



Sushiya

Menu Prices — October 17, 2026

Sushiya menu with prices in United States, updated March 2025: 238 items
across 21 categories, prices from \$2.50 to \$84.50.

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Sushiya Menu with Prices (United States)

Sushiya menu with prices in United States, updated March 2025: 238 items across 21 categories, prices from \$2.50 to \$84.50. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/sushiya

Menu categories: Fried Rice · Beers and Sake · Soft Drinks · Sashimi · Sushi · Noodles · Sushi and Sashimi Combo · Sushi Bowls · Dinner Bento Box · Lunch Bento Box · Side · Appetizer · Entrée · Basic Roll · No Rice Rolls · Tempura Rolls · Baked Rolls · Fresh Rolls · Carpaccio · Tempura · Salad

Fried Rice

ITEM	PRICE
Chicken Fried Rice Savory rice dish featuring chicken.	\$17.50
Beef Fried Rice Beef fried rice with broccoli, peas, carrots, corn, and sesame.	\$18.50
Shrimp Fried Rice Savory shrimp mixed with rice.	\$20.95
Veggie Fried Rice Mixed vegetables cooked with rice.	\$15.95

Beers and Sake

ITEM	PRICE
Sapporo	\$9.50
Sho Chiko Bai Nigori	\$19.50
Kikusui Sake	\$25.00
Sho Chiko Bai Ginjo	\$19.50
Yuki Strawberry Nigori	\$20.95
House Hot Sake L Local alcohol rules prohibit merchants from fulfilling orders that contain more than 2 cocktails or non-factory-sealed w...	\$10.50
Kirin Light	\$9.50
Sho Chiko Bai Rei	\$24.95
Asahi	\$9.50
Echigo	\$10.50

Soft Drinks

ITEM	PRICE
Coke	\$3.50
Mexican Coke (Bottle) Authentic Mexican soda made with real sugar.	\$4.50
Orange Fanta (Bottle)	\$5.00
House Iced Matcha Green Tea House matcha green tea, chilled and served over ice.	\$4.50
Sprite	\$3.50

ITEM	PRICE
Hot House Green Tea and More (Multiple Flavors) Hot house green tea by the cup, with your choice of flavors.	\$4.00
House Iced Lemonade Chilled lemonade on ice with lemon slices, bright and citrusy.	\$4.00
Diet Coke	\$3.50
Cactus Coooler	\$3.50
Dr. Pepper	\$3.50
Canada Dry Ginger Ale	\$3.50
UCC Mango Cream Soda	\$4.50
Perrier (Bottle)	\$4.00
Fiji Water	\$4.00
House Iced Tea Refreshing brew served over ice.	\$4.00
Arnold Palmer A refreshing blend of iced tea and lemonade.	\$4.50
Shirley Temple Non-alcoholic ginger ale with grenadine, topped with a maraschino cherry.	\$4.50
Martinelli Apple Juice (Bottle)	\$4.00
Pokka Milk Coffee (Can)	\$4.00
UCC Coffee with Milk (Can)	\$4.00
Calpico (Multiple Flavors)	\$4.50
Ramune Soda Pop (Multiple Flavors) Fizzy Japanese soda in multiple flavors.	\$4.50

Sashimi

ITEM	PRICE
Salmon Belly Sashimi Fresh salmon sliced into thin pieces, served raw.	\$21.75
Salmon Sashimi Fresh salmon sliced into thin pieces, served raw.	\$20.95
Seared Peppered Tuna Sashimi Fresh tuna sliced into thin pieces, seasoned with pepper.	\$19.50
Blue Fin Tuna Medium (Chutoro) Sashimi Fresh blue fin tuna sliced into thin pieces, served raw.	\$34.50
Albacore Sashimi Fresh albacore served raw.	\$18.50
Yellowtail Belly Sushi (Sashimi) Fresh and rich yellowtail belly, sliced into delicate pieces.	\$27.00
Blue Fin Tuna (Otoro) Sashimi Fresh, rich, and buttery tuna sashimi.	\$41.25
Halibut Sashimi Fresh halibut sliced into thin pieces, served raw.	\$23.50

