



SMALL PLATES:

OMASAKI NIGIRI*: \$18

Sweet Peppers, Cucumber, Onion, Jalapeño & Lime Juice

SEAWEED SALAD (VEGAN - GF): \$12

SUNOMONO SALAD (GF): \$14

Marinated Cucumber, Mirin, Lime, Sesame Oil, Sugar Cane, Mint

TUNA POKE* (GF): \$18

Crispy Nori, Avocado, Yuzu, Toasted Sesame, Shallot, Mint

SASHIMI* (GF): \$22

Lemon, Jalapeño, Cilantro

ROLLS:

WICKED TUNA*: \$27

Ahi Tuna, Spicy Tuna, Cucumber, Almonds, Toasted Coconut, Honey

DRAGON ROLL: \$25

BBQ Eel, Cucumber, Asparagus, Avocado, Eel Sauce

JALAPENO CRAB ROLL: \$26

Tempura Soft Shell Crab, Dynamite Crab, Scallions, Cream Cheese, Sesame Seeds

GT ROLL*: \$26

Albacore Shrimp, Charred Carrot, Dashi Glaze, Crispy Sweet Potato

FUTO MAKI (VEGAN): \$22

Tofu, Asparagus, Cucumber, Yama Gobo, Seaweed Salad, Ponzu

*Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illness. VEG

- Vegetarian, GF- Gluten Free

7.5% VAT

