



Appetizers

Gyoza - Traditional Pork Dumplings Pan Cooked With Chili Ponzu Sauce - \$7

Edamame - Asian Soy Beans Seasoned With Salt - \$5

Egg Rolls - Traditional Egg Rolls Made With Chicken, Deep Fried, Served With Homemade Sweet & Sour Sauce - \$6

Crab Rangoon - Fresh Crab Meat, Cream Cheese, Handmade In Wonton Wrapper - \$8

Stuffed Avocado - Crab Stuffed Avocado, Tempura Flakes, Eel Sauce & Spicy Mayo - \$9

Tuna Tartare - Sesame Ginger Marinated Tuna, Served Over Avocado & Cucumber, With Green Onions, & Citrus Chili Sauce, Garnished With Micro Greens & Tempura Flakes - \$12

Hamachi Tacos - Orange Ginger Soy Marinated Yellow Tail, Avocado Chutney, With Cherry Tomatoes & Micro Greens - \$9

Tuna Tataki - Blackened Sesame Tuna, Pan Seared (rare) Served With Avocado Chutney, Drizzled With Ponzu & Spicy Mayo - \$13

Cucumber Sliders - Cucumbers With Shrimp, Mango, Nori, Avocado, Sesame Seeds, Red Tobiko, Spicy Mayo - \$7

Green Lip Muscles - Baked With Spicy Crab Mix, Sweet Soy Mayo, Drizzled With Eel Sauce & Spicy Mayo, Served With House Made Kimchi Slaw - \$11

Jalapeño Bomb - Pork Belly Stuffed Jalapeño, Baked With House Made BBQ Sauce & Cheddar Cheese, Topped With Pico Di Gallo, Tempura Flakes, Drizzled With Teriyaki Sauce - \$8

Sesame Carpaccio - Thinly Sliced Tuna & Salmon, Micro Greens, Wasabi Tobiko, Sesame Seeds, Sesame Chili Oil - \$12

Salads

Seaweed Salad - Crab, Seaweed, Sesame Seeds, Cucumber, Masago, Micro Greens, Ponzu Vinaigrette - \$6

House Salad - Romaine, Carrots, Red Cabbage, Cherry Tomatoes, House Ginger Dressing - \$5

Kimchi Salad - Kimchi, Spicy Crab Mix, Micro Greens, Avocado, Sweet Mango Vinaigrette - \$7

Poke Bowls

Seaweed & Kimchi - Seaweed, Kimchi, Carrots, Avocado, Cucumber, Sesame Seeds, Micro Greens, Red Cabbage, Roasted Edamame, Ponzu Vinaigrette - \$11

Caribbean - Salmon, Tuna, Mango, Cucumber, Red Cabbage, Wasabi Tobiko, Green Onions, Tempura Flakes, Sesame Seeds, Nori Sprinkles Shichimi Mango Dressing - \$17

Hawaiian - Tuna Steak Marinated In A Citrus Soy, Served With Grilled Pineapple, Avocado, Cucumber, Sliced Jalapeños, Micro Greens, Pineapple Chili Dressing - \$16

Ginger Chicken - Ginger Marinated Grilled Chicken, Avocado, Cucumbers, Carrots, Radishes, With Ginger Dressing - \$14

Build Your Own - 2 Choice Of Fish, & A Choice Of 3 Vegetables - \$18

Fish: Tuna, Salmon, Yellow Tail, Eel, Halibut, Shrimp, Scallops, Salmon Eggs

Veggies: Cucumber, Avocado, Carrots, Red Cabbage, Jalapeños, Napa Cabbage, Kimchi, Seaweed

Dressing: Ginger, Pineapple Chili, Ponzu Vinaigrette, Shichimi Mango, Eel Sauce, Wasabi Mayo, Spicy Mayo, Teriyaki



Sushi Burritos

Ocean - Spicy Tuna mix, Salmon, Shrimp, Yellow Tail, Crab Stick, Avocado, Cucumber, Masago, Red Cabbage, Spicy Mayo, Micro Greens, Tempura Flakes - \$15

Sesame Tofu - Grilled Tofu, Red Cabbage, Carrots, Bean Sprouts, Avocado, Cucumber, Red Peppers, Micro Greens, Teriyaki Sauce - \$12

Steak & Shrimp - Steak, Shrimp, Spicy Garlic Cream Cheese, Avocado, Cucumber, Red Cabbage, Red Peppers, Carrots, Green Onions, Red Tobiko, Spicy Mayo - \$14