ITEM	PRICE
Mackerel Sashimi Fresh mackerel sliced into thin pieces, served raw.	\$18.50
Yellowtail Sashimi Fresh and delicate raw yellowtail sliced into thin pieces.	\$23.50
Octopus Sashimi Fresh, tender octopus sliced into thin pieces.	\$18.50
Monkfish Liver Sashimi Fresh monkfish liver sliced into thin pieces, served raw.	\$18.50
Blue Fin Tuna Sashimi Fresh blue fin tuna sliced into thin pieces, served raw.	\$27.50
Tuna Sashimi Fresh tuna sliced into thin pieces, served raw.	\$18.95
Seared Peppered Salmon Sashimi Lightly seared salmon sashimi with a black pepper crust, garnished with scallions.	\$21.50

Sushi

ITEM	PRICE
Salmon Sushi Fresh salmon wrapped in vinegared rice.	\$7.95
Salmon Belly Sushi Fresh salmon belly served as sushi.	\$9.95
Seared Peppered Salmon Sushi Lightly seared salmon on vinegared rice, finished with black pepper.	\$9.75
Yellowtail Belly Sushi Fresh yellowtail belly served as sushi.	\$10.25
Albacore Sushi Fresh albacore tuna served as sushi.	\$8.95
Egg Sushi Japanese omelette served on vinegared rice, wrapped with nori.	\$7.25
Blue Fin Tuna Sushi Fresh tuna in sushi form, a delicate and flavorful treat.	\$11.50
Blue Fin Belly (Otoro) Sushi Fresh, rich, and buttery sushi featuring Blue Fin Belly.	\$22.95
Seared Peppered Tuna Sushi Lightly seared, pepper-crusted tuna, sliced and served as sushi.	\$9.25
Jumbo Scallop Sushi Fresh scallops wrapped in sushi rice.	\$11.99
Shrimp Sushi Fresh shrimp wrapped in vinegared rice.	\$8.25
Monkfish Liver Rich and buttery monkfish liver.	\$9.00
Sweet Shrimp Sushi Sweet shrimp served on vinegared rice.	\$14.50
Tuna Sushi Fresh tuna wrapped in vinegared rice.	\$8.25
Mackerel Sushi Fresh mackerel served on vinegared rice.	\$8.50

ITEM	PRICE
Blue Fin Belly (Medium) Chutoro Sushi Fresh blue fin belly chutoro sushi, a delicate and rich treat.	\$18.50
Yellowtail Sushi Fresh yellowtail served as sushi.	\$8.95
Salmon Roe Sushi Fresh salmon roe on sushi rice.	\$9.50
Freshwater Eel Sushi Freshwater eel served on vinegared rice.	\$9.75
Octopus Sushi Fresh octopus served on vinegared rice.	\$8.50
Squid Sushi Fresh squid wrapped in vinegared rice.	\$7.95
Crab Sushi Fresh crab wrapped in sushi rice.	\$6.75
Smelt Roe Sushi Fresh smelt roe served on sushi rice.	\$8.50

Noodles

ITEM	PRICE
Udon Thick Japanese noodles served in a savory broth.	\$14.50
TonKotsu Ramen Pork Broth with Egg, Bean Sprout Green Onion, Dried Seaweed and Pork Chashu.	\$18.50
Red Miso Ramen Spicy Miso Broth with Egg, Green Onion, Bean Sprout, Dried Seaweed and Pork Chashu	\$20.75
Yakisoba with Chicken Stir-fried noodles with chicken.	\$16.00
Udon with ShrimpTempura Thick Japanese noodles served with shrimp tempura.	\$17.50
Yakisoba with Shrimp Stir-fried noodles with shrimp.	\$17.50
Yakisoba with Beef Stir-fried noodles with beef.	\$16.50
Udon with Chicken and Egg Thick Japanese noodles served with chicken and egg.	\$19.50
Truffle Ramen Rich, earthy truffle flavor infused in a savory ramen broth.	\$23.25

