

## SOUP AND SALAD

<input type="radio"/> MISO SOUP	3
<input type="radio"/> EDAMAME	3.5
<input type="radio"/> GARLIC & SOY EDAMAME	4
<input type="radio"/> HOUSE GREENS	5
<input type="radio"/> SEAWEED SALAD	5
<input type="radio"/> SQUID SALAD	6
<input type="radio"/> CUCUMBER SALAD	4
<input type="radio"/> SEARED AHI TUNA SASHIMI SALAD	10
MANGO, AVOCADO, PINEAPPLE, JICAMA, AND YOUNG FIELD GREENS TOSSED IN SOY GINGER VINAIGRETTE	
<input type="radio"/> MISO CALAMARI SALAD	5
CRISP CALAMARI, SWEET ONION, TOMATO, CUCUMBER, FIELD GREENS TOSSED IN MISO VINAIGRETTE	

## SIZZLE SASHIMI

THE FOLLOWING ARE LIGHTLY SEARED WITH A DRIZZLE OF HOT EXTRA VIRGIN OLIVE OIL.

<input type="radio"/> TUNA	12
WHITE WINE TRUFFLE VINAIGRETTE, TOBIKO, WITH WASABI LIME AIOLI	
<input type="radio"/> YELLOWTAIL	12
PICO DE GALLO AND A ROASTED JALAPENO MISO VINAIGRETTE	

## SASHIMI

5-6 PC

TUNA*	11	<input type="radio"/>
YELLOWTAIL*	11	<input type="radio"/>
SALMON*	10	<input type="radio"/>
SEA BASS*	11	<input type="radio"/>
SMOKED SALMON	10	<input type="radio"/>
OCTOPUS	8	<input type="radio"/>
ALBACORE TATAKI*	11	<input type="radio"/>
TUNA TATAKI*	11	<input type="radio"/>

## TRADITIONAL ROLLS

CALIFORNIA	4	<input type="radio"/>
SPICY TUNA*	4	<input type="radio"/>
SPICY YELLOWTAIL*	6	<input type="radio"/>
SPICY SALMON*	6	<input type="radio"/>
CATERPILLAR	11	<input type="radio"/>
SOFT SHELL CRAB	9	<input type="radio"/>
CUCUMBER	3	<input type="radio"/>
SPICY SHRIMP	6	<input type="radio"/>
SPICY SCALLOP*	6	<input type="radio"/>
SPICY CRAB	5	<input type="radio"/>
VEGAS	11	<input type="radio"/>
DRAGON	11	<input type="radio"/>
SALMON SKIN	5	<input type="radio"/>
TOOTSIE	8	<input type="radio"/>
YELLOWTAIL SCALLION*	5	<input type="radio"/>
AVOCADO	4	<input type="radio"/>
EEL CUCUMBER	5	<input type="radio"/>
TUNA*	5	<input type="radio"/>
VEGETABLE	4	<input type="radio"/>
RAINBOW*	11	<input type="radio"/>
PHILADELPHIA	7	<input type="radio"/>
SHRIMP TEMPURA	7	<input type="radio"/>

## SMALL PLATES

<input type="radio"/> PORK AND SCALLOP GYOZA	5
TENDER DUMPLINGS FILLED WITH SPICY MINCED PORK AND GOLDEN SCALLOPS WITH A LIME ZEST PONZU DIPPING SAUCE	
<input type="radio"/> HAWAIIAN TUNA POKE TACOS	8
SPICY MARINATED BIG EYE TUNA WITH AVOCADO, RIPE MANGO AND CRUSHED MACADAMIA NUTS	
<input type="radio"/> PEARL BOTTLE ROCKETS	5
SHRIMP, SCALLION, AND CREAM CHEESE EGG ROLLS WITH A COOL PEACH CHILI DIPPING SAUCE	
<input type="radio"/> ROCK SHRIMP TEMPURA	10
CRISPY ROCK SHRIMP LAYERED WITH YUZU MAYO AND WASABI PEA DUST	
<input type="radio"/> CHICKEN KARAAGE	5
TENDER FRIED CHICKEN BITES, BASTED WITH SAKAI, MIRIN, AND KOREAN CHILIES SERVED WITH FRESH LIME AND SANCHU PEPPER SALT AND A SPICY AIOLI DIP	
<input type="radio"/> KOREAN PORK POT	10
TENDER ROASTED PORK WITH CHILIES, SWEET ONION AND SWEET PINEAPPLE SAUCE SERVED WITH MOO SHOO WRAPPERS	
<input type="radio"/> COCONUT SHRIMP	5
MEXICAN SHRIMP CRUSTED WITH COCONUT FLAKE AND LIGHTLY FRIED SERVED WITH A COOL PEACH CHILI DIPPING SAUCE	
<input type="radio"/> HAWAIIAN BABY BACK RIBS	8
TENDER BABY BACK PORK RIBS IN A HOISEN PINEAPPLE GINGER GLAZE WITH ASIAN COLE SLAW	
<input type="radio"/> GINGER & THAI CHILI FRIED CALAMARI	5
TENDER CALAMARI LIGHTLY FRIED AND TOSSED WITH FRESH GINGER, GARLIC, CILANTRO AND THAI CHILIES WITH A WASABI LIME MAYO DIP	
<input type="radio"/> BIG EYE TUNA CEVICHE	9
FRESH LIME, JICAMA, PINEAPPLE, AVOCADO, AND JALAPENO WITH CRISPY WONTON CHIPS	

