

Do you Wasabi?



Sushi Garden

Bar • Sushi

LUNCH BOX SPECIAL

Available from Open till 3 PM

Add Miso Soup to your Lunch Box. \$1

* SPICY RICE BOWL 13.95

Choice of spicy tuna or salmon or yellowtail served with avocado, Japanese pickles, tempura flakes over seasoned rice and spicy mayo and miso sauce.

RIB EYE BULGOGI RICE BOWL 12.95

Thin slices of rib-eye steak marinated in Korean style house sauce, stir-fried with sweet onions and served over rice.

* 4 pcs Nigiri & CA Roll 12.95

Tuna, Salmon, Yellowtail, Shrimp and CA Roll

* 4 pcs Nigiri & Spicy Tuna Roll 12.95

Tuna, Salmon, Yellowtail, Shrimp and Spicy Tuna Roll

* 4 pcs Nigiri & Tempura Roll 12.95

Tuna, Salmon, Yellowtail, Shrimp and Tempura Roll

* CA Roll and Spicy Tuna Roll 12.95

CA Roll and Tempura Roll 12.95

Chicken Lunch 12.95

Teriyaki chicken(4oz), stir fried vegetables with 4pcs of CA roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

* Salmon Lunch 12.95

Teriyaki salmon(4oz), stir fried vegetables with 4pcs of CA roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

* Steak Lunch 13.95

Teriyaki steak(4oz), stir fried vegetables with 4pcs of CA roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

Shrimp Tempura Lunch 12.95

Shrimp(3pcs) and vegetable tempura with 4pcs of CA roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

Vegetable Tempura Lunch 12.95

Variety of vegetable tempura with 4pcs of Cucumber/avocado roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice

Spicy Orange Chicken Lunch 12.95

Spicy orange chicken with 4pcs of CA roll, spring mix salad, 1 choice of yakisoba noodles or white rice or fried rice


 vegetarian


Trans Fat Free Menu. We use a Trans Fat Free Soybean Oil.

*Contains or may contain raw or undercooked ingredients.

*Consuming raw or undercooked meat, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness.

APPETIZERS

SOYBEANS(Edamame)  4.5
Hot or cold salted soybeans

FRIED TOFU  6.3
Lightly fried tofu with a tempura sauce

BEEF DUMPLINGS 6.8
Lightly fried homemade beef & vegetable dumplings (5 pcs)

BEEF EGGROLLS 5.8
Lightly fried homemade beef & vegetable eggrolls (2 pcs)

FRIED CHICKEN (Karaage) 7.3
Lightly fried chicken breast marinated in ginger, garlic & soy sauce

FRIED CALAMARI 8
Lightly fried calamari served with a spicy sauce


FRIED CRAB STICKS 5.8
Lightly fried tempura crab sticks (3 pcs)

CRAB PUFFS 6.3
Crab & cream cheese, jalapeños stuffed into a wonton shell (5 pcs)

JALAPEÑO POPPER 6.5
Jalapeños stuffed with a creamy crab, Shrimp, cream cheese & lightly fried(2pcs)

*** YELLOW TAIL COLLAR** 7.9
Broiled yellowtail collar (Hamachi kama) served with a ponzu sauce

*** SALMON COLLAR** 7.9
Broiled salmon collar served with a ponzu sauce

TEMPURA VEGETABLES  8
Broccoli, onion, bell pepper, yam, zucchini dipped in tempura & lightly fried

TEMPURA
CHICKEN & VEGETABLE 10.3
3 strips of chicken breast, broccoli, onion, bell pepper, yam, zucchini dipped in tempura & lightly fried

TEMPURA
SHRIMP & VEGETABLE 11.5
3 shrimp, broccoli, onion, bell pepper, yam, zucchini dipped in tempura & lightly fried

TEMPURA CHICKEN 9.5
5 strips of chicken breast dipped in tempura & lightly fried

TEMPURA SHRIMP 11
5 shrimp dipped in tempura & lightly fried
*** OYSTER** One piece 3.5 / Six piece 18.5
Fresh raw oyster on a half shell served with a ponzu sauce, masago & green onions

