallion, jalapeño, forbidden rice, salmon & baked salmon, kobachi sauce, red roe, avocado, crunch	24

## COOKED SUSHI ROLLS

<b>Big Daddy</b> tempura lobster, lettuce, avocado, spicy Alaskan king crab, tempura flakes, scallion, eel sauce, kobachi sauce, spicy mayo	28
<b>Cocomo</b> coconut shrimp, cucumber, avocado, carrot	15
<b>Crimson</b> half tempura lobster tail, cucumber, avocado, tiger seaweed, eel sauce, half tempura lobster tail on the side	25
<b>Double J</b> crab delight, cream cheese, avocado, masago, scallion, soy paper, panko style, eel sauce, yum yum sauce	18
<b>Dragon</b> chicken tatsu-age, cucumber, spicy mayo, avocado, eel, eel sauce	19
<b>Electric Avenue</b> tempura-fried eel, wakame salad, avocado, cucumber, topped with benito flakes	18
<b>Georgia</b> fried chicken, cream cheese, avocado, sweet chili sauce	17
<b>Hurricane</b> spicy tuna, cream cheese, avocado, tempura style, kani, eel sauce, spicy mayo	18
<b>King Lobster</b> tempura king crab, avocado, cucumber, baked lobster, kani, spicy mayo, eel sauce, tempura flakes, masago	25
<b>Kitty</b> steamed-shrimp, avocado, black seaweed, crab delight	15
<b>Lobster Shack</b> spicy lobster salad, asparagus, spicy mayo, crunch, topped with steamed shrimp & avocado	22
<b>Lollipop</b> steamed shrimp, king crab, cilantro, avocado, Japanese vinaigrette, rolled in cucumber, sesame oil	21
<b>Mardi Gras</b> blue crab, cucumber, spicy kani, red masago, scallion, flakes, kobachi sauce, craw fish salad, old bay seasoning	24
<b>Monster</b> tempura shrimp, cream cheese, asparagus, tempura kani, mango sauce, eel sauce	18
<b>Nemo</b> spicy tuna, shrimp tempura, avocado, cucumber, tempura flakes, soy paper, spicy mayo, eel sauce, panko style	19
<b>Oceania</b> Alaskan king crab, kani, steamed shrimp cucumber, scallion, rolled in soy paper, dynamite glaze	20
<b>Snow Mountain</b> shrimp tempura, crab delight, eel sauce, tempura flakes, spicy mayo	18
<b>Spider</b> tempura soft shell crab, cucumber, lettuce, eel sauce & masago	14
<b>Tempura Mojo</b> red snapper, asparagus, cream cheese, eel sauce, tempura style	18
<b>TNT</b> smoked salmon, cream cheese, jalapeño, tempura style, eel sauce, spicy mayo	18
<b>Volcano</b> kani, cream cheese, asparagus, avocado, baked scallop, eel sauce, spicy mayo	20
<b>Waikiki</b> coconut shrimp, kani, cucumber, mango, avocado, mango sauce	18

