

\$10 HAPPY HOUR FOOD

HALF PRICE WINE BY

3PM-6PM

EXCEPT HOLIDAYS

2 COD SLIDERS

Tempura Cod . Whipped Tartar . Sweet Coleslaw

2 MINI BURGERS

Angus Beef . Caramelized Onion . Cheese . Truffle Mayo

2 BEEF YAKITORI

Asian Marinated Skirt Steak . Sweet Soy Glaze

5 STUFFED DATES

Bacon Wrapped . Blue Cheese & Walnut Stuffed Dates
Balsamic Glaze

COCONUT SHRIMP

Jalapeno Curry Cilantro Sauce

BOOM BOOM SPICY SHRIMP

Spicy Sauce . Sweet Baby Peppers Over Mixed Greens

RAW BAR & SUSHI

5 - Oysters - 1/2 Shell

6 - MIDDLE NECK CLAMS - 1/2 Shell

CRUNCHY TUNA ROLL

Tuna . Avocado . Tempura Flakes . Spicy mayo
Sesame Seeds

CALIFORNIA ROLL

Kanikama Crab . Avocado . Cucumber . Masago
Sesame Seeds

SALMON ROLL

Salmon . Tempura Flake . Spicy Sauce

POKE

Tuna Or Salmon Over Sushi Rice With Avocado .
Scallions . Jalapeno . Seaweed Salad . Sesame Seeds

CEVICHE OF THE DAY

THE GLASS

*HOUSE WHITE

*Pinot Grigio

Coastal Vine Ca.

*Chardonnay

Coastal Vine Ca.

*Sauvignon Blanc

Coastal Vine Ca.

*White Zinfandel

Coastal Vine Ca.

*Riesling

Pacific Rim Wa.

*Rose

Seeker - France

*Moscato

Cupcake - Italy

*HOUSE RED

*Cabernet

Coastal Vine Ca.

*Malbec

Mendoza - Arg.

*Chianti

Palladio - Italy

*Pinot Noir

Coastal Vine Ca.

*Merlot

Coastal Vine Ca.

\$4 BEER

Bud Light . Budweiser . Free Dive IPA

Becks N/A . Michelob Ultra . Sapporo

Corona Light . Corona Extra . Stella Artois

Stella Artois Cider . Sweet Water XPA

Funky Buddha Hop Gun IPA . Yuengling Lager

Blue Moon . Founders Breakfast Stout

\$8 MIXED DRINKS / \$10 MARTINI'S

Vodka - Absolut . Stolichnaya . Tito's

Gin - Beefeaters . Bombay

Rum - Bacardi . Mount Gay

Tequila - Jose Cuervo Silver . Espolon Blanco

Whiskey - Southern Comfort . 1792 . Jim Beam

Irish Whiskey - Proper Twelve

Canadian Whiskey - Canadian Club . Seagram's

Scotch - Cutty Sark . Dewar's

Corkage Fee Is \$25 First Bottle

CONSUMING RAW OR UNDERCOOKED FOOD SUCH AS OYSTERS, CLAMS, SHELLFISH, SEAFOOD, SUSHI, EGGS, POULTRY, LAMB, BEEF, MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH CONDITIONS.

CHEF'S SPECIAL ROLLS

CRAZY OCEAN ROLL 24

Shrimp Tempura Roll, Topped With Salmon, Hamachi, Kanikama Mixture, Tempura Flakes, Masago, Spicy Mayo, Sesame Seeds

MIAMI DOLPHIN ROLL 22

Hamachi, Tuna, Salmon, Asparagus, Avocado, Scallions, Topped With Crunchy Tuna, Spicy Mayo



SUSHI LOBSTER ROLL 28

Lobster, Avocado, Asparagus, Tobiko, Sesame Seeds, Crab Salad On Top

🔥 FIRECRACKER TUNA ROLL 20

Tuna, Avocado, Cilantro, Jalapeno, Tempura Flakes, Topped With Tuna

SUSHI ROLLS

CALIFORNIA ROLL 18

Real Crab, Avocado, Cucumber, Masago, Sesame Seeds



SHRIMP TEMPURA ROLL 14

Shrimp, Avocado, Asparagus, Masago, Eel Sauce

VEGETABLE ROLL 13

*Cucumber, Avocado, Asparagus, Carrots
*Seaweed On The Outside**

CRUNCHY TUNA ROLL 14

Tuna, Avocado, Tempura Flakes, Spicy Mayo, Sesame Seeds

🔥 MEXICAN ROLL 14

Crunchy Shrimp Tempura, Avocado, Jalapeno, Sesame Seeds, Spicy Mayo

SPIDER ROLL (FRIED) 16

Tempura Soft Shell Crab, Avocado, Asparagus, Masago, Sesame Seeds, Eel Sauce,

JB ROLL 14

*Salmon, Cucumber, Cream Cheese, Scallion, Sesame Seeds
*Seaweed On The Outside**



RAINBOW ROLL 24

California Roll Topped With Tuna, Salmon, Hamachi, Avocado, Sesame Seeds

DRAGON ROLL 19

Shrimp Tempura Roll Topped With Tuna

ADD MASAGO TO ANY ROLL \$2

Soy Paper is available with additional charge

SUSHI & SASHIMI PLATTERS

DELUXE SASHIMI 35

9Pcs. Sashimi, Bluefin Tuna, Salmon. Hamachi, Tuna Yuki Martini Salad

FOR ONE 40

4Pcs. Sashimi, 3Pcs. Nigiri, One Spicy Tuna Roll

FOR TWO 70

*9Pcs. Sashimi, 6Pcs. Nigiri
One Spicy Tuna Roll & One Dragon Roll*



NIGIRI - 2PC

SASHIMI - 3PC

NIGIRI/SASHIMI

TAKO OCTOPUS 7 / 8

HAMACHI YELLOWTAIL 6 / 7

UNAGI FRESH WATER EEL 7 / 8

EBI COOKED SHRIMP 5 / 6

SAKE SALMON 6 / 7

MAGURO TUNA 7 / 8

SUPAISHIMAGURO 🔥 SPICY TUNA 8 / 9

IKURA SALMON ROE 7 NIGIRI

SMALL PLATE

EDAMAME 8

Japanese Soybeans, Steamed, Salted

WAKAME 8

Seaweed Salad, Sliced Cucumbers

TAKO SU 16

Sliced Octopus, Cucumbers, Daikon, Rice Vinegar



SAKE

SHO CHIKU BAI NIGORI – UNFILTERED (COLD)

SHO CHIKU BAI NIGORI – FILTERED (WARM)

SHO CHIKU BAI NIGORI – FILTERED (COLD)

SERVING SIZE

SMALL 10 - MEDIUM 12 - LARGE 14

Corkage Fee Is \$25 First Bottle