Sushi and Sashimi Combo

ITEM	PRICE
Sushi Combo A / 8 pcs Assortment of 8 pieces of sushi.	\$35.50
Sashimi Combo A / 8 pcs Fresh selection of 8 pieces of raw fish sliced into thin pieces.	\$34.25
Sushi Combo B / 12 pcs Assortment of 12 pieces of sushi.	\$43.95

ITEM	PRICE
Sushi and Sashimi Combo B / 24 Pcs Chef's choice of 8 pcs of sushi and 16 pcs of sashimi with Cali Roll or Spicy Tuna Roll	\$84.50
Sushi and Sashimi Combo A / 13 pcs Chef's choice of 5 pcs of sushi and8 pcs of sashimi with Cali Roll or Spicy Tuna Roll	\$51.00
Sashimi Combo B / 16 pcs Fresh selection of 16 pieces of raw fish sliced into thin pieces.	\$61.50

Sushi Bowls

ITEM	PRICE
Sake Don (Salmon Bowl) Fresh salmon served over a bed of rice.	\$33.00
Premium Chirashi Fresh sashimi-grade fish served over a bed of Japanese rice.	\$41.00
Uni Don (Sea Urchin Bowl) Fresh sea urchin served over a bed of rice.	\$47.25
Unagi Donburi (Grilled Freshwater Eel) Freshwater eel served over a bed of rice.	\$31.50
Tekka Don (Tuna Bowl) Fresh tuna served over a bed of rice.	\$34.00

Dinner Bento Box

ITEM	PRICE
Bento Box 2 Items (1 Basic and 1 Side) Choose two items: a basic dish and a side, served together in a convenient bento box.	\$25.50
Bento Box 3 Items (1 Basic and 2 Sides) (Dinner Bento Box) Choose from 1 basic and 2 side dishes for a satisfying meal.	\$28.50

Lunch Bento Box

ITEM	PRICE
Bento Box 2 Items (1 Basic and 1 Side) Served miso soup and salad.	\$22.50
Bento Box 3 Items (1 Basic and 2 Sides) Served miso soup and salad.	\$25.50

Side

ITEM	PRICE
Miso Soup Soup that is made from miso paste.	\$3.50
Fresh Wasabi Pungent and aromatic Japanese horseradish.	\$4.00
Rice Steamed Japanese-style rice.	\$3.50
Sushi Rice Japanese-style short-grain rice.	\$4.50

ITEM	PRICE
Smelt Egg Side Smelt eggs served as a side dish.	\$4.50
Soy Paper Thin, edible sheets made from soybeans.	\$2.50
Cream Cheese Extra Rich and creamy cheese spread.	\$3.50
Avocado Side Fresh and creamy avocado served on the side.	\$6.50
Jalapeno Side Spicy jalapeno peppers served on the side.	\$3.50
Chili Garlic Crunch Spicy garlic flavor in every bite.	\$4.00

Appetizer

ITEM	PRICE
Crispy Rice With Spicy Tuna (6pcs) Crisp rice bites filled with spicy tuna.	\$14.25
Spicy Garlic Edamame Steamed edamame tossed in a spicy garlic seasoning.	\$7.25
Gyoza Pan-fried dumplings filled with minced meat and vegetables. Served with a dipping sauce.	\$8.50
Edamame Boiled soybeans in their pods, a popular Japanese appetizer.	\$5.95
Avocado Bomb Avocado stuffed with crab meat, drizzled with eel sauce and spicy mayo.	\$12.75
Deep Fried Stuffed Jalapeno Spicy jalapeno peppers filled with a savory surprise.	\$13.25
Shishito Pepper with Bonito Flakes Japanese peppers served with savory bonito flakes.	\$9.54
Spam Musubi Sliced Spam and tamago over sushi rice, wrapped with nori.	\$9.00
Potato String Shrimp Crisp potato strings paired with succulent shrimp.	\$9.50
Grilled Yellowtail Collar Fresh yellowtail collar, expertly grilled to bring out its natural flavors.	\$19.25
Chicken Deep Fried Karaage Crispy fried chicken bites bursting with juicy flavor.	\$14.25
Baked Green Mussel Green mussels baked on the half shell to a golden finish, topped with roe and scallions.	\$10.95
Truffle Edamame Steamed edamame infused with the rich flavor of truffle.	\$8.25
Baby Octopus Deep Fried Karaage Crispy fried baby octopus in a light batter.	\$10.95
Spam Fries Crispy breaded Spam fries served with dipping sauce.	\$9.50
Kurobota Sausage Japanese-style sausage with rich flavor.	\$9.50