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# LUNCH SPECIALS

Monday - Friday | 11:00 AM - 2:30 PM

## APPETIZERS

<b>Edamame</b> steamed soybeans, tossed in salt or garlic	8	<b>Stuffed Shrimp</b> steamed shrimp, crab delight, tempura-style with Thai chili sauce	15	<b>Ahi Tuna Tower*</b> spicy tuna, crab delight, avocado, sushi rice, tempura flakes, eel sauce & spicy mayo	16
<b>Harumaki</b> vegetable spring rolls, fried with sweet chili sauce	10	<b>Lotus Rangoons</b> crab, lobster, cream cheese, wonton skin, sweet & sour sauce	15	<b>Ruby Tower</b> tempura sweet potato, avocado, sushi rice, sweet sauce	14
<b>Gyoza</b> pork & vegetable dumplings, served steamed or fried	12	<b>Shrimp Tempura</b> lightly-fried tiger shrimp served with tempura sauce	15	<b>Sushi Sampler*</b> five-piece, chef's selection (no substitutions)	15
<b>Tatsu-Age Chicken</b> spicy marinated chicken, lightly fried with spicy mayo	14	<b>Bang Bang Calamari</b> hand-cut calamari, crushed peanuts with sweet chili sauce	14	<b>Sashimi Sampler*</b> eight-piece, chef's selection (no substitutions)	16
<b>Summertime Ceviche</b> octopus, kani, ebi, mango, tomato, cucumber, cilantro, citrus sauce	15	<b>Avocado Boat*</b> lobster, tuna, salmon, cucumber, mango, masago, roasted sesame seeds & sesame kewpie dressing	16	<b>Tuna Kobachi*</b> cubed tuna sashimi & watermelon, chef's special spicy sauce	16
<b>Lava Rock*</b> filet mignon served with hot stone	29	<b>Spicy Kani Salad</b> cucumber, spicy kewpie dressing, masago, crunch	13	<b>Tuna Tataki*</b> sesame-seared tuna filet, ponzu sauce, wakame salad	17
<b>Avocado Salad</b> romaine, mixed greens, avocado, ginger dressing	12	<b>Spicy Honeymoon</b> stuffed jalapeño with cream cheese, crab delight, eel sauce, spicy mayo, tempura-style	14	<b>Dragon Ball</b> Alaskan king crab, mango, rolled in avocado, masago, yuzu sauce	15
<b>Monkey Brain*</b> stuffed avocado, spicy tuna, kani, lightly-fried, eel sauce, spicy mayo	15	<b>Spicy Wakame Salad</b> seaweed, beet juice, spicy schichimi flakes	12	<b>Three Lovers*</b> crab delight, cucumber, avocado, Alaskan king crab, seared salmon, eel sauce, spicy mayo, tempura flakes, masago, scallion	18
<b>Yellowtail Jalapeño*</b> yellowtail sashimi, jalapeño, yuzu sauce, siracha	18				

## HIBACHI

Served with clear soup & house salad, includes fried rice & vegetables

<b>Vegetable &amp; Tofu</b>	18	<b>Scallop</b>	23	<b>Salmon</b>	25
<b>Shrimp</b>	22	<b>Chicken</b>	21	<b>Filet Mignon</b>	29

## ENTRÉES

Served with soup & salad      Substitute white rice with fried rice \$4, forbidden rice \$3, or brown rice \$2

<b>Teriyaki</b>	chicken 19	salmon 22	filet 26
<b>General Tso's</b>	chicken 19	shrimp 21	filet 24
<b>Orange</b>	chicken 19	shrimp 21	filet 24
<b>Golden Curry</b>	chicken 19	shrimp 21	
<b>Mongolian Stir Fry</b>	chicken 19		filet 26
<b>Salt &amp; Pepper</b>	chicken 19	shrimp 21	
<b>Walnut Shrimp</b>		shrimp 21	
<b>Pineapple Fried Rice</b>	chicken 17	shrimp 18	filet 20
<b>Yakisoba</b>	chicken 18	shrimp 19	filet 21

## BENTO SPECIAL 27

Served with half-cali roll, gyoza, harumaki, rangoon, or fresh fruit & white rice  
No substitutions

### 1. SOUP *Select one*

<b>Miso</b> soy base, tofu, seaweed, scallion	<b>Clear</b> poultry base, fried onion, mushroom, scallion
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### 2. SALAD *Select one*

<b>Spicy Kani Salad</b>	<b>Cucumber Salad</b>
<b>Seaweed Salad</b>	<b>House Salad</b>

### 3. ENTRÉE *Select one*

<b>Chicken Teriyaki</b>	<b>Salt &amp; Pepper Shrimp</b>	<b>Mongolian Filet</b>
<b>Shrimp Teriyaki</b>	<b>General Tso's Chicken</b>	<b>Salmon Lunch*</b>
<b>Orange Chicken</b>	<b>Dynamite Shrimp</b>	<b>Sashimi Lunch*</b>
<b>Tempura Shrimp</b>	<b>Filet Teriyaki</b>	<b>Nigiri Lunch*</b>
<b>Chicken Tonkatsu</b>	<b>Walnut Shrimp</b>	<b>Tuna Lunch*</b>

