

SUSHI MENU

Nigiri / Sashimi

SAKE* – salmon	12
HAMACHI* – yellowtail	12
UNAGI – fresh water eel	10
TAKO – octopus	10
TAI – snapper	10
TOMBO* – albacore	10
SABA – mackerel	8
SUZUKI – sea bass	11
MAGURO* – Tuna	12
TOBIKO – flying fish roe- (nigiri only)	10

Maki

TEKKA* – tuna	12
SAKE* – salmon	10
AVOCADO	9
KAPPA – cucumber, sesame	7
NEGIHAMA* – hamachi & scallions	11
TAKO – octopus	11
CALIFORNIA – real blue crab, avocado, cucumber, sesame	14
SPICY TUNA*	14
SPICY SUZUKI – sea bass	12
SPICY TOMBO* – albacore	14
SPICY HAMACHI* – yellowtail	14
SPIDER – Tempura softshell crab, avocado, cucumber, sweet soy	14
RAINBOW* – California roll, assorted fish	22
UNAGI – Eel, cucumber, avocado, sweet soy	14
TEMPURA SHRIMP – Tempura shrimp, avocado, cucumber, sweet soy	12
FUTTO EBI – tempura shrimp, unagi, avocado & cucumber topped with teriyaki	18

Specialty Rolls

EHU BREEZE* – avocado & cucumber topped with tuna, EVOO, ponzu, lemon zest, sesame, sea salt, mint	18
SURF & TURF* – Tempura shrimp & avocado topped with seared wagyu beef, sesame seeds, truffled sweet-soy, wasabi tobiko, greens	28
BROOKIE ROLL (V) – cucumber, lemon, & cilantro topped with avocado, ginger jalapeno mint pesto, sesame seeds » Add Salmon* \$4	16
WHITE DRAGON* – spicy tuna, avocado, & cucumber topped with torched hamachi, ginger-garlic, spicy aioli, sweet soy, sesame seeds, crispy shallots	22
DAGWOOD ROLL* – tempura shrimp & avocado topped with fresh tuna, sweet soy, tobiko, scallions, sesame seeds	22

Sushi Entrées

SASHIMI MORIAWASE* – 15 piece chef's choice sashimi	48
SUSHI MORIAWASE* – 5 piece chef's choice nigiri & a maki roll	26
SUSHI & SASHIMI COMBO* – 5 piece chef's choice nigiri & 9 piece chef's choice sashimi with a maki roll	54

While we do offer gluten free options our kitchen is not a gluten free environment and cross-contamination may occur.

If you have food allergies please make them known to management.

*consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

