

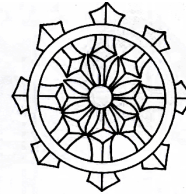
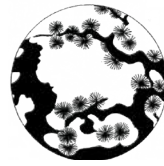
SUSHI GUIDE



SUSHI NIGIRI & SASHIMI ※

NIGIRI (1 piece) price shown.
SASHIMI (2) piece add \$1.00 except as listed

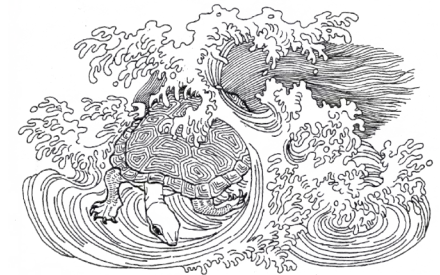
Aji	Horse Mackerel	3.75
Anago	Salt Water Eel	5.00
Ankimo	Monk Fish Liver (winter only)	5.50
Aoyagi	Surf Clam	5.50
Avocado		2.00
Beni-Sake	Sockeye Salmon	4.50
Blue Prawn		5.00
Bincho Maguro	Albacore Tuna	3.00
Botan Ebi	Large Sweet Shrimp	5.00 / 7.00
Ebi	Steamed Shrimp	3.00
Hamachi	Yellowtail	5.50
Hirame	Flounder	4.00
Hokki Gai	Arctic Surf Clam	3.00
Hotate	Scallops	4.00
Mongo-lka	Squid	market price
Sumi-lka	Squid	seasonal
Ikura	Salmon Roe	6.00 / 8.00
Inari	Sweet tofu	1.75
Kaiware	Radish Sprouts	1.75
Kaki	Fresh shucked oyster	4.00 / 6.00
Kampachi	Amberjack	5.00
Kani	Maine Crab	4.00
Kanikama	Fish Stick	2.00
Karasu Gai	Green Mussels	4.00
Katsuo	Bonito seared	4.00



Kinme-Dai	Golden snapper	market price
King Salmon		4.50
Kohada	Shad	market price
Maguro	Tuna	4.50
Mirugai	Giant Clam	8.00 / 10.00
Saba	Mackerel	3.50
Sake	Salmon	3.50
Smoked Salmon		4.00
Suzuki	Striped Bass	3.00
Tai	Red Snapper	market price
Tako	Octopus	4.00
Tamago	Egg Omelet	2.50
Taraba Gani	King Crab	6.00 / 8.00
Tobiko	Flying Fish Roe	4.50
Wasabi Tobiko		4.50
Toro	Fatty Tuna	8.00 / 10.00
Unagi	Fresh Water Eel	5.00
Uni	Sea Urchin	5.50 / 7.50
Uzura	Quail Egg	1.50

SUSHI 101

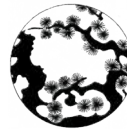
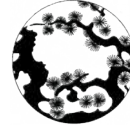
Sushi:	General term that includes all preparation of fish/seafood items served over rice. Includes nigiri, maki, and temaki.
Nigiri sushi:	Items served atop a small handful of rice.
Maki sushi:	Items rolled up with rice and nori, sliced into pieces.
Temaki sushi:	Items rolled into a handheld cone made of rice and nori.
Sashimi:	Items served without rice.
Is it cooked?	COOKED items shown in RED; boiled or steamed.
Vegetarian	Vegetarian items shown in BLUE.



※ **Consumer Advisory:** Consumption of raw or undercooked foods may increase your risk of foodborne illness.