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## ZERO-PROOF

<b>Seedlip Mocktails</b>	12
<b>Voss Water</b> <i>(still or sparkling)</i>	8
<b>Ramune</b> <i>(marble soda)</i>	5
<b>Pepsi Products</b> <i>(Pepsi, Diet Pepsi, Pepsi Zero, Sierra Mist, Orange Crush, Dr. Pepper, Mug Root Beer)</i>	4
<b>Lemonade</b>	4
<b>Iced Tea</b> <i>(Sweet or Unsweet)</i>	4
<b>Green Tea</b> <i>(Hot or Iced)</i>	4
<b>Jasmine Tea</b> <i>(Hot or Iced)</i>	4

# LUNCH SUSHI COMBO

Served with miso soup & house salad

Pick 2 for \$20 | 3 for \$27

Substitute white rice roll with brown rice 1, forbidden rice 2, soy paper 1, rice paper 1 or rolled in cucumber 4 (per roll)

## RAW SUSHI ROLLS

### Amazing Salmon\*

crab delight, cucumber, salmon, avocado, spicy mayo

### Angel\*

spicy tuna, asparagus, crab delight, tempura style, spicy mayo

### Christmas\*

spicy wakame, white tuna, avocado, cucumber

### Diver\*

spicy tuna, wakame, spicy mayo

### Fire\*

avocado, cucumber, kani, spicy tuna, sriracha

### Firecracker\*

spicy tuna, yellowtail, masago, tempura flakes

### Florida\*

tuna, salmon, cream cheese, avocado, masago, spicy mayo, tempura flakes

### Japan\*

salmon, avocado, cucumber, spicy thai sauce

### Lilly\*

tuna, salmon, avocado, wakame salad

### Miami\*

white tuna, avocado, spicy mayo, masago, tempura flakes

### Pacific\*

smoked salmon, asparagus, avocado, masago, tempura flakes

### Paradise\*

tempura shrimp, cucumber, avocado, spicy tuna, tempura flakes, eel sauce, spicy mayo

### Philadelphia\*

fresh or smoked salmon, cream cheese, avocado

### Puffy\*

spicy tuna, crab delight, spicy mayo

### Salmon\*

rolled in seaweed & rice

### Sesame Street\*

seared sesame encrusted tuna, sesame oil

### Siesta\*

yellowtail, jalapeño, onion, cilantro, ponzu sauce

### Spicy Salmon\*

rolled in seaweed and rice, tempura flakes, spicy sauce

### Spicy Tuna\*

rolled in seaweed and rice, tempura flakes, spicy sauce

### Sumo\*

shrimp tempura, kani, cucumber, avocado, salmon, eel sauce, spicy mayo

### Tokyo\*

tuna, white tuna, spicy mayo, masago, tempura flakes

### Tuna\*

rolled in seaweed & rice

### Yellowtail\*

rolled in seaweed & rice

## VEGAN SUSHI ROLLS

### Asparagus

rolled in rice & seaweed

### Avocado

rolled in rice & seaweed

### Cucumber

rolled in rice & seaweed

### Evergreen

avocado, cucumber, asparagus

### Forest

wakame salad, carrot, avocado

### Green Island

avocado, cucumber, asparagus, wakame salad

### Hijiki

hijiki salad, carrots

## COOKED SUSHI ROLLS

### Aloha

tempura kani, asparagus, cream cheese, spicy mayo

### California

kani, avocado, cucumber

### Cajun

spicy crawfish salad, cucumber, crunch kobachi sauce

### Captain Lumpy

smoked salmon, cream cheese, tempura style, kimchi sauce, spicy mayo

### Crab Delight

kani delight, avocado

### Crazy Shrimp

tempura, avocado, ebi, eel sauce, tempura flakes

### Double J

crab delight, cream cheese, avocado, masago, scallion, soy paper, panko style, eel sauce, yum yum sauce

### Georgia

fried chicken, cream cheese, avocado, sweet chilli sauce

### Kitty

steamed shrimp, avocado, crab delight, hijiki salad

### Loco Amigo

tempura shrimp, crab delight, eel sauce, spicy mayo

### Megacrunch

tempura shrimp, tempura flakes, spicy mayo

### Mexican

tempura shrimp, avocado, masago, eel sauce

### Monster

tempura shrimp, cream cheese, asparagus, tempura kani, mango sauce, eel sauce, spicy mayo

