

Just a Nibble

- Blue & White Potato Chips, Seasoned w/ Sicilian Sea-salt & Wasabi \$4.5
- Sweet Potato Fries, Lightly Dusted w/ sea salt, w/ Whipped Sweet Butter Dipping \$4.5
- Olive Medley in Roasted Garlic Oil & Balsamic Vinaigrette over grilled bread \$5

Tapas Frias

- Chilean Sea Bass & Sea Scallop Cevich é , Served in Molded Ice Cup \$9.95
- Yellowfin Tuna Tartar w/ Avocado & Ponzu Infused Balsamic Glaze \$9.95
- Encrusted Tuna Tataki w/Sweet Balsamic, Poached Garlic & Spicy Aioli \$12
- Cold & Dry Plate of Serrano Ham. Manchengo Cheese, Black Figs, Pickles, Olives &

Tapas Quentes

- "Sake" Drunk'n Portuguese Chorizo Over Grilled Papo Seco \$8
- Wahoo Beef Sliders w/ Pancetta, Red Onion & Chili Ketchup. \$10
- Jumping "Lexy" Shrimp w/ Sundried Tomatoes, EVO & Garlic \$8.95
- "Picanha on the Stone" served w/Rock Salt, Hot chilies & Lemon Wedges \$11.95
- Grilled Pepper Dusted Sliced Kobe Sirloin w/ Caramelized onion & Miso Reduction
- Coconut Panko Sea Scallops w/ Almond Flakes & Sweet & Spicy Chili Dipping Sauce
- Grilled Octopus w/ Lemon Paprika Reduction \$10.95

Lollipop Skewers

- Bacon Wrapped Dates \$6
- Tiger Shrimp on Stick w/ Pineapple & Aioli \$10.25

Entrees

- Sesame Crusted Seared Tuna w/ Saut é ed Baby Bok Choy \$15.75
- 10oz New York Strip sided w/ Sea-salted Sweet Potato Fries \$15.50
- Marinated Lamb w/ Pistachio Crust & Sweet Potato Mash \$14.25
- Flamed Broiled Chicken Breast over Medley of Greens w/ Miso Reduction \$12.75

Wraps (Vegi, Wheat, Spinach, Tomato Basil)

- Lump Crab & Japanese Basil w/ Sweet Soy Brush \$8.50
- Medley of Grilled & Chilled Vegetables w/ Sweet Chili Sauce \$7.5
- Shrimp w/ Mint Petals, Cucumber, Mixed Greens & Spicy Peanut Sauce \$8.5

Salads

- Stacked Fresh Mozz w/ Cherry Tomatoes, Basil Oil & Balsamic Reduction \$7.5
- Avocado & Heirloom Tomato Salad w/ Balsamic Vinaigrette Glaze \$8
- Roasted Bell Pepper & Tomato Salad "A Portuguesa" \$7.5
- "Simply Greens" \$5.5

Desserts

- Creme Brulee \$7.5
- Key Lime Pie \$7.5
- Molten Lava Cake \$7.5
- Tir-A-Misu, Meaning Literally "to pick me up", Dusted w/Cocoa & w/ Berries \$7.5
- Bourbon Pecan Pie \$7.5

Salads

- ◎ Seaweed Salad (*marinated green seaweed*) \$5
- ◎ Spicy Seaweed Salad \$5
- ◎ Kani Salad (*kani w/fish roe, cucumber, seaweed salad*) \$6.75
- ◎ Spicy Seaweed Salad w/Tuna \$7.95
- ◎ Crab Salad (*real crab salad w/wasabi & tobiko*) \$6.75

Soups

- ◎ Miso Soup (*soybean paste soup with bean curd, scallion & seaweed*) \$2.95
- ◎ Baby Clam Soup \$5.95
- ◎ Tempura Udon (*vegetable noodle with shrimp tempura*) \$8.95