ITEM	PRICE
Fried Soft Shell Crab Golden-fried soft shell crab with a crisp coating and tender meat.	\$13.50
Spicy Salmon Crispy Rice (6pcs) Crispy rice bites filled with spicy salmon.	\$13.95
Grilled Salmon Collar Fresh salmon collar, expertly grilled to bring out its natural flavors.	\$18.00
Agedashi Tofu with Bonito Flakes Silky tofu in a savory broth, topped with bonito flakes.	\$9.50
Ika Salad Squid marinated in Ginger, Vinegar, Sesame oil with assorted vegetables	\$11.50
Tako (Octopus) Kizami Wasabi Octopus in a spicy wasabi sauce.	\$12.00
Ankimo (Monkfish Liver) Rich and buttery monkfish liver.	\$18.50
Spicy Garlic Baked New Zealand Mussels (5 pcs) Freshly baked New Zealand mussels in a spicy garlic sauce.	\$12.95
Truffle Fries with 7 Spices Japanese Seasoning Crispy fries tossed with truffle and Japanese seven-spice seasoning.	\$11.25
Escargot Butter Baked with Japanese Mignotte Sauce (6Pcs) Snails baked in a rich Japanese Mignotte sauce, served in six pieces.	\$15.00

Entrée

ITEM	PRICE
Chicken Teriyaki Grilled chicken glazed with sweet teriyaki sauce.	\$17.25
Chicken Katsu Breaded and fried chicken cutlet served with a side.	\$18.95
Bulgogi (Korean Marinated Beef) Tender beef marinated in a sweet and savory Korean-inspired sauce.	\$22.50
Pork Katsu Breaded and deep-fried pork cutlet.	\$17.95
Beef Teriyaki Tender beef in a sweet teriyaki sauce.	\$19.95
Spicy Chicken Teriyaki Tender chicken in a sweet and spicy teriyaki sauce.	\$18.25
Salmon Teriyaki Salmon fillet glazed with teriyaki sauce, topped with scallions and sesame seeds.	\$19.95

Basic Roll

ITEM	PRICE
California Roll Cucumber, crab, and avocado.	\$8.50
Spicy Tuna Roll Fresh tuna mixed with spicy sauce, wrapped in a roll.	\$10.25
Avocado Roll Fresh avocado wrapped in sushi rice.	\$8.50

ITEM	PRICE
Philly Roll Smoked salmon and cream cheese wrapped in sushi rice.	\$10.25
Eel Avocado Roll Fresh eel and avocado wrapped in a roll.	\$10.50
Salmon Avocado Roll Fresh salmon and avocado wrapped in a roll.	\$10.25
Salmon Roll Fresh salmon wrapped in a roll.	\$9.50
Salmon Mango Roll Fresh salmon and sweet mango combine in a delicious roll.	\$10.25
Spicy California Roll Spicy crab and avocado rolled inside-out with sushi rice, finished with sesame seeds.	\$9.25
Veggie Roll Fresh vegetables wrapped in a roll.	\$9.00
Yellowtail Roll Fresh yellowtail wrapped in a delicate roll.	\$10.25
Cucumber Roll Fresh cucumber wrapped in sushi rice.	\$8.50
Blue Crab Handroll in Soy Paper Fresh blue crab wrapped in soy paper.	\$11.50
Tuna Roll Fresh tuna wrapped in a roll.	\$9.50
Salmon Skin Roll Salmon skin wrapped in a roll.	\$10.50
Scallop Roll Fresh scallops wrapped in a delicate roll.	\$10.25
Albacore Roll Fresh albacore tuna wrapped in a delicate roll.	\$9.00
Shrimp Roll Fresh shrimp wrapped in a delicate roll.	\$9.00
Crab Roll Fresh crab wrapped in a roll.	\$8.50