*** OYSTER SHOOTER** 5.6
Fresh raw oyster served with a ponzu sauce, masago, & quail egg in a shot glass

*** FRIED OYSTER** 11.4
Four pieces of panko breaded oysters served with a katsu & cocktail sauce

*** DYNAMITE** 9.9
Scallops and mushrooms sautéed in butter & baked with a mayo sauce, green onion & masago on top

GREEN MUSSELS 6.8
Two pieces of green mussels baked with a mayo sauce, green onion & masago on top

*** MONKEY BRAIN** 9
Deep fried avocado stuffed with spicy tuna and crab mix, topped with spicy mayo, sriracha, and eel sauce

*** SPICY TACOS** 12.1
Spicy tuna, spicy salmon & spicy yellowtail in a wonton shell served with avocado, tomato & onions with a honey jalapeno sauce

*** SPICY TUNA TATOR TOTS** 12.1
Deep fried rice balls with spicy tuna & avocado on top with a miso sauce


SALAD

HOUSE SALAD  3.7
Green spring mix served w/a homemade ginger dressing

TERIYAKI CHICKEN SALAD 11
Teriyaki chicken breast with green spring mix, carrots, and avocados served with a ginger dressing

SEAWEED SALAD  6.8
Marinated seaweed with sesame seed

SQUID SALAD 8.2
Seasoned squid mixed with Japanese mountain vegetable

CUCUMBER SALAD  3.7
Thinly sliced cucumbers marinated in a tangy vinegar dressing

CRAB CUCUMBER SALAD 4.8
Crab served with thinly sliced cucumbers marinated in a tangy vinegar dressing

POKE & BOWL

*** POKE SALAD** 12.6
Ahi tuna, sesame-soy marinade, spicy seasonings with cucumber & seaweed salad

*** ALOHA POKE BOWL** 15.7
Choice of Tuna or Salmon

*** SPICY ALOHA POKE BOWL** 16.7
Choice of Tuna or Salmon


*** RAINBOW POKE BOWL** 18.7
Tuna, Salmon, & Yellowtail

All Poke bowls served with a layer of spring mix, seaweed salad, avocado, cucumber, radish, served over seasoned rice, drizzled with a house poke sauce. Spicy bowls served with jalapenos and spicy poke sauce.

SOUPS & NOODLES

MISO SOUP Cup 3.7 / Bowl 7.4
Soybean paste, green onions & tofu


PORK RAMEN SOUP 10.9
Japanese wheat noodles with vegetables, sweet roasted pork, boiled egg in a pork broth

VEGETABLE UDON SOUP  10.9
Japanese thick wheat noodles with vegetables

NABEYAKI UDON SOUP 13.5
Japanese thick wheat noodles with vegetables, chicken breast & 1 pieces of shrimp tempura

SPICY SEAFOOD UDON SOUP 14.5
Japanese thick wheat noodles with vegetables & seafood in a spicy broth

YAKISOBA
Stir fried wheat noodles with vegetables in a homemade sauce

Vegetable  11.4
Chicken Breast (4 oz) 12.5
New York Steak (4 oz) 14.7
Shrimp (7 pcs) 16.1
Combination
(Chicken, Steak, Shrimp) 17.8

ENTREES

Served with Steamed Rice and a choice of Miso Soup or House Salad. Add 2.50 to substitute Vegetable Fried Rice

TERIYAKI CHICKEN 16.7

Grilled chicken breast (8 oz) in homemade teriyaki sauce with stir fried vegetables

* TERIYAKI STEAK 18.8

Choice New York steak (8 oz) in a homemade teriyaki sauce with stir fried vegetables

* TERIYAKI SALMON 19.4

Atlantic salmon farmed in Scotland (8 oz) in a homemade teriyaki sauce with stir fried vegetables

TON KATSU 13.7

Pork tenderloin breaded with panko and lightly fried with a side of cucumber salad

GRILLED SHRIMP 18.8

10 grilled shrimp with stir fried vegetables

RICE & BOWL

RICE ✓ 3.2

Small bowl of calrose rice

FRIED RICE

Stir fried rice with vegetables & egg

Vegetable ✓ 11.4

Chicken Breast (4 oz) 12.5

New York Steak (4 oz) 14.7

Shrimp (7 pcs) 16.1

Combination

(Chicken, Steak, Shrimp) 17.8

* SPICY RICE BOWL 15.5

Choice of spicy tuna or salmon or yellowtail served with avocado, Japanese pickles, tempura flakes over seasoned rice and spicy mayo and miso sauce.