### Ninja

chicken tatsu-age, avocado, masago, spicy mayo

### Shrimp Tempura

tempura shrimp, cucumber, lettuce, eel sauce

### Snow Mountain

shrimp tempura, crab delight, eel sauce, tempura flakes, spicy mayo

### Spider

tempura soft shell crab, cucumber, lettuce, eel sauce, masago

### Tampa

tempura grouper, cucumber, mayo, masago, eel sauce

### Tempura Cali

kani, cucumber, avocado, tempura style, eel sauce, sriracha

### Tempura Mojo\*

snapper, asparagus, cream cheese, tempura style, eel sauce

### TNT

smoked salmon, cream cheese, jalapeño, tempura style, eel sauce, spicy mayo

### Venice

crab delight, asparagus, tempura style, eel sauce

### Waikiki

coconut shrimp, kani, cucumber, mango, avocado, mango sauce

### Jade

tempura broccoli, carrot, brown sugar sauce

### Kiss

avocado, mango, mango sauce

### Lucy

tempura sweet potato, avocado, brown sugar sauce

### Power

avocado, cucumber, asparagus, carrot, wakame, tempura style, brown sugar sauce

### Schroomy

tempura mushroom, brown sugar sauce, sriracha

### Sweet Potato

tempura sweet potato, brown sugar sauce

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# VEGAN MENU

## APPETIZERS

<b>Edamame</b> steamed soybeans, tossed in salt or garlic	8
<b>Harumaki</b> fried vegetable spring roll, sweet chili sauce	10
<b>Vegetable Tempura</b> asparagus, sweet potato, broccoli, onion, taro root, battered & lightly fried	12
<b>Edamame Gyoza</b> (steamed or fried) fried soybean wonton dumpling, edamame, & vegetable blend	10
<b>Ruby Tower</b> tempura sweet potato, purple sweet potato, avocado, sushi rice, sweet brown sauce	14
<b>Hijiki Salad</b> black seaweed with lotus roots in Japanese sauce	11

## ENTRÉES

Served with miso soup & house salad with yuzu dressing

<b>Vegetable Yakisoba</b> mixed vegetables, house sauce, japanese noodles (add tofu 2)	22
<b>Vegetable Hibachi</b> mixed hibachi vegetables, fried rice, sesame seeds (add tofu 2)	24
<b>Salt &amp; Pepper Tofu</b> salt & pepper, scallions, mixed veggies, jalapeño, white rice	24
<b>Orange Tofu</b> tempura-fried tofu, house-made fresh orange sauce, steamed broccoli, white rice	24
<b>Pineapple Tofu Fried Rice</b> traditional fried rice, pineapple, cashews, tofu, mixed veggies	20

## SUSHI ROLLS

Substitute white rice roll with brown rice 1, forbidden rice 2, soy paper 1, rice paper 1 or rolled in cucumber 4

<b>Asparagus</b> rolled in rice & seaweed	10	<b>Jade</b> tempura broccoli, carrot, brown sugar sauce	11
<b>Avocado</b> rolled in rice & seaweed	10	<b>Forest</b> wakame salad, carrot, avocado	11
<b>Cucumber</b> rolled in rice & seaweed	10	<b>Unicorn</b> asparagus, cucumber, avocado, carrot, purple cabbage rice paper, chili oil	13
<b>Sweet Potato</b> tempura sweet potato, sweet brown sauce	10	<b>Buddha</b> tempura tofu, carrot, cilantro, scallion onion, jalapeno, sesame oil	14
<b>Purple Sweet Potato</b> tempura purple sweet potato, sweet brown sauce	11	<b>Gypsy</b> avocado, cucumber, carrot, asparagus, forbidden rice, spicy thai sauce	13
<b>Evergreen</b> avocado, cucumber, asparagus	11	<b>Power</b> avocado, cucumber, asparagus, carrot, wakame, sweet brown sauce, tempura style	14
<b>Hijiki</b> black seaweed salad, carrot	10	<b>Gandhi</b> fried tofu, asparagus, cucumber, avocado, peanut sauce, sriracha	15
<b>Lucy</b> tempura sweet potato, avocado, brown sugar sauce	12	<b>Hippie</b> tempura purple sweet potato, carrot, rolled in cucumber, kobachi sauce	15
<b>Kiss</b> avocado, mango, mango sauce	12	<b>Spooky</b> tempura sweet potato, tempura purple sweet potato, daikon, avocado, forbidden rice, kobachi sauce	16
<b>Oasis</b> tempura banana, mango, avocado, rice paper, mango sauce	12		
<b>Green Island</b> avocado, cucumber, asparagus, seaweed salad	12		
<b>Schroomy</b> tempura mushroom, brown sugar sauce, sriracha	10		