Cold Appetizers

- ◎ Usuzukuri (*sliced fluke served w/ponzu sauce, scallions, radish & fish roe*) \$11.75
- ◎ Sunomono (*seafood in vinegar sauce with seaweed & cucumber*) \$8.75
- ◎ Tako Su (*octopus in vinegar sauce served with seaweed & cucumber*) \$8.75
- ◎ Kani -Q (*crabmeat, avo wrapped w/thinly sliced cucumber with vinegar sauce*) \$6.75
- ◎ Ebi-Q (*shrimp wrapped with thinly sliced cucumber with vinegar sauce*) \$6.75
- ◎ Tuna Tataki (*seared out, thinly sliced with ponzu*) \$9.75
- ◎ Sushi Tower (*tuna, salmon, yellowtail, cucumber, crunch*) \$13.95
- ◎ White Tuna Tataki \$12

Hot Appetizers

- ◎ Aged Dashi Tofu (*fried bean curd served w/bonito flakes & tempura sauce*) \$4.75
- ◎ Ika Kara Age (*japanese style, deep fried squid*) \$6.75
- ◎ Edamame (*young soybean cooked in salt water*) \$3.75
- ◎ Gyoza (*pan fried pork dumplings*) \$5.75
- ◎ Shrimp Shumai (*steamed shrimp dumpling*) \$4.75
- ◎ Wasabi Shumai (*steamed pork w/horse radish dumpling*) \$4.75
- ◎ Green Mussels (*baked*) \$6.95
- ◎ Mushroom Delight (*baked w/spicy crab & shrimp*) \$5.95
- ◎ Scallop Saute \$6.5
- ◎ Shrimp Saute \$6.5
- ◎ Shrimp Tempura (*lightly battered deep fried shrimp*) \$7.95
- ◎ Vegetable Tempura (*lightly battered deep fried sweet potato, zucchini, squash*) \$4.75
- ◎ Soft Shell Crab (*deep fried soft shell crab*) \$10.95
- ◎ Kari Fried (*fried oyster served with tonkatsu sauce*) \$6.25
- ◎ Sake Kama (*grilled salmon cheek*) \$8.75
- ◎ Hamachi Kama (*grilled yellowtail cheek*) \$8.75

Dessert

- Mochi Green Tea Ice cream \$4.5

Sushi & Sashimi (2 piece)

- ◎ Salmon (*Sake*) \$6
- ◎ Tuna (*Maguro*) \$6
- ◎ Yellowtail (*Hamachi*) \$6.5
- ◎ Fluke (*Hirame*) \$6
- ◎ Eel (*Unagi*) \$6
- ◎ Shrimp (*Ebi*) \$5.5
- ◎ Spanish Mackerel (*Sawara*) \$5
- ◎ Squid (*Ika*) \$5.5
- ◎ Crab Stick (*Kani*) \$4
- ◎ Octopus (*Tako*) \$5.5
- ◎ Fly Fish Roe (*Tobiko*) \$6
- ◎ Surf Clam (*Hokkigai*) \$6
- ◎ Scallop (*Hotate*) \$6.5
- ◎ Smoked Salmon (*Sake*) \$6
- ◎ Egg (*Tamago*) \$4
- ◎ Ikura (*Salmon Roe*) \$6.5
- ◎ White Tuna (*White Maguro*) \$6

Classic Roll or Hand Roll

- ◎ California Roll \$5.95
- ◎ Tuna Roll \$6.25
- ◎ Yellowtail Scallion Roll \$6.95
- ◎ Salmon Roll \$6.25
- ◎ Shrimp Roll \$ 6.25
- ◎ Eel Cucumber Roll \$7.5
- ◎ Salmon Skin Roll \$6.5
- ◎ Alaska Roll \$7.5
- ◎ Boston Roll \$6.95
- ◎ New York Roll \$7.25
- ◎ Philadelphia Roll \$7.25
- ◎ Shrimp Tempura Roll \$6.95
- ◎ White Tuna Roll \$6.95
- ★ Add spicy +.75 ¢
- ★ Add avocado +.75 ¢

Fruit/Vegetable Classic Rolls & Hand Roll

- ◎ Vegetable Roll (*cucumber, avo & seaweed salad*) \$5
- ◎ Mango Roll (*cucumber, crunch & sweet sauce*) \$5
 - ◎ Avocado Roll (*rice, seaweed out*) \$5
 - ◎ Cucumber Roll (*rice, seaweed out*) \$5
 - ◎ Pear Roll (*crunch, sweet sauce*) \$5
 - ◎ Sweet Potato Roll \$5