RIB EYE BULGOGI RICE BOWL 14

Thin slices of rib-eye steak marinated in Korean style house sauce, stir-fried with sweet onions and served over rice.

DESSERTS

Ice Cream 3.7

Green Tea • Azuki(red bean) • Vanilla

Mochi Ice Cream 5

Green Tea • Azuki(red bean) • Mango
Strawberry • Vanilla

Tempura Ice Cream 6.5

Cheesecake 5.3

✓ vegetarian

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NO CHECKS PLEASE.

NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

SALES TAX WILL BE ADDED TO THE RETAIL PRICE ON ALL TAXABLE ITEMS
PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

SUSHI COMBO

Appetizer Choice:

Beef Dumplings, Beef Eggrolls, Crab Puffs, Fried Crab Sticks, Fried Green Beans, Soybeans(Edamame)

* SG USA Combination for 4 76.4

Alaskan Roll, Albuquerque Roll, Arizona Roll, California Roll, California Tempura Roll, Las Vegas Roll, New Orleans Roll, Philly Roll and choice of 2 appetizers

* SG USA Combination for 2 43.6

Choice of 4 rolls from: Alaskan Roll, Albuquerque Roll, Arizona Roll, California Roll, California Tempura Roll, Las Vegas Roll, New Orleans Roll, Philly Roll and choice of 1 appetizer

* SG Premium Boat Set for 4-6 120

10 pcs of nigiri (Choice of Egg (2), Salmon (2), Shrimp (2), Tuna (2), Yellowtail (2)), Avocado Roll, Baja Jalapeno Roll, Dragon Roll, Las Vegas Roll, Rainbow Roll, SG Deluxe Roll, Shrimp Tempura roll, Spanish Roll and choice of 2 appetizers

SG Vegetarian Combination for 2 ✓ 43.6

4 pcs of Inari (fried tofu) nigiri, Avocado Roll, Garden Roll, Mango Roll, Vegetarian Roll and choice of 1 appetizer

(Appetizer choice: Fried Tofu, Vegetable Tempura, Edamame)

* SG Hispanic Combination for 2 43.6

Baja Jalapeno Roll, Burrito Roll, Spanish Roll and an appetizer of the Jalapeno Poppers

BEVERAGES

Complimentary Refills:

Fountain Drinks • Iced Teas • Green Tea

Fountain Drink 2.99

Coke • Diet Coke • Coke Zero • Sprite

Dr.Pepper • Lemonade • Arnold Palmer

Add grenadine 50¢

Brewed Iced Tea 2.99

Freshly Brewed Green Tea 3.25

Ice • Hot

Milk 3.25

White • Chocolate

Bottled Water 3.5

Regular • Sparkling

Juice 3.25

Orange • Pineapple • Cranberry



Sushi Garden

sushigarden.com

G FISH



SPECIALTY COCKTAILS

- Moscow Mule 8**
Finlandia vodka, lime juice & ginger beer
- Mojito 8**
Bacardi superior rum, muddled mints & simple syrup, topped with club soda
- Love Potion 8**
Vodka, peach schnapps, amaretto, orang juice, cranberry juice
- Baja Jalapeño Margarita 8**
Tanteo Jalapeño, tequila, agave nectar & fresh lime juice
- Chi Chi 8**
Vodka, pineapple juice & coconut cream, splash of strawberries
- Frozen Mango-Rita 8**
Tequila, triple sec, sweet & sour, mango mix
- Mali-Blue Tsunami 8**
Malibu rum, blue curacao, pineapple juice, piña colada mix
- Sake-Tini 8**
Martini with sake infused with cucumber
- Mount Fuji 8**
Melon liqueur, sake, pineapple juice & coconut cream
- Happy Buddha 8**
Rum, crème de banana, cranberry-orange & pineapple juice
- Gummy Bear Martini 8**
Premium vodka raspberry, peach schnapps, splash of pineapple juice & gummy bears
- Ask for Flavors!**
- Hello Kitty Martini 10**
Premium vodka peach, X-rated vodka, black raspberry liqueur
- Lemon Drop Martini 8**
Premium vodka shaken with fresh lemons, lemonade, triple sec, sweet & sour
- Sour Apple Martini 8**
Sour apple, premium vodka & midori
- Mai Tai 8**
Rum and fruit juice

