



## **Appetizers**

**Gyoza** - Traditional Pork Dumplings Pan Cooked With Chili Ponzu Sauce - \$8

**Edamame** - Asian Soy Beans Seasoned With Salt - \$7

**Egg Rolls** - Traditional Egg Rolls Made With Chicken, Deep Fried, Served With Homemade Sweet & Sour Sauce - \$7

**Crab Rangoon** - Fresh Crab Meat, Cream Cheese, Handmade In Wonton Wrapper - \$9

**Stuffed Avocado** - Crab Stuffed Avocado, Tempura Flakes, Eel Sauce & Spicy Mayo - \$10

**Tuna Tartare** - Sesame Ginger Marinated Tuna, Served Over Avocado & Cucumber, With Green Onions, & Citrus Chili Sauce, Garnished With Micro Greens & Tempura Flakes - \$13

**Spicy Garlic Shrimp** - Tiger Shrimp Encrusted With Our House Made Spicy Garlic Bread Crumbs, Baked With Sweet Mayo, Drizzled With Spicy Mayo, Garnished With Red Tobiko - \$13

**Tuna Tataki** - Blackened Sesame Tuna, Pan Seared (rare) Served With Avocado Chutney, Drizzled With Ponzu & Spicy Mayo - \$15

**Cucumber Sliders** - Cucumbers With Shrimp, Mango, Nori, Avocado, Sesame Seeds, Red Tobiko, Spicy Mayo - \$8

**Green Lip Muscles** - Baked With Spicy Crab Mix, Sweet Soy Mayo, Drizzled With Eel Sauce & Spicy Mayo, Served With House Made Kimchi Slaw - \$13

**Crab & Jalapeño Popper** - Cream Cheese And Spicy Crab Mix Stuffed Jalapeño, Deep Fried In Tempura Batter, Drizzled With Eel & Spicy Mayo - \$12

**Sesame Carpaccio** - Thinly Sliced Tuna & Salmon, Micro Greens, Wasabi Tobiko, Sesame Seeds, Sesame Chili Oil - \$14

## **Salads**

**Seaweed Salad** - Crab, Seaweed, Sesame Seeds, Cucumber, Masago, Micro Greens, Ponzu Vinaigrette - \$8

**House Salad** - Romaine, Carrots, Red Cabbage, Cherry Tomatoes, House Ginger Dressing - \$7

**Kimchi Salad** - Kimchi, Spicy Crab Mix, Micro Greens, Avocado, Sweet Mango Vinaigrette - \$9

## **Poke Bowls**

**Seaweed & Kimchi** - Seaweed, Kimchi, Carrots, Avocado, Cucumber, Sesame Seeds, Micro Greens, Red Cabbage, Roasted Edamame, Ponzu Vinaigrette - \$15

**Caribbean** - Salmon, Tuna, Mango, Cucumber, Red Cabbage, Wasabi Tobiko, Green Onions, Tempura Flakes, Sesame Seeds, Nori Sprinkles Shichimi Mango Dressing - \$19

**Hawaiian** - Tuna Steak Marinated In A Citrus Soy, Served With Grilled Pineapple, Avocado, Cucumber, Sliced Jalapeños, Micro Greens, Pineapple Chili Dressing - \$18

**Ginger Chicken** - Ginger Marinated Grilled Chicken, Avocado, Cucumbers, Carrots, Radishes, With Ginger Dressing - \$17

**Build Your Own** - 2 Choice Of Fish, & A Choice Of 3 Vegetables - \$19

**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 - \$17

**Sesame Tofu** - Grilled Tofu, Red Cabbage, Carrots, Bean Sprouts, Avocado, Cucumber, Red Peppers, Micro Greens, Teriyaki Sauce - \$15

**Steak & Shrimp** - Steak, Shrimp, Spicy Garlic Cream Cheese, Avocado, Cucumber, Red Cabbage, Red Peppers, Carrots, Green Onions, Red Tobiko, Spicy Mayo - \$16

**Chicken & Crab** - Grilled Chicken Marinated In Sriracha Sauce, Avocado, Cucumber, Red Cabbage, Red Tobiko, Green Onions, Tempura Flakes - \$15

**Build Your Own** - Choice Of Protein, & A Choice Of 3 Vegetables, - \$16

**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 \$3)

**Chicken** - Grilled Chicken, Shiitaki Mushrooms, Roasted Jalapeños, Cilantro, Green Onions, Baby Bok Choy, Red Peppers, Red Onions, Soft Boiled Egg - \$18

**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 - \$22

**Veggie** - Teriyaki Marinated Tofu, Bean Sprouts, Spinach, Shiitaki Mushrooms, Carrots, Red Radish, Baby Bok Choy, Green Onions, Soft Boiled Egg, Nori Sprinkles, Micro Green - \$15

**Steak** - Grilled NY Strip & Filet, Shiitaki Mushrooms, Roasted Jalapeños, Cilantro, Green Onions, Baby Bok Choy, Red Peppers, Red Onions, Roasted Corn, Soft Boiled Egg - \$19

