

## Chef Josh's Specialties

Deep Fried Lotus Root	8
Tempura Fried Shishitto Peppers	8
Soft Shell Crab - Tempura Style	20
<i>Sesame Chili Aioli, House Tempura Sauce, Sriracha</i>	
Jumbo Shrimp Tempura	6 / ea
<i>Sesame Chili Aioli, House Tempura Sauce, Sriracha</i>	
Tuna Tataki	22
<i>Seared Rare in Ponzu w Onions, Jala, Micro Greens Garnish</i>	
Sashimi Trio - 8 ounces	36
<i>Tuna, Hamachi &amp; Atlantic Salmon</i>	

## House Specialty Maki

<p><b>Titan Roll</b> 24 <i>Inside: Maine Lobster, Avocado, Cucumber, Jalapeno. Outside: Seared Tuna, Tobbiko, Masago, Spicy Mayo</i></p> <p><b>Spicy Hamachi Roll</b> 12 <i>Green Onions, Cucumber</i></p> <p><b>The Crustacean Roll</b> 24 <i>Inside: Maine Lobster, Tempura Fried Red Bell Pepper, Chives, Basil. Outside: Grilled U10 Scallop, Wasabi Mayo, Eel Sauce</i></p> <p><b>Keto Maki (no rice - Nori only)</b> 18 <i>Tuna, Salmon, Hamachi, Cucumbers,</i></p> <p><b>Veggie Roll</b> 12 <i>Inside: Avocado, Lettuce, Carrots, Beets, cucumbers, Asparagus, Red Bell Pepper</i> <i>Outside: Micro Greens</i></p> <p><b>Salmon in the Garden</b> 18 <i>Spicy Salmon, Lettuce, Avocado, Cucumber, Carrots, Beets, Jalapeno, Chive, Soy Wrap</i></p> <p><b>Softshell Crab Roll</b> 18 <i>Inside: Tempura Fried Soft Shell Crab, Creamy Chevre, Peppadew Pepper, Artisian Romaine</i> <i>Outside: Eel Sauce, Tobiko, Micro Radish</i></p> <p><b>Green Dragon</b> 22 <i>Inside: Lobster Tempura, Asparagus</i> <i>Outside: Avocado, Eel Sauce, Lotus, Tobikko crunchies</i></p> <p><b>Spicy Tuna Roll</b> 14 <i>Green Onions, Cucumber, spicy mayo</i></p> <p><b>Coconut Shrimp Roll</b> 16 <i>Coconut Shrimp, Pineapple, Fresnos, Cheese</i></p>	<p><b>Tuna Tempura Roll</b> 18 <i>Spicy tuna, Avocado, Sesame Garlic Aioli, Jalapeno, Spicy Mayo, Gochujuang</i></p> <p><b>Sunset Roll</b> 24 <i>Inside: Maine Lobster, Tempura Fried Asparagus</i> <i>Outside: Tuna, Masago, Smoked Seas Salt</i></p> <p><b>Lucky Pearl</b> 24 <i>Inside: Maine Lobster, Chives, Tempura Fried Shallots</i> <i>Outside: Tempura Fried Oyster, Tobbiko, Wasabi Mayo</i></p> <p><b>Maine Lobster Roll</b> 24 <i>Tempura Fried Lobster Cake, Maine Lobster, Green Onions, Micro Arugula</i></p> <p><b>Tempura Teriyaki Salmon</b> 16 <i>Inside: Teriyaki Marinaded Salmon, Asparagus</i> <i>Outside: Carrots &amp; Micro Greens, Eel Sauce</i></p> <p><b>Triple Stack</b> 22 <i>Inside: Lobster, Avocado, Tuscan Lettuce</i> <i>Outside: Tuna, Salmon, Hamachi</i></p> <p><b>Fresh Roll</b> 12 <i>Soy Wrap, Hamachi, Tuscan Lettuce, Cucumber, Carrots</i></p> <p><b>Ocean Roll</b> 20 <i>Tuna, Salmon, Hamachi, Cucumber</i></p> <p><b>Shrimp Tempura Roll</b> 18 <i>Cilantro Cream Cheese, Chives, Lemon Zest</i></p> <p><b>The Eelest</b> 16 <i>Inside: Exotic Mushroom Blend, Asparagus</i> <i>Outside: Roasted Eel, black garlic sauce, Hemp Seeds</i></p>
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## Nigiri Sushi

Tuna - 4 ea  
Himachi - 4 ea  
Wild Caught Salmon - 4 ea  
Unagi - 4 ea  
Sea Scallop (seared) - 6 ea  
Smoked Salmon - 3 ea

## Classic Futo Maki

Tuna 8  
Salmon 6  
Hamachi 6  
Avocado 5  
Cucumber 5  
Scallop 7  
Shrimp Tempura 8  
Unagi 6

Ask your server about our Craft-made Sake-Tinis.  
A great compliment to Chef Josh's sushi and appetizers.

**Ask about our selection of Sparkling Wines & Champagne.**