WINE

RED WINE

- | | Glass/Bottle |
|--------------------------|--------------|
| House Cabernet Sauvignon | 6.5 / 18 |
| House Merlot | 6.5 / 18 |
| House Pinot Noir | 9 / 25 |
| Crusher Petite Red Syrah | 19.5 |
| Gnarly Head Zinfandel | 24 |

WHITE WINE

- | | Glass / Bottle |
|--------------------------------|----------------|
| House Chardonnay | 6.5 / 18 |
| House Pinot Grigio | 6.5 / 18 |
| House Sauvignon Blanc | 6.5 / 18 |
| House White Zinfandel | 6.5 / 18 |
| Kikkoman Plum Sake | 6 / 16.5 |
| Hakutsuru Plum Wine Slim | 7 / 14 |
| Chateau Ste. Michelle Riesling | 7 / 19.5 |
| Conundrum White Blend | 30 |
| Kendall Jackson Chardonnay | 24 |

BEER

DRAFT **PINT 5.5**
32oz 10

- Bario Citrazona IPA
- Blue Moon
- Michelob Ultra
- Sam Adams Seasonal
- Sapporo Draft

BOTTLE/CAN

- Asahi (12 oz) 5
- Bud Light 4
- Coors Light 4
- Crabbies Ginger 6
- Dos Equis Lager 5
- Heineken 5
- Kawaba Snow Weizen 8
- Kawaba Sunrise Ale 8
- Kirin Ichiban (22 oz) 7.5
- Kirin Light (12 oz) 5
- Miller Lite 4
- Negra Modelo 5
- Pacifico 5
- White Claw 4
(Blackberry, Mango, Pineapple, Strawberry)

SAKE

COLD SAKE

- Hakutsuru Draft (6 oz) 6.5
- Hakutsuru Junmai Dai Ginjo (10 oz) 22
- Hakutsuru Junmai Ginjo (10 oz) 14.5
- Hakutsuru Sayuri (10 oz) 14.5
- Homare Strawberry Nigori (10 oz) 15
- Kizakura Matcha Nigori (10 oz) 15
- Ozeki Cloudy Nigori (12.5 oz) 10
- Ozeki Dry (6 oz) 6.5
- Ozeki Hana Awaka (8.5 oz) 13.5
- Ozeki Karatanba (10 oz) 13
- Ozeki Platinum (10 oz) 14

DRAFT HOT SAKE

- Hot small (4 oz) 4.25
- Hot large (8 oz) 6.25

DRAFT COLD SAKE

- Cold Small (4 oz) 4.75
- Cold Large (8 oz) 6.75

SAKE BOMB

- Kirin Lg + small hot sake 9.5
- Kirin Lg + large hot sake 11
- Kirin Lg + small cold sake 10.5
- Kirin Lg + large cold sake 12



SAKE-TO-ME-RITA

A potent combination of flavored liquor, fruit juice,
10 oz bottle of sake 13 each