No Rice Rolls

ITEM	PRICE
Venice Roll IN: SOY PAPER, SPICY TUNA, AVOCADO OUT: TUNA SAUCE: SESAME, SPICY MAYO	\$20.25
Santa Monica Roll IN: SOY PAPER, TUNA, SALMON, CRAB MEAT, ALBACORE OUT: AVOCADO SAUCE: EEL, SPICY MAYO	\$20.25
Manhattan Roll IN: SOY PAPER, CRAB MEAT, AVOCADO OUT: SALMON SAUCE: SESAME, EEL	\$20.25
Malibu IN: SALMON, ALBACORE, SHRIMP, TUNA, AVOCADO, CRAB MEAT OUT: CUCUMBER WRAP SAUCE: SPICY MAYO	\$21.50
Redondo Roll IN: SOY PAPER, SPICY CRAB MEAT, MANGO OUT: AVOCADO SAUCE: EEL, SPICY MAYO	\$20.25
Huntington Roll IN: SOY PAPER, SHRIMP TEMP, SPICY TUNA, AVOCADO OUT: CRAB MEAT, SHRIMP SAUCE: SPICY MAYO, EEL, SESAME	\$22.50

Tempura Rolls

ITEM	PRICE
Shrimp Tempura Roll IN: AVOCADO, CRAB MEAT, SHRIMP TEMPURA OUT: CRUNCH POWDER SAUCE: EEL	\$16.75
Cali Tempura Roll IN: CRAB, AVOCADO OUT: DEEP FRIED SAUCE: SPICY MAYO, EEL	\$16.75
Fire Cracker Roll IN: SHRIMP TEMP, CRAB, AVOCADO OUT: SPICY TUNA SAUCE: EEL, SPICY MAYO	\$20.25
Philly Tempura Roll IN: CREAM CHEESE, SALMON, AVOCADO OUT: DEEP FRIED SAUCE: EEL	\$17.95
Spicy Tuna Tempura Roll IN: SPICY TUNA, AVOCADO OUT: DEEP FRIED SAUCE: SPICY MAYO, EEL	\$16.75
Crunch Mango Roll IN: SPICY CRAB, MANGO OUT: SALMON, AVOCADO, CRUNCH POWDER SAUCE: SPICY MAYO	\$20.25
Spicy Tuna Crunch Roll IN: TEMP SHRIMP, SPICY TUNA, AVOCADO OUT: CRUNCH POWDER SAUCE: EEL, SPICY MAYO	\$16.75
Half and Half Tempura Roll IN: SPICY CRAB, SPICY TUNA, AVOCADO OUT: DEEP FRIED SAUCE: EEL, SPICY MAYO	\$16.75
Shrimp Killer Roll Succulent shrimp wrapped in crispy tempura roll.	\$20.25
Hungry Roll IN: CREAM CHEESE, AVOCADO, SHRIMP TEMPURA OUT: SPICY CRAB MEAT, JALAPENO SAUCE: SRIRACHA, EEL	\$20.25
Yellowtail Lover Roll IN: CRAB MEAT, SHRIMP TEMP, YELLOWTAIL OUT: YELLOWTAIL, JALAPENO SAUCE: SPICY, SESAME	\$23.95
Spider Roll IN: SOFT SHELL CRAB, AVOCADO, CRAB MEAT, GOBO, KAIWARE, CUCUMBER SAUCE: EEL	\$20.25
Popcorn Crawfish Roll IN: CRAB, AVOCADO OUT: FRIED CRAWFISH SAUCE: EEL, SPICY MAYO	\$20.25
Las Vegas Roll IN: SALMON, TUNA, ALBACORE, YELLOWTAIL, AVOCADO, CRAB MEAT OUT: DEEP FRIED SAUCE: SPICY MAYO, EEL	\$20.25
Eel Tempura Roll IN: CRAB MEAT, AVOCADO, EEL OUT: DEEP FRIED SAUCE: EEL, SPICY MAYO	\$20.25
M.S.C. Roll IN: SPICY CRAB MEAT, SHRIMP TEMPURA, MANGO OUT: MANGO, AVOCADO SAUCE: SALSA	\$21.50
Veggie Tempura Roll Crisp tempura roll filled with vegetables.	\$19.00
Albacore Lover Roll In: Spicy Albacore, Avo Out: Albacore, Crunch Onion Sauce: SM. Eel. Sweet Mayo	\$23.95
Calamari Tempura Roll IN: AVOCADO, CRAB MEAT OUT: CALAMARI TEMPURA SAUCE: EEL, SPICY MAYO	\$20.25
Albacore Shrimp Tempura In: Shrimp Tempura, Avo, Spicy Crabmeat Out: Seared Albacore, Crunch Onion Sauce: Eel	\$20.25

