

SUSHI+WINES

Appetizers

- Tuna Tataki • 12** RAW
Seared tuna topped with ponzu sauce, sashimi powder
- Tuna Kobachi • 16** RAW
Tuna marinated in pesca sauce
- Seaweed Salad • 5**
Marinated seaweed
- Sunomono Salad • 10** RAW
Krab, conch, octopus, cucumber mixed in ponzu sauce

- Edamame • 6**
Steamed soybeans topped with sea salt • (SPICY, ADD \$1 EXTRA)
- Gyoza • 6**
Fried or steamed pork dumplings
- Yellowtail Appetizer • 12** RAW
Yellowtail with special sauce, topped with Sriracha sauce, jalapeño
- Cucumber Sushi Salad • 10** RAW
Cucumber roll, tuna, salmon, krab, cream cheese, ponzu sauce

MAKI

- Salmon Avocado • 6**
Salmon RAW
- Dynamite Roll • 7**
Tuna, salmon, escolar RAW
- California Roll • 6**
Cucumber, avocado, Krab with masago on top
- Philadelphia Roll • 7**
Avocado, cream cheese, smoked salmon
- Spicy Tuna Roll • 7**
Spicy tuna mix RAW
- Shrimp Tempura Roll • 7**
Tempura shrimp, cucumber, Japanese mayo, eel sauce
- Mexican Roll • 8**
Tempura shrimp, avocado, jalapeños, cream cheese, spicy mayo, eel sauce
- Tuna Roll • 7**
Tuna RAW
- Cucumber Roll • 5**
Cucumber
- Yellowtail Roll • 7**
Yellowtail and scallions RAW
- Eel Avocado • 8**
Eel and avocado
- Soft Shell Crab Roll • 11**
Soft shell crab, avocado, cucumber, Japanese mayo
- Veggie Roll • 5**
Cucumber, avocado, gobo, oshinko, carrot
- Spicy Salmon Roll • 7**
Spicy salmon mix RAW

NIGIRI + SASHIMI

RAW

- Maguro / Tuna • 6**
- Sake / Salmon • 6**
- Shiro Maguro / Escolar • 6**
- Smoked Salmon • 6**
- Izumi Dai / Tilapia • MKT**
- Hamatchi / Yellowtail • 7**
- Unagi / Fresh Water Eel • 8**
- Sazae / Conch • 6**
- Ebi / Shrimp • 6**
- Saba / Mackerel • 6**
- Tako / Octopus • 7**
- Ikura / Salmon Roe • 6**
- Masago / Smelt Roe • 6**
- Tobiko / Flying Fish Roe • 6**

SPECIALTY ROLLS

- Rainbow Roll • 11**
California roll with tuna, salmon, escolar, tilapia, avocado RAW
- Volcano Roll • 10**
California roll with spicy krab and scallop mix on top
- Beauty and the Beast Roll • 14**
Tempura shrimp, krab, cucumber, cream cheese, with tuna and eel on top RAW
- Baked Salmon Roll • 11**
Spicy tuna roll with salmon on top, oven baked RAW
- Caterpillar Roll • 13**
Yellowtail, jalapeños, krab, eel sauce RAW
- Lava Roll • 12**
Deep fried California roll with volcano mix on top
- Surf N' Turf Roll • 18**
Tempura shrimp, cream cheese, asparagus, spicy tuna, seared steak, eel sauce, scallions RAW
- Red Dragon Roll • 14**
Spicy tuna, tempura shrimp with krab and red tobiko on top RAW
- Fire Roll • 10**
California roll with spicy tuna on top RAW
- Dragon Roll • 15**
Spicy tuna, cucumber, with whole eel on top RAW
- Crazy Roll • 11**
Cooked shrimp, cream cheese, jalapeños, krab, fried
- Siberian Tiger Roll • 14**
Tempura shrimp, krab, avocado, black tobiko, escolar RAW
- Godzilla Roll • 16**
Spicy tuna, spicy mayo, cucumber, avocado, masago, scallions, tempura shrimp, with eel and tempura flakes on top RAW
- Florida Roll • 14**
Tempura shrimp, yellowtail, salmon, krab, romaine, kiwi, spicy mayo
- Super Shrimp Roll • 12**
Tempura shrimp, cucumber, cream cheese, with cooked shrimp and avocado on top