Chicken & Crab - Grilled Chicken Marinated In Sriracha Sauce, Avocado, Cucumber, Red Cabbage, Red Tobiko, Green Onions, Tempura Flakes - \$13

Build Your Own - Choice Of Protein, & A Choice Of 3 Vegetables, - \$15

Protein: Tuna, Salmon, Yellow Tail, Eel, Halibut, Shrimp, Scallops, Chicken, Steak

Veggies: Cucumber, Avocado, Carrots, Red Cabbage, Jalapeños, Napa Cabbage

Choice Of Sauce: Ginger, Pineapple Chili, Ponzu Vinaigrette, Shichimi Mango, Eel Sauce, Wasabi Mayo, Spicy Mayo, Teriyaki

Ramen

Turn Up The Heat...Spicy Noodles Available Add \$2

Chicken - Grilled Chicken, Shiitaki Mushrooms, Roasted Jalapeños, Cilantro, Green Onions, Baby Bok Choy, Red Peppers, Red Onions, Soft Boiled Egg - \$15

Pork - Bone In Pork Chop, Jalapeños, Roasted Corn On The Cob, Baby Bok Choy, Cilantro, Green Onions, Soft Boiled Egg - \$17

Seafood - Shrimp, Lobster, Scallops, Masago, Red Snapper, Fried Calamari, All In a Spicy Miso Broth, With Baby Bok Choy, Red Radish, Green Onions, Soft Boiled Egg, Nori Sheet - \$19

Veggie - Teriyaki Marinated Tofu, Bean Sprouts, Spinach, Shiitaki Mushrooms, Carrots, Red Radish, Baby Bok Choy, Green Onions, Soft Boiled Egg, Nori Sprinkles, Micro Green - \$13

Entrée

Upgrade White Rice to Fried Rice \$2

Chicken Teriyaki - Grilled Chicken, Grilled Vegetables, White Rice - \$14

Steak Teriyaki - Grilled NY Strip Steak, Grilled Vegetables, White Rice - \$17

Salmon Teriyaki - Pan Cooked Salmon, Grilled Vegetables, White Rice - \$19

Hibachi Sesame Scallops - Scallops With Lemon & Soy, White Rice, Grilled Vegetables - \$21

Honey Sriracha Tofu - Honey Sriracha Marinated Tofu, Grilled Vegetables, Shiitake Mushrooms, Bean Sprouts, Baby Bok Choy, Sesame Seeds, Green Onions - \$14

Sides

Fried Rice - \$5

Spicy Pork Belly Fried Rice - \$7

White Rice - \$3

Grilled Vegetables - \$4

Soft Boiled Egg - \$2

Dessert

Japanese Crêpe - House Made Crêpe Batter, Stuffed With Cream Cheese Frosting, Topped With Fresh Berries, Chocolate & Caramel Drizzle - \$7

Mochi Ice Cream - Chocolate, Green Tea, Red Bean, Vanilla, Strawberry - \$4

Omakase

SUSHI SAKERAMEN ★ おまかせ

TRADITIONAL ROLLS

CALIFORNIA ROLL
AVOCADO, CUCUMBER, CRAB - STICK

AVOCADO ROLL
AVOCADO

VEGETABLE ROLL
AVOCADO, CUCUMBER, CARROTS, SHITAKES MUSHROOMS, GOBO

PHILADELPHIA ROLL
CREAM CHEESE, AVOCADO, SMOKED SALMON

SPICY TUNA
TUNA, AVOCADO, CUCUMBER, MICRO GREENS

SPICY SALMON
SALMON, AVOCADO, CUCUMBER, MICRO GREENS

EEL ROLL
AVOCADO, CUCUMBER, EEL SAUCE

CRAB MEAT ROLL
SNOW CRAB MIX, CUCUMBER

CUCUMBER ROLL 3.5 / 6PC
CUCUMBER

TUNA ROLL
TUNA, MICRO GREENS 6 PCS

SALMON ROLL
SALMON, MICRO GREENS 6 PCS

YELLOW TAIL ROLL 5.5
YELLOW TAIL, GREEN ONIONS 6 PCS

BEEF TEMPURA ROLL 7.5
NY STRIP STEAK, MOZZARELLA CHEESE, DEEP FRIED IN TEMPURA BATTER, EEL SAUCE, SRIRACHA

RAINBOW ROLL 10
CRAB STICK, AVOCADO, CUCUMBER, ROLLED IN SOY PAPER, TOPPED WITH SALMON, RED SNAPPER, TUNA, SHRIMP, YELLOW TAIL, WASABI TOBIKO, RED TOBIKO, DRIZZLED WITH WASABI MAYO