Baked Rolls

ITEM	PRICE
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Baked Salmon Roll IN: CRAB MEAT, AVOCADO OUT: SALMON SAUCE: EEL	\$17.95
Eel Special Roll IN: SHRIMP TEMPURA, CRAB MEAT, AVOCADO OUT: EEL, SPICY MAYO SAUCE: EEL	\$21.50
Volcano Roll IN: CRAB MEAT, AVOCADO OUT: SPICY ALBACORE, BAKED CRAWFISH SAUCE: EEL, SPICY MAYO	\$21.50
Super Dragon Roll IN: SHRIMP TEMPURA, AVOCADO, CRAB MEAT OUT: WHOLE EEL, SPICY TUNA SAUCE: EEL	\$26.25
Baked Crawfish Roll IN: CRAB MEAT, AVOCADO OUT: BAKED CRAWFISH SAUCE: EEL, SPICY MAYO	\$20.25
Caterpillar Roll IN: CUCUMBER, CRAB MEAT, EEL OUT: AVOCADO, EEL SAUCE: EEL	\$17.95
Tataki Tuna Roll IN: SHRIMP TEMP, CRAB MEAT, AVOCADO OUT: SEARED TUNA SAUCE: SPICY MAYO, SPICY	\$20.25
Dragon Roll IN: CRAB MEAT, AVOCADO OUT: EEL, AVOCADO SAUCE: EEL	\$17.95
Flaming Yellowtail Roll IN: SPICY TUNA, JALAPENO, AVOCADO OUT: BAKED YELLOWTAIL SAUCE: EEL, SRIRACHA	\$25.00
B.S.C.R Roll IN: CRAB MEAT, AVOCADO OUT: BAKED SCALLOP SAUCE: EEL, SPICY MAYO	\$20.25
Fresh Rolls	
ITEM	PRICE
Vampire Roll IN: SPICY ALBACORE, CUCUMBER OUT: ALBACORE, FRIED GARLIC SAUCE: GARLIC PONZU, SPICY MAYO	\$18.25
King Salmon Roll IN: SPICY CRAB, AVOCADO OUT: SALMON SAUCE: SPICY MAYO	\$18.25
Gangster Roll IN: SPICY CRAB, AVOCADO OUT SPICY TUNA, SAUCE: SPICY MAYO, EEL	\$17.25
Super Philly Roll IN: SALMON, AVOCADO, CREAM CHEESE OUT: SALMON SAUCE: EEL	\$18.25
Mexican Roll IN: SPICY CRAB, SHRIMP OUT: AVOCADO, JALAPENO SAUCE: SPICY MAYO, SRIRACHA	\$18.25
Rainbow Roll IN: CRAB, AVOCADO OUT: SALMON, TUNA, ALBACORE, SHRIMP, AVOCADO	\$18.25
Salmon Lover Roll IN: SPICY SALMON, CUCUMBER OUT: SALMON, SPICY MAYO	\$18.25
Lemon Blossom Roll IN: AVOCADO, SPICY CRAB MEAT OUT: SALMON, LEMON SAUCE: SALSA, SESAME	\$19.50
Baja California Roll IN: SPICY TUNA, CUCUMBER OUT: YELLOWTAIL SAUCE: SRIRACHA, SPICY MAYO	\$19.50
Tiger Roll In: Crabmeat, Avo Out: Shrimp, Avo Sauce: Eel	\$17.25
Geisha Roll IN: SPICY CRAB, AVOCADO OUT: TUNA, SALMON, AVOCADO, TOBICO (RED/BLACK) SAUCE: SWEET EEL, SPICY MAYO	\$19.50
Yummy Roll IN: SPICY TUNA,CUCUMBER OUT: AVOCADO, TOBICO SAUCE: SPICY	\$17.25