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# VEGAN LUNCH MENU

## APPETIZERS

<b>Edamame</b> steamed soybeans, tossed in salt or garlic	8
<b>Harumaki</b> fried vegetable spring roll, sweet chili sauce	10
<b>Vegetable Tempura</b> asparagus, sweet potato, broccoli, onion, taro root, battered & lightly fried	12
<b>Edamame Gyoza</b> (steamed or fried) fried soybean wonton dumpling, edamame, & vegetable blend	10
<b>Ruby Tower</b> tempura sweet potatoes, purple sweet potato, avocado, sushi rice, sweet brown sauce	14
<b>Hijiki Salad</b> black seaweed with lotus roots in Japanese sauce	11

## ENTRÉES

Served with miso soup & house salad with yuzu dressing

<b>Vegetable Yakisoba</b> mixed vegetables, house sauce, japanese noodles (add tofu 2)	14
<b>Vegetable Hibachi</b> mixed hibachi vegetables, fried rice, sesame seeds (add tofu 2)	16
<b>Salt &amp; Pepper Tofu</b> salt & pepper, scallions, mixed veggies, jalapeño, white rice	16
<b>Orange Tofu</b> tempura-fried tofu, house-made fresh orange sauce, steamed broccoli, white rice	17
<b>Pineapple Tofu Fried Rice</b> traditional fried rice, pineapple, cashews, tofu, mixed veggies	17

## SUSHI ROLLS

Substitute white rice roll with brown rice 1, forbidden rice 2, soy paper 1, rice paper 1 or rolled in cucumber 4

<b>Asparagus</b> rolled in rice & seaweed	10	<b>Jade</b> tempura broccoli, carrot, brown sugar sauce	11
<b>Avocado</b> rolled in rice & seaweed	10	<b>Forest</b> wakame salad, carrot, avocado	11
<b>Cucumber</b> rolled in rice & seaweed	10	<b>Unicorn</b> asparagus, cucumber, avocado, carrot, purple cabbage rice paper, chili oil	13
<b>Sweet Potato</b> tempura sweet potato, sweet brown sauce	10	<b>Buddha</b> tempura tofu, carrot, cilantro, scallion onion, jalapeno, sesame oil	14
<b>Purple Sweet Potato</b> tempura purple sweet potato, sweet brown sauce	11	<b>Gypsy</b> avocado, cucumber, carrot, asparagus, forbidden rice, spicy thai sauce	13
<b>Evergreen</b> avocado, cucumber, asparagus	11	<b>Power</b> avocado, cucumber, asparagus, carrot, wakame, sweet brown sauce, tempura style	14
<b>Hijiki</b> black seaweed salad, carrot	10	<b>Gandhi</b> fried tofu, asparagus, cucumber, avocado, peanut sauce, sriracha	15
<b>Lucy</b> tempura sweet potato, avocado, brown sugar sauce	12	<b>Hippie</b> tempura purple sweet potato, carrot, rolled in cucumber, kobachi sauce	15
<b>Kiss</b> avocado, mango, mango sauce	12	<b>Spooky</b> tempura sweet potato, tempura purple sweet potato, daikon, avocado, forbidden rice, kobachi sauce	16
<b>Oasis</b> tempura banana, mango, avocado, rice paper, mango sauce	12		
<b>Green Island</b> avocado, cucumber, asparagus, seaweed salad	12		
<b>Schroomy</b> tempura mushroom, brown sugar sauce, sriracha	10		

\* denotes item contains raw fish. 20% Gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make Tsunami's staff aware of any concerning allergies or dietary restrictions. Certain menu items can be prepared gluten-free. Please ask your server for details.



