



LUNCH MENU

**all sushi rolls are served with miso soup and your choice of cucumber or house salad
(substitute edamame or seaweed salad add 1 substitute shrimp soup for miso soup add 1.5)**

roll 10

cali - snow crab, avocado, and cucumber

rooster - avocado, eel, zucchini, and snow crab served with a side of sriracha

crunchy shrimp - tempura shrimp, avocado, and spicy aioli topped with tempura crunchies

* **spicy tuna** - spicy tuna and cucumber (gs)

spicy shiitake - shiitake mushroom, cucumber, and chili garlic sauce with sweet soy vinaigrette (gs)

philly - smoked salmon, cream cheese, and avocado topped with scallion (gs)

marley - tofu, asparagus, mango, and roasted red pepper (gs)

* **pizza** - snow crab, smoked salmon, avocado, baked with TNT sauce, and topped with eel sauce, bonito flakes, and scallion

* **tuna crunch** – spicy tuna, avocado, and spicy aioli topped with tempura crunchies

* **atlantic** – tempura shrimp, avocado, and spicy aioli topped with salmon, scallion, ponzu, and chili garlic sauce (gs)

* **soy joy** – spicy tuna, seared albacore, cucumber, tempura crunchies wrapped in soy paper topped with fantasy sauce, eel sauce, wasabi aioli, and scallion

twisted inari – futo style roll, inari, cucumber, kanpyo, asparagus, gobo, ponzu, and chili garlic sauce

roll 12

* **crunch orange** - snow crab, ebi shrimp, and avocado topped with salmon, fresh orange juice, eel sauce, and tempura crunchies

* **bahama mama** – ebi shrimp, snow crab, and cucumber topped with white fish, avocado, scallion, coconut milk, and japanese chili pepper spice

* **secret garden** – tuna, salmon, snow crab, cucumber, and sprouts topped with avocado

* **jg** – panko fried white fish, snow crab, and cucumber, topped with tuna tataki, avocado, scallion, and ponzu sauce

caterpillar – eel, snow crab, and cucumber topped with avocado and eel sauce

crispy veggie – gobo, tempura asparagus, cucumber, sprouts, and kanpyo topped with avocado and tempura sweet potato

bb roll – tempura shrimp, avocado, cream cheese, asparagus topped with crab, fantasy sauce, eel sauce, and tempura crunchies

chef's choice nigiri / sashimi 15

**served with miso soup and your choice of cucumber or house salad
(substitute edamame or seaweed salad for both soup and salad add 1)**

* **nigiri** – assortment of nigiri with tuna, salmon, yellowtail, white fish, snow crab, and ebi shrimp

* **nigiri / maki** – assortment of tuna, salmon, white fish, and ebi shrimp nigiri with crab maki

* **sashimi** – assorted cuts of tuna, salmon, yellowtail, & white fish sashimi with rice (gs)

(additional side orders of sauces .35 each substitute brown rice add 1.5)

*ADVISORY: SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

(gs) CAN BE PREPARED GLUTEN SENSITIVE

build your own poke 16

base (1)

mixed greens sushi rice brown rice

protein (1)

salmon tuna yellowtail tofu

mix-ins (3)

cucumber tomato edamame carrot mango
avocado masago wakame pineapple salsa

sauce (1)

ponzu sweet soy vinaigrette spicy garlic

crunchies (1)

wonton strips tempura flakes goma

oils (1)

truffle cilantro sesame

salad

add: * salmon 6 * filet tips 6 * shrimp 7 * seared tuna 7 candied rock shrimp 6 crispy tofu 2

add: miso soup 2 / shrimp soup 3

avocado and tomato salad – fresh avocado slices, tomato, red onion, lime, sea salt, cilantro oil 7

nama house – mixed greens, tomato, carrot, cucumber, daikon, wasabi peas with sweet soy vinaigrette 10 (gs)

mixed green avocado salad – mixed greens, avocado, cucumber, tomato, edamame, daikon with cilantro oil 10

sandwich / taco 11

served on toasted ciabatta bread with your choice of asian slaw or sea salt kettle chips

add: miso soup or house salad 2 / shrimp soup 3

* **bbq salmon burger** – seared Asian bbq salmon, tomato, avocado, red onion, American cheese, and spring mix

* **scallop crab cake** – handmade crab cake with bay scallop, mixed greens, tomato, red onion, and spicy aioli

yasai wrap – wasabi hummus, mixed green, avocado, pico de gallo, cilantro crema, tempura sweet potato wrapped in naan

fish / shrimp taco – your choice of panko fried cod, shrimp, or bbq albacore, asian slaw, spicy aioli, pico de gallo, lime, and cilantro chimichurri (add: cilantro crema .35 avocado 1)

hot nama

add: miso soup or house salad 2 shrimp soup 3

the bowl – sautéed shiitake mushroom, snow peas, carrot, bok choy, asparagus, red pepper, scallion, served on your choice of somen noodles, udon noodles or rice with a sweet soy vinaigrette sauce & crispy wonton noodles (with: *filet tips 15, shrimp 16, pork 13, tofu 11, plain 10)(gs)

***sakana yaki don** – choice of tuna or salmon, red pepper, asparagus, red onion, pico de gallo served over rice with spicy garlic sauce (with: tuna 16, salmon 15)

currydon – choice of tender filet tips, panko fried pork or shrimp or cornstarch fried tofu with red onion, carrot, apple, honey, scallion and japanese curry sauce (with: *filet tips 15, shrimp 16, pork 13, tofu 11, plain 10)

* **sesame beef** – crispy and tender filet tips tossed with asparagus, red onion, red pepper, and shiitake mushroom in a sweet and spicy sesame sauce, served over rice 15

(additional side orders of sauces .35 each substitute brown rice add 1.5)