ITEM	PRICE
Alaskan Roll IN: SPICY TUNA, CUCUMBER OUT: SALMON SAUCE: SPICY	\$18.25
Garlic Chip on Tuna Roll IN: SPICY TUNA, CUCUMBER OUT: TUNA, CRISPY GARLIC SAUCE: SPICY MAYO	\$18.25
Hot Albacore Roll IN: SPICY ALBACORE, JALAPENO OUT: SPICY TUNA, JALAPENO, SAUCE: SPICY MAYO, EEL, SRIRACHA	\$18.25
Sweet Salmon Fresh salmon rolled with delicate flavors.	\$18.25
Red Dragon Roll IN: SPICY TUNA, CUCUMBER OUT: TUNA SAUCE: SESAME, SPICY MAYO	\$18.25
Hot Pink Roll IN: SPICY TUNA, SHRIMP OUT: SPICY CRAB, FRIED JALAPENO SAUCE: SPICY, SPICY MAYO	\$18.25
Mango Salmon Delight Roll IN: MANGO, SALMON OUT: AVOCADO, SRIRACHA, SALSA	\$19.50
Duo Roll IN: SPICY TUNA, CUCUMBER OUT: SPICY MAYO, SRIRACHA	\$17.25
Hawaiian Roll IN: CRAB, AVOCADO OUT: TUNA. AVOCADO SAUCE: EEL, SPICY MAYO	\$17.25
Cajun Salmon In: Spicy Crabmeat, Avo Out: Cajun Salmon, Green Onion Sauce: Spicy Mustard	\$21.50

Carpaccio

ITEM	PRICE
Salmon Carpaccio Thinly sliced salmon served raw.	\$25.50
Yellowtail Jalapeno Carpaccio Thinly sliced yellowtail served with jalapeno peppers.	\$29.00
Yellowtail Carpaccio Thinly sliced yellowtail served raw.	\$28.25
Albacore Carpaccio with Crunch Onion Thinly sliced albacore tuna served with crunchy onions.	\$28.25
Tuna Carpaccio Thinly sliced tuna served raw.	\$27.00
Truffle Seared Salmon Carpaccio Thinly sliced salmon, infused with the earthy flavor of truffle.	\$28.25
Seared Tuna Carpaccio with Garlic Chip Thinly sliced tuna served with crispy garlic chips.	\$29.25
Octopus Carpaccio Thinly sliced octopus, served raw.	\$30.25
Halibut Peruvian Tiradito Fresh Peruvian-style raw halibut dish.	\$29.25
Sweet Shrimp Carpaccio Thinly sliced shrimp served with a sweet and refreshing flavor.	\$33.00

Tempura

ITEM	PRICE
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Shrimp Tempura Crispy shrimp in a light, airy batter, offering a delightful crunch with every bite.	\$17.50
Mixed Tempura Assorted seafood and vegetables lightly battered and fried.	\$19.50
Veggie Tempura Crispy fried vegetables in a light batter.	\$16.25
Calamari Tempura Crispy fried squid rings served with a side of tangy dipping sauce.	\$17.50

Salad

ITEM	PRICE
Cucumber Salad Fresh cucumber in a light and refreshing salad.	\$9.50
Seaweed Salad Fresh seaweed mixed with a variety of ingredients.	\$10.25
House Salad Fresh mixed greens.	\$7.50
Sashimi Salad Fresh raw fish mixed with greens.	\$23.95
Avocado Salad Fresh avocado mixed with crisp greens.	\$15.50
Salmon Skin Salad Fresh salmon skin mixed with crisp greens.	\$19.00