## SUSHI

2 PC

TUNA*	5	<input type="radio"/>
YELLOWTAIL*	5	<input type="radio"/>
SALMON*	5	<input type="radio"/>
SEA BASS*	5	<input type="radio"/>
SMOKED SALMON	5	<input type="radio"/>
OCTOPUS	4	<input type="radio"/>
ALBACORE*	5	<input type="radio"/>
SNOW CRAB	6	<input type="radio"/>
FRESH WATER EEL	5	<input type="radio"/>
SHRIMP	4	<input type="radio"/>
SWEET SHRIMP*	5	<input type="radio"/>
SQUID*	4	<input type="radio"/>
SCALLOP*	4	<input type="radio"/>
SALMON EGG*	4	<input type="radio"/>
SMELT EGG*	4	<input type="radio"/>
FLYING FISH ROE*	4	<input type="radio"/>
QUAIL EGG*	1	<input type="radio"/>
SWEET EGG	3	<input type="radio"/>
MACKEREL*	3	<input type="radio"/>

## SIGNATURE ROLLS

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- **CAPTAIN CRUNCH** 6  
TEMPURA SWEET POTATOES, CRAB STICK, CUCUMBERS AND TEMPURA CRUNCHIES ROLLED AND TOPPED WITH AVOCADO AND DRIZZLED WITH A SWEET SOY GLAZE
- **TIKI TORCH** 9  
CRAB STICK AND CUCUMBER ROLLED AND TOPPED WITH SHRIMP, AVOCADO AND FRESHWATER EEL. FINISHED WITH SAMBAL AND A SWEET SOY GLAZE THEN PLACED IN ALUMINUM POUCH ON A BED OF SLICED ORANGES AND IGNITED UNTIL WARM
- **WHOOB BASS\*** 6  
SPICY CRAB MIX AND CUCUMBER ROLLED AND TOPPED WITH SEABASS, AVOCADO, THINLY SLICED ORANGE AND A PONZU VINAIGRETTE
- **CRAB DADDY\*** 10  
TEMPURA ASPARAGUS, CUCUMBER AND AVOCADO ROLLED AND TOPPED WITH TUNA AND SNOW CRAB SERVED WITH A GARLIC SOY VINAIGRETTE AND TOPPED WITH A ROASTED PEPPER AIOLI
- **FAKE AND BAKE\*** 6  
SPICY CRAB MIX AND CUCUMBER ROLLED AND TOPPED WITH SEARED SALMON, DYNAMITE AIOLI AND DRIZZLED WITH A SWEET SOY GLAZE
- **PEARL NECKLACE\*** 10  
SPICY YELLOWTAIL, SHRIMP TEMPURA AND CUCUMBER ROLLED AND TOPPED WITH SEARED YELLOWTAIL, THINLY SLICED JALAPENOS AND A ROASTED JALAPENO MISO VINAIGRETTE
- **SUNSET STRIP\*** 6  
SPICY YELLOWTAIL, CREAM CHEESE, CUCUMBER, AVOCADO AND DAIKON SPROUTS ROLLED AND TOPPED WITH SALMON, THINLY SLICED LEMON, PONZU SAUCE AND A WASABI LIME AIOLI
- **RED ZEPPELIN\*** 10  
SPICY TUNA, SHRIMP TEMPURA AND CUCUMBER ROLLED AND TOPPED WITH TUNA, A ROASTED RED PEPPER AIOLI AND SERVED OVER A KEY LIME ZEST VINAIGRETTE
- **SURF & TURF\*** 9  
SHRIMP TEMPURA, GRILLED ASPARAGUS AND CUCUMBER ROLLED AND TOPPED WITH SEARED BEEF TENDERLOIN AND A SESAME ONION VINAIGRETTE
- **RICE CRISPY\*** 6  
SPICY SALMON, AVOCADO, CUCUMBER AND CREAM CHEESE ROLLED AND TEMPURA'D AND DRIZZLED WITH A SWEET SOY GLAZE
- **NAPOLEON DYNAMITE** 10  
TEMPURA SHRIMP AND CUCUMBER ROLLED AND TOPPED WITH BAKED LOBSTER DYNAMITE, GREEN ONIONS AND DRIZZLED WITH A SWEET SOY GLAZE
- **HAMACHI POPPER** 8  
YELLOWTAIL, CREAM CHEESE AND JALAPENO ROLLED AND TEMPURA'D AND DRIZZLED WITH A SWEET MISO GLAZE
- **FISH SHTICKS** 6  
SPICY CRAB MIX AND AVOCADO, ROLLED AND TEMPURA'D, TOPPED WITH SPICY TUNA AND DRIZZLED WITH A RED PEPPER AIOLI AND SWEET SOY GLAZE