# DRINK MENU

## TSUNAMI COCKTAILS

### Lychee Martini | 16

Vodka, house-lychee blend, grapefruit, bubbles

### Spiced Old-Fashioned | 16

House whisky blend, ginger, demerara, plum bitters & spice

### Southside Tsunami | 15

Empress gin, fresh lime juice, aloe & cucumber

### Ginza Gimlet | 15

Botanist gin, st. germain, fresh lime juice, lavender bitters

### Kuono | 15

Blood-orange vodka, passionfruit, fresh lemon juice, club soda

### Shinsu Sour | 16

100-proof bourbon, fresh lemon juice, sweet peach, red wine float

### Fuji Daiquiri | 16

Midori melon liqueur, don q rum, pineapple juice, fresh lime

### Hibiscus Margarita | 16

Blanco tequila, hibiscus sochu, fresh lime juice, triple sec

### Strawberry Lemon Drop | 16

Chopin vodka, yuzu, strawberry-vanilla

### "Blushing Blowfish" | 18

Vanilla vodka, passionfruit, lime, bubbles

## TSUNAMI ZERO

Seedlip Mocktails 12

Phony Negroni 12

Voss Still or Sparkling 8

Ramune Marble Soda 5

Pepsi Products 4

(Pepsi, Diet Pepsi, Pepsi Zero, Starry, Orange Crush, Dr. Pepper, Mug Root Beer)

