

SUSHI ROLLS

UNCOOKED*

TUNA / \$5.50

Tuna wrapped in seaweed

SPICY TUNA / \$6.25

Spicy tuna and avocado

SALMON / \$5.50

Salmon with mayo

SPICY DYNAMITE / \$7.25

Tuna, salmon, yellowtail, cucumber

YELLOWTAIL / \$6.00

Yellowtail and scallions

SPICY OCTOPUS / \$6.25

Octopus with spicy mayo

BAGEL / \$6.50

Smoked salmon and cream cheese

ESCOLAR / \$6.00

Escolar with mayo

COOKED

CALIFORNIA / \$5.50

Krab stick, cucumber, avocado, roe

CRUNCHY KRAB / \$6.25

Krab stick, cucumber, mayo, crunchies, roe

CRUNCHY SHRIMP / \$6.50

Shrimp, cucumber, sweet eel sauce

EEL AND CUCUMBER / \$6.50

Bbq eel, cucumber, sweet eel sauce

PHILADELPHIA / \$6.50

Krab stick and cream cheese

SALMON SKIN / \$6.25

Broiled salmon skin and carrot

SHRIMP TEMPURA / \$6.25

Tempura shrimp, cucumber, lettuce, mayo

VEGETARIAN

AVOCADO / \$4.00

Avocado and rice

CUCUMBER / \$4.00

Cucumber and rice

VEGETABLE / \$5.00

Cucumber and avocado

SPICY VEGETABLE / \$5.00

Cucumber, avocado, cayenne, spicy sauce

SPECIALTY ROLLS

UNCOOKED*

RAINBOW / \$9.00

California roll topped with tuna, salmon, yellowtail, shrimp, and avocado

POKER ROOM / \$10.50

Tuna, salmon, krab stick, yellowtail, shrimp wrapped in cucumber and seaweed, and served with sweet vinegar

VOLCANO / \$6.75

Spicy tuna roll topped with krab

COOKED

SOFT SHELL CRAB / \$8.50

Softshell crab, cucumber, roe, mayo

CATERPILLAR / \$8.00

Bbq eel, cucumber, eel sauce and avocado on top

SMOKEY MOUNTAIN / \$8.25

Krab stick, cream cheese, avocado, smoked salmon on top

BIG SLICK / \$9.00

Krab stick, cucumber, crunchies with eel and avocado on top

FULL HOUSE / \$9.00

Shrimp tempura, eel, krab stick, cucumber, mayo, roe with eel sauce on top

ROCK AND ROLL / \$8.25

Krab stick, shrimp tempura, cucumber, mayo

FISH TEMPURA / \$8.00

Tempura fried salmon with masago

TEMPURA FRIED

TORNADO SALMON / \$7.50

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APPETIZERS

KANI SALAD / \$7.00

Krab stick, cucumber, roe and mayo

SEAWEED SALAD / \$6.00

Seasoned seaweed, sesame seeds, red pepper

SQUID SALAD / \$7.00

Marinated with Chef Miru's special sauce

SPICY SASHIMI SALAD* / \$10.00

Fresh lettuce, salmon, tuna, yellowtail, roe

MISO SOUP / \$3.50

Fish stock with tofu, wakame, green onions

TUNA TATAKI / \$10.00

Thinly sliced seared tuna with Ponzu sauce

EDAMAME / \$6.00

Broiled soybeans served with salt

FRIED OYSTERS / \$7.50

Served with eel sauce

NIGIRI

ALL FISH SERVED WITH RICE
1 PIECE PER ORDER

SALMON* / \$3.00

YELLOWTAIL* / \$3.25

SMELT ROE* / \$3.00

TUNA* / \$3.00

SCALLOP* / \$3.00

SPICY SCALLOP* / \$3.00

SMOKED SALMON / \$3.25

KRAB STICK / \$2.50

TAMAGO (EGG) / \$2.50

OCTOPUS / \$3.00

SHRIMP / \$3.00

FRESH WATER EEL / \$3.00

ESCOLAR / \$2.50

SPECIALTY PLATES

SUSHI SPECIAL / \$13.75

California roll and 4 pieces of nigiri

SUSHI DELUXE / \$17.75

California roll and 7 pieces of nigiri

SUSHI SUPREME / \$21.00

California roll, tuna roll, and 7 pieces of nigiri (tuna, salmon, yellowtail, shrimp, eel, krab stick and tamago)

SASHIMI SPECIAL / \$13.75

Tuna, salmon and yellowtail

SASHIMI DELUXE / \$17.75

Tuna, salmon, yellowtail, tamago, sweet shrimp and octopus

SUSHI AND SASHIMI / \$22.00

Chef's choice: 5 Pieces of nigiri and 10 pieces of sashimi. Served with miso soup

SASHIMI AND ROLL / \$23.00

Chef's choice: 12 pieces of sashimi and 12 piece sushi roll. Served with miso soup



*UNCOOKED AND/OR CONTAINS RAW ITEMS.
PRICES INCLUDE SALES TAX.

Florida food code section 3-603.11 states: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."