SCALLOP ROLL 7.5
SCALLOPS, CUCUMBER, AVOCADO, MICRO GREENS, EEL SAUCE

SIGNATURE ROLLS

5 **SESAME GRILLED SHRIMP ROLL** 12.5

AVOCADO, CUCUMBER, SPICY CRAB MIX, DRIZZLED WITH EEL SAUCE, SPICY MAYO

5.5 **KING DRAGON ROLL** 14.5

SHRIMP TEMPURA, AVOCADO, TOPPED WITH EEL FISH, RED TOBIKO, TEMPURA FLAKES, DRIZZLED WITH EEL SAUCE

6.5 **CRUNCHY LOBSTER ROLL** 15.5

SPICY LOBSTER MIX, AVOCADO, MASSAGO, MICRO GREENS, ROLLED IN TEMPURA FLAKES, DRIZZLED WITH SESAME CHILI OIL, SPICY MAYO

6 **SALMON CEVICHE ROLL** 11.5

LIME CURED SALMON, AVOCADO, CUCUMBER, PICO DE GALLO WITH A HABANERO AVOCADO CREAM SAUCE PEPPER ICON

7 **MILLION DOLLAR BACON ROLL** 10

MILLION DOLLAR BACON, JALAPENOS, CREAM CHEESE, TOPPED WITH AVOCADO AND CILANTRO, TERIYAKI

12 **HOT PHILADELPHIA ROLL** 9.5

TRADITIONAL PHILADELPHIA ROLL, DEEP FRIED IN TEMPURA BATTER, DUSTED WITH SHICHIMI CHILI POWDER, DRIZZLED WITH SPICY MAYO

6 **TUNA SASHIMI ROLL** 14.75

TUNA WRAPPED AROUND RICE, SHRIMP AND AVOCADO, TOPPED WITH SESAME SEEDS, GREEN ONIONS, PONZU CHILI VINAIGRETTE

5 **AVOCADO LOVER** 10.5

CRAB STICK, AVOCADO, CUCUMBER, TOPPED WITH AVOCADO, SEAWEED SALAD, RED TOBIKO, MICRO GREENS, CHILI PONZU VINAIGRETTE

10.5 **MEXICAN ROLL** 13.5

AVOCADO, CUCUMBER, CILANTRO, TOPPED WITH WHITE FISH MEDLEY IN A LIME JALAPENO, CHILI SAUCE

SIGNATURE ROLLS

OMAKASE ROLL 15

SCALLOPS, CRAB - STICK, AVOCADO, GREEN ONION, BAKED WITH A SWEET SOY MAYO AND SRIRACHA SAUCE, TOPPED WITH MASSAGO AND RED TOBIKO

815 ROLL 12.5

CALIFORNIA ROLL WRAPPED IN SALMON AND BAKED WITH SWEET SOY MAYO SAUCE, TOPPED WITH SPICY TUNA AND CRAB MIX, DRIZZLED WITH EEL SAUCE AND SPICY MAYO

STATE STREET ROLL 13

CRAB - STICK, AVOCADO, CUCUMBER, MICRO GREENS, TOPPED WITH SPICY KING CRAB MIX AND RED TOBIKO DRIZZLED WITH SPICY MAYO SAUCE

MADDISON STREET ROLL 12

TUNA, CUCUMBER, MICRO GREENS, CRAB STICK, TOPPED WITH AVOCADO, WASABI - TOBIKO, JALAPENOS SLICES AND SRIRACHA SAUCE

SASHIMI

TUNA (MAGURO) 3.5
FATTY TUNA (TORO) MRKT
ALBACORE (SHIRO MAGURO) 3.75
SALMON (SAKE) 3
YELLOW TAIL (HAMACHI) 3.5
EEL (UNAGI) 3.5
OCTOPUS (TAKO) 3
SQUID (IKA) 2.5
SCALLOPS (HOTATEGAI) 3.5
SWEET SHRIMP (AMA EBI) 3.75
SHRIMP (EBI) 2.5
MACKEREL (SABA) 2.75
SURF CLAM (HOKEGAI) 3.25
SEA URCHIN (UNI) MRKT
ESCOLAR 3
HALIBUT (HIRAME) 2.75
SALMON EGGS (IKURA) 3
LOCHLANDER SALMON MRKT
TAMAGO (EGG) 2
RED SNAPPER (TAI) 3
SMELT EGG (MASSAGO) 3

