Sushi Guisine

APPETIZERS FROM OUR SUSHI BAR

Hiyashi wakame Chilled seaweed salad	6.95
Ika sansai Marinated squid with rice wine vinegar	8.95
Spicy fish salad Tuna, salmon, white fish, avocado, seaweed, cucumber, orange, masago, and sesame seeds dressed with spicy klmchee sauce	15.95
Sashimi appetizer * Four (4) kinds of raw fish to whet the appetite	17.95
Kanisu Kani, avocado, masago, sesame seeds, wrapped in thinly sliced cucumber with tangy rice vinegar	12.95
Tuna tataki* Thin slices of seared tuna, masago, scallions, sesame seeds in ponzu sauce	14.95
Sunomono* Seafood, cucumbers masago, sesame seeds in rice vinaigrette	11.95
Spicy octopus Octopus, masago and cucumbers in spicy kimchee sauce	12.95
COMBINATIONS FROM OUR SUSHI BAR Served with miso soup or green salad	
Jc-1 Chirashi* Assorted sashimi over a bowl of sushi rice	32.95
Jc-2 Tekka don* Sliced fresh yellow-fin tuna over a bowl of sushi rice	29.95
Jc-3 Sashimi mori* A variety of sliced fresh fish served on an ice bowl to keep the fresh taste and twenty-four (24) premium chef's selection a true work of art!	45.95
Jc-4 Sushi mori* One (1) California roll and nine (9) nigiri sushi	29.95
Jc-5 Hoso maki One (1) California roll one (1) tuna roll and One (1) Japanese bagel roll	24.95

COMBINATIONS FROM OUR SUSHI BAR AND JAPANESE KITCHEN

Served with miso soup or green salad and a bowl of steamed rice

Jc-6	Sushi, Sashimi and Shrimp Tempura* One (1) tuna roll, three (3) pieces of sushi, nine (9) pieces of sashimi, and shrimp tempura	32.95
Jc-7	Sushi, Sashimi, and Chicken Teriyaki* One (1) tuna roll, three (3) pieces of sushi, nine (9) pieces of sashimi and chicken teriyaki	30.95
Jc-8	Sushi, Sashimi and Steak Teriyaki	35.95

One (1) tuna roll, three (3) pieces of sushi, nine (9) pieces of sashimi and steak teriyaki

COMBINATIONS FROM OUR JAPANESE KITCHEN

Served with miso soup or green salad and a bowl of steamed rice teriyaki topped with sesame seeds

Jc-9	Shrimp Tempura and Chicken Teriyaki Shrimp and vegetable tempura and grilled white meat chicken in teriyaki sauce	26.95
Jc-10	Shrimp Tempura and Steak Teriyaki	32.95
	Shrimp and vegetable tempura and a grilled new york strip in teriyaki sauce	
Jc-11	Steak and Chicken Teriyaki Grilled white meat chicken and a grilled new york strip in teriyaki sauce	29.95







ROLLS

		temaki hand
		(cone shaped)
California	7.95	5.95
Kani, avocado, cucumber, masaco. Sesame seeds		
Tuna* Yellow-fin tuna wrapped in rice and seaweed	6.25	5.95
Spicy Tuna* Tuna roll with spicy sauce, scallions. And sesame seeds	6.59	6.25
Kappa (Cucumber). Cucumber and sesame seeds	6.00	6.00
Spider Soft-shell crab, asparagus, avocado, scallions, masago, sesame seeds, topped with sweet eel sauce	13.95	13.95
Eel BBQ fresh water eel, sesame seeds, topped with sweet eel sauce	9.95	9.95
California Eel A strip of fresh water eel over a California rolls with sweet eel sauce	15.95	N/A
Japanese Bagel* Salmon, cream cheese, scallions, sesame seeds	12.95	7.95
Deep Fried Japanese Bagel A bagel rolls deep fried tempura style with a side of sweet eel sauce	14.95	N/A
Salmon Skin Crispy salmon skin, scallions, sesame seeds, topped with sweet eel sauce	9.95	8.50
Vegetable Spinach, carrot, cucumber, asparagus, avocado, kampyo, sesame seeds	12.95	7.00
Rainbow* Four (4) types of fish and avocado thinly sliced over a California roll	14.95	N/A
Tanzana * Yellow tail, avocado, asparagus, scallions, masago, sesame seeds	13.95	7.75
Shrimp Tempura Tempura shrimp, avocado, asparagus, scallions, masago, sesame seeds, topped with sweet eel sauce	13.95	7.95
Dynamite Baked mixed seafood, onions, shitake mushrooms, mayo, sesame seeds	12.95	8.95
Crazy Crispy salmon skin, eel, asparagus, avocado, scallions, masago, sesame seeds, topped with sweet eel sauce	14.95	8.95