MAKI ZUSHI - ROLLS

Acadia	Botan ebi, maguro, crabmeat, tobiko	14.00
Alaska King Crab	King crab, avocado	15.00
Asparagus		4.00
Avo-Kyu	Avocado, cucumber	4.00
Bagel Roll	Smoked salmon, cream cheese	6.00
Candy Cane	Eel, cucumber & unagi sauce, striped with wasabi tobiko, & orange tobiko	14.00
California Roll	Kanikama, avocado	4.50
Celtics	Salmon & cucumber	5.00
Celtics-Avo	Salmon & avocado	5.00
Crab & Avocado	Maine crab, avocado	9.50
Caterpillar	Eel inside, avocado outside, eel sauce	11.00
Charpie Shut Out	Eel, shiitake mushroom, avocado, crunchies, eel sauce	14.00
1/2 Charpie see above		7.50
Chicken Tempura	Chicken tempura, lettuce, avocado, cucumber, eel sauce	6.50
Ebi-Kyu	Steamed shrimp & cucumber	5.00
Futomaki	Tamago, kanpyo, gobo, shiitake, cucumber, avocado	12.00
1/2 Futomaki	See above	6.50
Gaijin	White fish & tobiko with shiso leaf	4.50
Gobo	Pickled burdock	3.50
Godzilla	Shrimp tempura, eel, avocado, eel sauce	11.00
Gokudo	Mackerel, gari, scallion, lemon zest & spicy sauce	5.50
Happy 5	Tempura fried spicy salmon w/ special sauce	12.00
Hat Trick	Maguro, hamachi, ebi, salmon, avocado & tobiko	15.00
1/2 Hat Trick	See above	8.00
Inari	Sweet tofu	3.50
Isono-Ao (saba lover special)	Saba, shiso leaf, lemon zest, gari, cucumber, scallion, kombu	13.50
Jaded Lady	Scallops, sockeye salmon, wasabi tobiko, lemon zest & cucumber	14.00
Katsuo Tataki	Bonito, gari & scallion	5.50
Kanpyo	Marinated gourd	3.00
Kappa Maki	Cucumber	3.00
Maine Roll	Maine lobster, lettuce, asparagus, avocado cucumber & sauce	15.00
Men Taiko	Spicy cod roe	5.50



Negi-Hama	Hamachi & scallion	6.00
Negi-Toro	Toro & scallion	10.00
New York Yankees	Grilled salmon skin, scallion, cucumber, bonito flakes, kaiware	10.00
Ok'san	Salmon outside, cucumber, lemon zest, shiso leaf & ume paste inside	11.00
Oyako	Sockeye salmon, ikura, shiso & cucumber	12.00
Philly	Eel, cream cheese, eel sauce	8.00
Pirate	Maguro, hamachi, men-taiko, white fish, shiso leaf, black tobiko	12.00
Rainbow	Shrimp, whitefish, maguro, tobiko, avocado, mackerel, hamachi, salmon	12.00
RAM Roll	Albacore & avocado	5.00
Red Sox Roll	Cooked salmon & avocado & mayo	6.00
SADA	Hamachi cooked with garlic & scallions	9.00
Shiitake	Cooked mushroom, with soy sauce & mirin	4.00
Shiitake Avocado	Cooked mushroom, avocado	4.50
Shrimp Tempura	Shrimp tempura, lettuce, avocado, cucumber, eel sauce	7.00
Spicy Scallop	Scallops broiled with spicy sauce	13.50
Spicy Tuna	Maguro & spicy sauce	6.00
Spider	Soft shell crab w/ avocado, cucumber, spicy sauce	10.00
Sweetie Pie	Tempura sweet potato, eel & eel sauce	7.00
Sweet Potato	Tempura sweet potato	4.50
Tamago	Japanese egg omelet	4.00
Tekka	Maguro	5.50
Titanic	Maguro, shrimp tempura, crabmeat, cucumber, crunchies, seven spice, cream cheese, spicy sauce, eel sauce	17.00
Triple Double	Maguro, hamachi, ebi, hotate, avocado, lemon zest, scallion, spicy sauce	14.00
Tuna Supreme	Maguro, toro, albacore & avocado	12.00
Ume-Kyu	Plum paste, cucumber	3.50
Ume-Shiso	Plum paste, shiso leaf	3.50
Una-Avo	Eel, avocado, eel sauce & sesame seed	8.00
Una-Kyu	Eel, cucumber, eel sauce & sesame seed	8.00
Yasai	Asparagus, avocado, carrot, cucumber, lettuce, yama-imo	5.50
Yama-Imo	Wild yam, shiso, plum paste	5.00
Yorokobi	Botan ebi, uni	15.00
YOSAKU	Tempura fried spicy tuna w/ wasabi mayo	12.00

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