



SUSHI MENU

ROLLS (Maki)

* These items prepared with cooked ingredients

Rolls are made with sushi rice, cut into 6 pieces and served with wasabi and pickled ginger

- * California Maki** \$8.99

A classic with real snow crab, cucumber, avocado, Japanese mayo, and sesame seeds
- Spicy Tuna Maki** \$8.99

Sashimi tuna, chili, and chili oil with Japanese radish sprouts
- Spicy Salmon Maki** \$8.99

Sashimi salmon, radish sprouts, scallions, chili, and chili oil
- Citrus Salmon** \$8.99

Sashimi salmon, Japanese basil, salmon, and orange zest
- Tuna & Avocado Roll** \$8.99

Sashimi tuna and fresh avocado rolled in toasted seaweed
- Salmon & Avocado Roll** \$8.99

Sashimi salmon and fresh avocado rolled in toasted seaweed
- Rainbow Roll** \$11.99

Spicy tuna roll topped with sashimi tuna, salmon, hamachi, and avocado
- * Angry Crabby** \$8.99

Snow crab, Japanese mayonnaise, chili infused masago and Japanese chili flake
- El Sombrero** \$9.99

Sashimi grade tuna, sushi rice, seaweed, avocado, cucumber and jalapeño
- * Unagi Roll** \$7.99

Freshwater eel broiled and rolled with cucumber
- * Caterpillar Roll** \$8.99

California roll topped with fresh avocado
- Paradise Roll** \$8.99

Avocado, cilantro, jalapeños, cucumber and tiger shrimp, topped with sashimi grade tuna and mango, drizzled with a creamy ginger sauce
- * Avocado Roll** \$4.99

Fresh avocado rolled in toasted seaweed
- * The Market Roll** \$7.99

Tiger shrimp topped with avocado, cucumber, cream cheese, spicy mayonnaise, sushi rice, rolled in soy paper & seaweed. Drizzled with a creamy ginger sauce
- * Fire Cracker Roll** \$9.99

Tiger shrimp tempura, cream cheese, cucumber, avocado, and spicy BBQ eel sauce
- * Philly Roll** \$8.99

Smoked salmon, cream cheese & cucumber
- * Dragon Roll** \$11.99

Snow crab, avocado, & cucumber. Topped with BBQ eel & drizzled with spicy mayo
- * Super Dragon Roll** \$10.99

Tempura shrimp, cucumber, topped with fresh avocado, drizzled with spicy mayo & eel sauce
- Double Salmon Roll** \$9.99

Marketmade cold smoked salmon, avocado, topped with fresh Scottish salmon, drizzled with spicy mayo
- Standard Roll** \$10.99

Tempura shrimp, avocado, cucumber, topped with fresh yellow fin tuna, drizzled with eel sauce, spicy mayo, and topped with tempura flakes



See back for more options

TIME	NAME	LOCATION

Hamachi, Salmon Roll \$11.99
Fresh Hamachi and Salmon, cilantro, avocado, red onion, mango japanese sprouts, rolled in Nori paper, rice topped with Eel sauce.

Hungry Roll \$11.99
Cucumber, avocado, cilantro, jalapeno, snow crab rolled in Nori sheet and rice topped with hamachi, salmon torch drizzle with spicy mayo and tempura flakes.

*** Killer Shrimp Roll** \$11.99
Tempura shrimp, avocado, cucumber rolled in nori sheet and rice topped with avocado and tiger shrimp drizzle Eel sauce and sesame seeds.

*** Crunchy Roll** \$10.99
Snow Crab, cucumber, avocado, rolled in Nori sheet and rice topped with more snow crab fried onions drizzled with spicy mayo eel sauce.

V.I.P Roll \$12.99
Chopped tuna mix scallions, chili oil, sweet chili sauce, nori, rice, tempura shrimp, crab, avocado, drizzle with wasabi mayo, eel sauce and tempura flakes topped with jalapeno.

NIGIRI/SASHIMI *(Circle to indicate)*

Nigiri is slices of fish on a ball of sushi rice. One order is two pieces.

Sashimi is two slices of fish without rice served with Japanese basil and radish sprouts.

Both are served with wasabi and pickled ginger.

Tuna – Nigiri / Sashimi \$5.99

Salmon – Nigiri / Sashimi \$5.99

Hamachi (Yellowtail Tuna) – Nigiri / Sashimi \$5.99

Unagi (Broiled Freshwater Eel) – Nigiri / Sashimi \$5.99

Ebi (Poached Shrimp) – Nigiri / Sashimi \$5.99

Tamago (Egg) – Nigiri / Sashimi \$5.99

Inari Nigiri (Stuffed Tofu Pocket) (4 Pc) \$5.99

COMBOS

Tekka Roll Combo \$14.99
(1) tuna (1) unagi nigiri (2) tuna nigiri (2) salmon nigiri served with ginger vinegar pickled cucumbers

California Combo \$13.99
(2) tuna (1) unagi (2) salmon

Nigiri Combo \$14.99
(2) salmon (2) tuna (2) hamachi (2) eel

*** These items prepared with cooked ingredients**



SUSHI

MADE FRESH DAILY