NIGIRI SUSHI

An order of nigiri sushi/one per order, sashimi style two per order (add \$1.50) *cooked items

Tamago (Omelette) *	2.50	Sake (Salmon)*	2.50
Inari (Seasoned Tofu) *	2.25	Albacore (White Tuna)*	2.50
Murasakigai (Mussel) *	2.50	Maguro (Tuna)*	3.00
Hokkigai (Surf Clam) *	2.50	Smoked Salmon *	3.00
Kani (Crab Stick) *	2.00	Hamachi (Yellow Tail)*	3.00
Ebi (Cooked Shrimp) *	2.50	Ama Ebi (Raw Sweet Shrimp) *	5.00
Hottategai (Scallop)*	3.50	Masago (Smelt Roe)*	3.50
Tako (Octopus)*	2.50	Unagi (BBQ Eel)*	3.55
Saba (Mackerel)*	2.50	Tobikko (Flying Fish Roe)*	3.50
Tai (White Fish)*	2.50	Ikura (Salmon Roe) *	3.50
Ika (Squid)*	3.00	Uni (Sea Urchin) *	SEASONAL
Escolar (Super White)*	3.00	Toro (Tuna Belly) *	SEASONAL

LOVE BOAT

Sushi, sashimi and roll combinations

SAMPLE BOAT* Three (3) pieces of sushi, nine (9) pieces of sashimi, half (1/2) a California roll, half (1/2) a tuna roll, half (1/2) a Japanese bagel roll and one (1) chef's choice.	35.95
BOAT FOR ONE* One (1) California roll, seven (7) pieces of sushi, twelve (12) pieces of sashimi and one (1) chef's choice	41.95
BOAT FOR TWO* One (1) California roll, one (1) Japanese bagel roll, fourteen (14) pieces of sushi twenty (20) pieces of sashimi and two (2) chef's choice	75.95
BOAT FOR THREE* One (1) California roll, one (1) Japanese bagel roll, one (1) shrimp tempura roll, twenty-one (21) pieces of sushi, twenty-five (25) pieces of sashimi and three (3) chef's choice	119.95

BOAT FOR FOUR*

One (1) California roll, one (1) Japanese bagel roll, one (1) shrimp tempura roll, one (1) spider roll, twenty-eight (28) pieces of sushi, thirty (30) pieces of sashimi and four (4) chef's choice

** NO SUBSTITUTIONS **

SPECIAL ROLLS

French Snow Crab, Shrimp, kani, cream cheese, avocado, cucumber, masago, sesame seeds	15.95	Crunch white fish, salmon, avocado, scallions, masago, sesame seeds deep fried katsu style (no rice) topped with sweet eel sauce
Benbe* Seared tuna, avocado, kampyo, scallions, masago, sesame seeds	14.95	Spicy crab kani mixed in spicy mayo sauce, cucumber, tempura flakes, sesame seeds, masago
Neptune * Eel, cream cheese and sesame seeds served with mixed raw seafood in mayo sauce	14.95	Lobster 20.95 tempura lobster, shrimp, asparagus, avocado, masago, sesame seeds, topped with kani and avocado, drizzled with mayo and sweet eel sauce
Dragon Tempura shrimp, tempura flakes, avocado, cucumber, scallions, masago, sesame seeds, with spicy mayo sauce	14.95	Mary* 15.95 chopped tuna, scallions, masago, mixed in spicy mayo over a California roll
Four season* Tuna, avocado, cucumber, scallions, sesame seeds, topped with four kinds.	14.95	Crunchy Shrimp kani, tempura flakes, mayo, masago, sesame seeds, topped with kan! And shrimp
Philly Smoked salmon, cream cheese, tempura flakes, sesame seeds, topped with smoked salmon	15.95	Futomaki 13.95 kani, tamago, asparagus, avocado, cucumber, spinach, carrot, kampyo, masago, sesame seeds
Pascale Baked salmon, cucumber, tempura flakes, scallions, masago, sesame seeds, topped with thinly sliced avocado	15.95	Salmon Tempura salmon, kani, asparagus, sesame seeds, deep fried tempura style then wrapped with rice topped with sweet eel sauce
Dana* Tuna, salmon, kani, spinach, masago (no rice)	12.95	



Weddy Roll