Our most popular flavors -
blue citrus, melon,
black raspberry,
peach-strawberry



7395 N La Cholla Blvd
 STE 312
 Tucson, AZ 85741
 (520) 877-8744

Nigiri Sushi (2 pieces per order)		Sushi Rolls (5 - 8 pieces per order)	
* Albacore (Shiro Maguro)	5.7	* Lobster Tail Roll	14.2
+ Crab (Kani)	5.2	^~ Mango Roll	10.2
+ Eel Fresh Water (Unagi)	7.5	* Mt. Fuji Roll	12
+^ Inari (Tofu)	4.1	^~ Oshinko Roll	4.6
* Mackerel (Saba)	5.2	*~ Philly Roll	9.3
+~ Octopus (Tako)	6.3	*~ Smoked Philly Roll	10.7
+ Omelet (Tamago)	4.1	* Rainbow Roll	13.1
*~ Salmon (Sake)	6	+ S.G. Roll	7.5
*~ Smoked Salmon	7.1	* S.G. Roll (Deluxe)	10.9
*~ Salmon Roe (Ikura)	8.5	*~ Salmon Roll	7.6
*~ Scallop (Hotategai)	5.7	+ Salmon Skin Roll	7.1
+~ Scallop (Baked)	6.5	+~ Shrimp Roll	8.3
*~ Scallop (Spicy)	6.3	* Shrimp Tempura Roll	9.3
+~ Shrimp (Ebi)	5.2	* Soft Shell Crab Roll	13.1
* Smelt Egg (Masago)	5.2	* Spanish Roll	13.1
*~ Tuna (Maguro)	6	+ Sunshine Roll	11.2
*~ White Fish (Shiromi)	5.2	+ Tempura Roll	9.3
*~ Yellowtail (Hamachi)	6	+ Tootsie Roll	9.6
Sashimi Substitutions are extra on combinations		*~ Tuna Roll	6.9
		^~ Vegetarian Roll	5.7
* Hamachi Jalapeno	14.5	* Volcano Roll	10.1
* Seared Red Tuna (7)	17.5	*~ Yellowtail Roll	6.9
*~ Salmon (5)	14.2	Spicy Rolls (5 - 8 pieces per order)	
*~ Tuna (5)	14.2	* Albuquerque Roll	12.7
*~ Yellowtail (5)	14.2	* Arizona Roll	8.7
* Combination (sm-12)	27.3	* Awesome Roll	15.8
* Combination (med-20)	41.5	* Baja Jalapeno Roll	14.7
* Combination (lg-35)	65.5	+ Broadway Roll	9.6
Sushi Rolls (5 - 8 pieces per order)		* Burrito Roll	12.4
		+ CA (Spicy) Roll	6.9
+~ Alaskan Roll	6.9	+ Captain Crunch Roll	12.4
^~ Avocado Roll	8.7	+ Crab (Spicy) Roll	6.9
* Banzai Roll	12.5	* Crunchy Spicy Tuna Roll	10.2
+ California Roll	6	* Fat Boy Roll	15.8
+ CA Roll (Baked)	7.1	* Firecracker Roll	14.8
+ CA Roll (Tempura)	9.3	* New Orleans Roll	11.5
+ Caterpillar Roll	13.1	+~ Octopus (Spicy) Roll	8.2
+ Crunch Roll HR	6.3	* Red Dragon Roll	13.1
^~ Cucumber Roll	4.6	*~ Salmon (Spicy) Roll	8.6
^~ Cucumber/Avocado Ro	5.5	+ Sonoran Roll	13.9
+ Dragon Roll	12.1	* Sunset Roll	12.4
+ Eel (Fresh Water) Roll	10.7	*~ Tuna (Spicy) Roll	8.1
^ Garden Roll	9.9	* Wild Roll	13.7
+ Las Vegas Roll	10.9	*~ Yellowtail (Spicy) Roll	8.1
Extras			
Avocado (1/2 Sliced)	3	Ponzu Sauce	0.5
Eel Sauce	0.5	Ponzu (Spicy)	1
Jalapenos (1)	0.5	Soy Paper	1
Lemons (1/2)	0.5	Yummy Sauce	1

+ Cooked ^ Vegetarian ~ Gluten Free Rev111221

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ALASKAN ROLL
cooked salmon + mayo sauce, avocado, cucumber



AVOCADO ROLL
avocado and cucumber inside, avocado on top



BANZAI ROLL
California roll + cream cheese, tuna on top



CALIFORNIA ROLL
crab, avocado, cucumber



CALIFORNIA ROLL (BAKED)
California roll baked with mayo sauce



CALIFORNIA ROLL (TEMPURA)
tempura fried California roll w/ eel sauce



CATERPILLAR ROLL
freshwater eel & cucumber inside, avocado & eel sauce on top



CRUNCH HR
crab + mayo sauce, tempura flakes + eel sauce



CUCUMBER ROLL



CUCUMBER/AVOCADO ROLL



DRAGON ROLL
California roll inside, freshwater eel and eel sauce on top



EEL (FRESHWATER) ROLL
freshwater eel, avocado, cucumber, eel sauce



GARDEN ROLL
sweet potato tempura and yamagobo (pickled mountain carrot) inside, topped with avocado and served with honey jalapeño sauce



LAS VEGAS ROLL
crab, salmon, cream cheese, avocado & masago inside, tempura fried & eel sauce on top