SPECIALTY DISHES

- Chirashi • 19**
Assorted fish and rice RAW
- Unagi Don • 18**
Rice, eel, avocado RAW
- Sashimi Dinner • 24**
Chef's assorted fish RAW
- Sushi Platter • 38**
4 Nigiri, 6 Sashimi, 2 Maki Rolls RAW
- Ultimate Sushi Platter • 85**
11 nigiri, 15 sashimi, 3 Specialty Rolls RAW

WINES

FULL WINE LIST AVAILABLE

White

	GLASS	BOTTLE
Montelliana Prosecco ITALY	7	28
Bieler Pere et Fils Rosé PROVENCE	8	29
La Fiera Pinot Grigio VENETO	8	28
Babich Sauvignon Blanc MARLBOROUGH	9	34
Grayson Cellars Chardonnay CALIFORNIA	8	38
Annabella Chardonnay NAPA VALLEY	10	38
Dr Loosen Riesling MOSEL	9	34
Jam Jar Sweet STELLENBOSCH	8	29

Red

	GLASS	BOTTLE
Block Nine "Caidens" Pinot Noir CALIFORNIA	9	36
Meiomi Pinot Noir CALIFORNIA	12	44
Santa Luz Merlot CENTRAL VALLEY	8	30
Renacer Cabernet Sauvignon MENDOZA	10	36
Annabella Cabernet Sauvignon NAPA VALLEY	13	46
Tilia Malbec MENDOZA	9	30
Gen5 Zinfandel LODI	9	34
Conundrum Red CALIFORNIA	12	44
Spice Sangria	7	

SAKE

- Hot Sake • 5** SMALL • **7** LARGE 300 ML.
- Momokawa Diamond • 8** GLASS • **28** BOTTLE 750 ML.
Apple, melon and tropical fruit
- Ozeki Nigori • 22** BOTTLE 300 ML.
Rich, creamy and layers of coconut, banana and sweet rice
- Ko's Hana Junmai • 18** BOTTLE 300 ML.
Bright and fresh aromas with lovely ricey and fruity notes, creamy with a coconut mouthfeel
- Kikusui Perfect Snow Junmai Nigori • 21** BOTTLE 300 ML.
Smooth melon, lemongrass flavors followed with a soft finish
- Kasumi Nigori • 15** BOTTLE 300 ML.
Smooth melon, lemongrass flavors followed with a soft finish
- Manotsuru Countless Vision's JG Nigori • 19** BOTTLE 300 ML.
Full-bodied, hints of honeydew, papaya, anise and roasted nuts
- Kikusui "Organic" Jumai Ginjo • 32** BOTTLE 300 ML.
Aromas of white pedals and clean crisp flavors of honeydew
- Tozai Living Jewel • 11** BOTTLE 300 ML.
Clean, crisp, with a touch of banana
- Moonstone Coconut Lemongrass • 12** BOTTLE 300 ML.
Citrus, bubble gum, crisp lemongrass & cream coconut
- Kikkoman Plum Wine • 6** GLASS • **18** BOTTLE 750 ML.
Rich, sweet, and aromatic

JAPANESE CRAFT BEERS

- Orion Lager • 7.50** 11 OZ.
- Echigo Rice Beer • 11** 17 OZ. GLUTEN FREE
- Echigo Red Ale • 9** 11 OZ.
- Tamano Megumi Pale Ale • 13** 11 OZ.
- Ozeno Yukidoki IPA • 11.50** 11 OZ.
- Echigo Stout • 9** 11 OZ.



** FLORIDA STATE FOOD CODE REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.