## Entrée (Upgrade White Rice to Fried Rice \$3)

**Chicken Teriyaki** - Grilled Chicken, Grilled Vegetables, White Rice - \$18

**Steak Teriyaki** - Grilled NY Strip Steak, Grilled Vegetables, White Rice - \$20  
Make It A Filet for \$9

**Salmon Teriyaki** - Pan Cooked Salmon, Grilled Vegetables, White Rice - \$22

**Hibachi Sesame Scallops** - Scallops With Lemon & Soy, White Rice, Grilled Vegetables - \$23

**Honey Sriracha Tofu** - Honey Sriracha Marinated Tofu, Grilled Vegetables, Shiitake Mushrooms, Bean Sprouts, Baby Bok Choy, Sesame Seeds, Green Onions - \$17  
Lower The Heat...Ask Your Server to Cook It With Our Teriyaki Sauce!

## Sides

Fried Rice - \$6

Spicy Pork Belly Fried Rice - \$9

White Rice - \$4

Grilled Vegetables - \$5

## Dessert

**Japanese Crêpe** - House Made Crêpe Batter, Stuffed With Cream Cheese Frosting, Topped With Fresh Berries, Chocolate & Caramel Drizzle - \$8

**Mochi Ice Cream** - Chocolate, Green Tea, Red Bean, Vanilla, Strawberry - \$5

# Omakase

SUSHI SAKERAMEN ♦ おまかせ

## TRADITIONAL ROLLS

### CALIFORNIA ROLL

AVOCADO, CUCUMBER, CRAB-STICK

### AVOCADO ROLL

AVOCADO

### VEGETABLE ROLL

AVOCADO, CUCUMBER, CARROTS, SHITAKE 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

CUCUMBER (6 PCS)

### TUNA ROLL

TUNA, MICRO GREENS (6 PCS)

### SALMON ROLL

SALMON, MICRO GREENS (6 PCS)

### YELLOW TAIL ROLL

YELLOW TAIL, GREEN ONIONS (6 PCS)

### BEEF TEMPURA ROLL

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

### RAINBOW ROLL

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

SCALLOPS, CUCUMBER, AVOCADO, MICRO GREENS, EEL SAUCE

## SIGNATURE ROLLS

### 7 SESAME GRILLED SHRIMP ROLL

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

### 6 KING DRAGON ROLL

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

### 7 CRUNCHY LOBSTER ROLL

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

### 9 SALMON CEVICHE ROLL

LIME CURED SALMON, AVOCADO, CUCUMBER, PICO DE GALLO, HABANERO AVOCADO CREAM SAUCE

### 9 MILLION DOLLAR BACON ROLL

MILLION DOLLAR BACON, JALAPENO, CREAM CHEESE, TOPPED WITH AVOCADO, CILANTRO, TERIYAKI

### 12 HOT PHILADELPHIA ROLL

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

### 7 TUNA SASHIMI ROLL

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

### 6 SPICY GARLIC SHRIMP

CRAB, CUCUMBER, AVOCADO, CREAM CHEESE, TOPPED WITH SHRIMP, SASHIMI, BAKED WITH GARLIC PANKO, RED TOBIKO, SPICY MAYO AND A SIDE OF HOUSE MADE DIPPING SAUCE

### 15 MEXICAN ROLL

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

### 9 HOT CHEETO ROLL

GRILLED MARINATED STEAK, JALAPENO, CHEDDAR CHEESE, AVOCADO, ROLLED IN HOT CHEETO FLAKES, DRIZZLED WITH SRIRACHA AND SPICY MAYO

## SIGNATURE ROLLS

### 14 OMAKASE ROLL 17

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

### 16 815 ROLL 15

CALIFORNIA ROLL WRAPPED IN SALMON & BAKED WITH SWEET SOY MAYO SAUCE, TOPPED WITH SPICY TUNA & CRAB MIX, DRIZZLED WITH EEL SAUCE & SPICY MAYO \$2 - SPICE IT UP WITH CREAM CHEESE AND JALAPENO

### 17 STATE STREET ROLL 14

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

### 14 CRUNCHY SHRIMP TEMPURA ROLL 12

SHRIMP TEMPURA, AVOCADO, CUCUMBER, JALAPENO CREAM CHEESE, ROLLED IN TEMPURA FLAKES TOPPED WITH SPICY CRAB AND SPICY MAYO, DRIZZLED WITH TOGARASHI CHILI POWDER

### 12 MUSHU ROLL 18

CRAB-STICK, AVOCADO, CUCUMBER, SHRIMP TEMPURA, TOPPED WITH SALMON, TUNA, SPICY CRAB MIX, RED AND GREEN TOBIKO, SAUCE MEDLEY (10 PCS)

## SASHIMI OR NIGIRI

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

SHRIMP (EBI) 2.5

ESCOLAR 3

SALMON EGGS (IKURA) 3

TAMAGO (EGG) 2

RED SNAPPER (TAI) 3

CHEF'S CHOICE 12PCS 33