Lemonade 4

Iced Tea Sweet or Unsweet 4

Green Tea Hot or Iced 4

Jasmine Tea Hot or Iced 4

## WINE

### Bubbles

Prosecco Zonin Italy Split 12

Prosecco Rose, *Laluca* Italy Split 12

Prosecco, *Zonin* Italy Bottle 49

Rose Brut, *Janz* Tasmania, Australia Bottle 60

Champagne, *Lallier* France Bottle 85

Champagne, *Tattinger La Francaise* Reims, France Bottle 150

### White

Glass Bottle

Riesling, *Thomas Schmitt* Mosel, Germany 12 44

Rosé, *AIX* Provence, France 14 52

Pino Grigio, *Bertani Velante* Venezia Giulia, Italy 12 44

Chardonnay, *Avaline* Languedoc, France 12 44

Sauvignon Blanc, *Allan Scott* Marlborough, New Zealand 13 48

Chardonnay, *La Crema* Monterey, California 14 52

Sancerre, *La Clos Champs* Loire Valley, France - 68

Riesling, *Trimbach* Alsace, France - 47

Albarino, *Marques de Valor* Rias Baixas, Spain - 42

Riesling, *Schloss Vollrads Kabinett* Rheingau, Germany - 71

Pino Gris, *King Estate* Willamette, Oregon - 47

Chardonnay, *ZD* Napa, California - 64

Chardonnay, *Rombauer* Carneros, California - 89

Chablis, *Albert Bichot L. B. Grand Cru* Domaine Long Depaquit - 97

### Red

Glass Bottle

Pinot Noir, *Inscription* Willamette, Oregon 13 48

Chianti Classico, *Rocca Delle Macie* Tuscany, Italy 13 48

Malbec, *Salentein* Mendoza, Argentina 13 48

Cote de Rhone, *Chateau La Nerthe* Southern Rhone, France 14 52

Cabernet Sauvignon, *Vina Robles* Paso Robles, California 14 52

Cabernet Sauvignon, *Lola* Napa, California 19 72

Merlot, *Capriata* Sicily, Italy - 55

Bordeaux, *Segla (1/2 Btl)*, Margaux, France. Vintage 2016 - 65

Red Blend, *Banfi Cum Laude* Tuscany, Italy - 72

Red Blend, *Machete* California - 122

Syrah, *Jaboulet Les Jalets* Crozes Hermitage, Rhone, France - 78

Barolo, *Fontana Serralunga d'Alba* Piedmont, Italy - 118

Chateauneuf-du-Pape, *De La Charbonniere* S Rhone, France - 95

Brunello di Montalcino, *Banfi* Tuscany, Italy - 136

Cabernet Sauvignon, *Bezel by Cakebread* Paso Robles, California - 78

Cabernet Sauvignon, *Silver Oak* Alexander Valley, California - 168

## PREMIUM SAKE

	<i>Glass</i>	<i>Bottle</i>		<i>Glass</i>	<i>Bottle</i>
<b>OZE No Yukidoke (Junmai)</b> Medium-bodied, earthy, dry	14	62	<b>Sacred Mist (Honjozo Nigori)</b> Cloudy, bright & sweet	15	72
<b>Tears of Dawn (Daiginjo)</b> Lush, banana notes, anise & truffle	16	75	<b>Tsukusabotan Yuzu Sake</b> perfectly-balanced Japanese yuzu	14	62
<b>DASSAI 45 (Junmai Daiginjo)</b> apples, orange, pear & touch of honey	16	75	<b>Sake Flight</b> Five, 1.25oz samples of all premium sake	<b>Five Glasses</b>	<b>25</b>

## BOTTLED SAKE

<b>Snow Yeti Yuki Otoko Junmai Cup</b> Semi-dry sake; clean finish	14	<b>Wildflowers Junmai</b> Floral, lychee, apple & strawberry	48
<b>Bunraku Yamahai Junmai (blue bottle)</b> Crisp & rich	28	<b>Sho Chicku Bai Nigori</b>	22
<b>Kikusui Junmai Ginjo</b> Clean, crisp & smooth	32	<b>Pearls of Simplicity Junmai Daiginjo</b> Crisp, floral & sweet notes	46
<b>Nanbu Bijin Tokubetsu Junmai</b> Crisp, refreshing, smooth, hint of umami	42	<b>Perfect Snow Nigori</b> Sweet, rich, full-body, unfiltered	30
<b>Thousand Dreams Ginjo</b> Clear & spicy, hint of nutmeg	29	<b>Dassai 23 Junmai Daiginjo</b> most polished to 23%, soft, delicate, semi-dry, award-winning	99
<b>Onikoroshi Junmai Daiginjo "Demon Slayer"</b> Perfectly-blended flavor & acidity	47	<b>Hana Awaka Sparkling</b> Lively, delicate & fruity	28

## HOUSE SELECTIONS

	<i>Small</i>	<i>Large</i>		<i>Glass</i>	<i>Bottle</i>
<b>Sho Chicku Bai Sake</b> hot or cold	8	13	<b>Choya Plum Wine</b>	14	52

## JAPANESE BEERS

<b>Kirin Ichiban</b>	10	<b>White Ale</b> Wheat beer, flavored with coriander, orange peel & nutmeg	10
<b>Kirin Light</b>	10	<b>Dai Dai IPA</b> International pale ale brewed with Japanese mandarin fruit	10
<b>Asahi</b> "Super Dry"	8	<b>Echigo Red Ale</b> Medium-bodied & refreshing; notes of citrus & wild berries	13
<b>Sapporo</b>	9	<b>Koshi Hikari</b> Light-bodied, soft, honeyed & toasty; the ultimate rice lager!	13
<b>Yuzu Lager</b> Japanese citrus, bright & fresh	10		

## DOMESTIC BREWERIES

<b>Key Lime Wheat Ale</b> smooth citrus notes with a hint of graham cracker	8	<b>Victory Sour Monkey</b> Belgian-style, tripel sour ale; tart & refreshing	8
<b>Hawaiian Lion</b> coconut coffee porter; Earthy, roasty & chocolatey	8	<b>Stella Artois 0.0%</b> no alcohol	6
<b>Pernicious IPA</b> bright & balanced with a clean, hoppy & citrusy finish	8	<b>Estrella Galicia</b> gluten-free	8

## DESSERTS

<b>Banana Bomb</b> banana wrapped in wonton skin, fried, vanilla ice cream	13	<b>Chocolate Cake Tower</b> vanilla ice cream, chocolate sauce	12
<b>Tempura Ice Cream</b> vanilla ice cream, wrapped in pound cake, tempura fried	12	<b>Mochi</b> mango, vanilla, green tea	9
<b>Tempura Cheesecake</b> vanilla ice cream, assorted sauces	13	<b>Lychee Sorbet</b> (vegan), lychee, coconut	11

### Tsunami Sushi & Cocktail Lounge

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