LOBSTER TAIL ROLL
lobster tail + mayo sauce, avocado, cucumber, masago



MANGO ROLL
avocado, tomato and cucumber wrapped in soy paper, mango & blueberries on top, served with mango sauce



MT. FUJI ROLL
California roll with baked scallops & mayo sauce, masago & green onion on top



OSHINKO ROLL
Japanese pickled radish



PHILLY ROLL
salmon, avocado, cream cheese



SMOKED PHILLY ROLL
smoked salmon, avocado, cream cheese



RAINBOW ROLL
California roll inside, tuna, salmon, yellowtail, white fish, avocado, shrimp on top



S.G. ROLL
shrimp, crab, avocado, cucumber



S.G. (DELUXE) ROLL
shrimp, crab, avocado, cucumber inside, salmon on top



SALMON ROLL
salmon, avocado, cucumber



SALMON SKIN ROLL
salmon skin, cucumber, dried bonito flakes, yamagobo (pickled burdock)



SHRIMP ROLL
shrimp, avocado, cucumber



SHRIMP TEMPURA ROLL
shrimp tempura, mayo sauce, avocado, cucumber, masago on top



SOFT SHELL CRAB ROLL
soft shell crab, avocado, cucumber, masago



SPANISH ROLL
crab+mayo sauce, avocado and cucumber inside, topped with salmon, lemon and cilantro, served with chili sauce



SUNSHINE ROLL
California roll inside, shrimp on top



TEMPURA ROLL
crab, shrimp, cream cheese, avocado inside, tempura fried & eel sauce on top



TOOTSIE ROLL
crab + mayo sauce inside, tempura flakes & eel sauce on top



TUNA ROLL
fresh tuna



VEGETARIAN ROLL
cucumber, avocado, lettuce, oshinko (pickled radish)



VOLCANO ROLL
salmon, crab, shrimp, cream cheese, cucumber, avocado baked with mayo sauce, masago and green onion on top (no rice)



YELLOWTAIL ROLL
yellowtail + green onion

Appetizers



DYNAMITE



GREEN MUSSELS



JALAPEÑO POPPERS



MONKEY BRAIN



FRIED OYSTER



OYSTER (6PCS)



OYSTER SHOOTER



SPICY TACOS



SPICY TUNA TATOR TOTS



TEMPURA
available in:
• vegetable (7 pcs)
• shrimp (5 pcs)
• shrimp(3) & vegetable
• chicken (5 pcs)
• chicken(3) & vegetable



YELLOWTAIL COLLAR (hamachi kama)

Poke



- ALOHA POKE BOWL
- SPICY ALOHA POKE BOWL
- RAINBOW POKE BOWL
- POKE SALAD

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Spicy Rolls

ALBUQUERQUE ROLL



ARIZONA ROLL



AWESOME ROLL



BAJA JALAPEÑO ROLL



BROADWAY ROLL



BURRITO ROLL



SPICY CALIFORNIA ROLL



CAPTAIN CRUNCH ROLL



SPICY CRAB ROLL



SPICY CRUNCHY TUNA ROLL



FAT BOY ROLL



FIRECRACKER ROLL



NEW ORLEANS ROLL



SPICY OCTOPUS ROLL



RED DRAGON ROLL



SPICY SALMON ROLL



SONORAN ROLL



SUNSET ROLL



SPICY TUNA ROLL



WILD ROLL



SPICY YELLOWTAIL ROLL



Nigiri Sushi

ALBACORE SHIRO MAGURO



CRAB KANI



FRESHWATER EEL UNAGI



INARI (tofu skin)



MACKEREL SABA



OCTOPUS TAKO



OMELET TAMAGO



SALMON SAKE



SMOKED SALMON



SALMON ROE IKURA



SCALLOP HOTATEGAI



BAKED SCALLOP



SPICY SCALLOP



SHRIMP EBI



SMELT EGG MASAGO



TUNA MAGURO



WHITE FISH SHIROMI



YELLOWTAIL HAMACHI



Sashimi

SEARED RED TUNA TATAKI (7)



SALMON (5)



TUNA (5)



YELLOWTAIL (5)



HAMACHI JALAPEÑO (6)

Carpaccio style yellowtail sashimi with amazu ponzu sauce



COMBINATION (SM-12)



COMBINATION (MED-20)



COMBINATION (LG-35)

