

## ZENSAI...STARTERS

EDAMAME BOILED SOYBEAN WITH NOTO SEA SALT	5
MISO SOUP TOFU, MUSHROOM, SEAWEED AND SCALLION IN A SOYBEAN STOCK	6
HARUMAKE THREE EGG ROLLS FILLED WITH JAPANESE VEGETABLES. DEEP-FRIED GOLDEN BROWN	6
SEAWEED SALAD PICKLED GINGER, SLICED CUCUMBERS	8
TASMANIAN SALMON BELLY BELLY OF THE SALMON SASHIMI STYLE. LIGHTLY FLAME SEARED WITH AN ASIAN COLESLAW	12
SLOW ROASTED ESCOLAR RED MISO MARINTED ESCOLAR, SPUN CARROT AND DAIKON	12
SALT WATER PRAWN AND VEGETABLE TEMPURA SHRIMP AND VEGETABLE FRIED TEMPURA STYLE WITH YAKINIKU DIPPING SAUCE	12
SUNOMNO (SEAFOOD CEVICHE) KING CRAB, SHRIMP, SNAPPER, OCTOPUS, CLAM, SEAWEED AND CUCUMBER IN SWEET VINEGAR	14

## NIGIRI AND SASHIMI

	NIGIRI	SASHIMI
KING CRAB	9	-
EEL	7	-
SHRIMP	7	-
TUNA	7	10
YELLOW TAIL	7	10
SALMON	7	9
SQUID	6	9
SALMON ROE	7	10
SMELT ROE	6	9
OCTOPUS	7	10
ALBACORE	6	9
SNAPPER	6	9
SURF CLAM	6	9

## COMBINATIONS

WASABI'S SAMPLER CALIFORNIA ROLL, TUNA SASHIMI, TUNA NIGIRI, SALMON NIGIRI, SHRIMP NIGIRI	18
BENTO BOX PRESENTED WITH TUNA TATAKI, CALIFORNIA ROLL, BEEF GYOZA, TAMAGO (EGG OMELETTE), CITRUS	
YOUR CHOICE OF:	
SHRIMP AND VEGETABLE TEMPURA	24
RED MISO MARINATED ESCOLAR	24
SASHIMI (6 PCS, CHEFS CHOICE)	26
CHIRASHI ASSORTED RAW FISH AND VEGETABLES SERVED OVER A BOWL OF RICE	25
SASHIMI PLATTER CHEF'S CHOICE	
REGULAR (5 VARIETIES, 15 PCS)	32
DELUXE (7 VARIETIES, 21 PCS)	48

## MAKI...SUSHI ROLLS

CALIFORNIA CRAB, AVOCADO	12
CRAZY "ARI" (HOT!) TEMPURA SHRIMP, CRAB, CUCUMBER, AVOCADO, HABANERO, MASAGO, SRIRACHA HOT SAUCE	16
CRUNCHY SHRIMP SHRIMP, CUCUMBER, TEMPURA FLAKES, JAPANESE MAYO	14
EEL AND CUCUMBER ASIAN BBQ EEL, CUCUMBER	12
PHILADELPHIA TASMANIAN SALMON, CUCUMBER, CREAM CHEESE	10
RAINBOW CRAB, AVOCADO, TUNA, SALMON, SNAPPER AND ALBACORE	13
SHRIMP TEMPURA FRIED TEMPURA SHRIMP, CUCUMBER, BELL PEPPER, GOBO CARROT, SPROUTS, JAPANESE MAYO, MASAGO	12
SNAKE CRAB, ASIAN BBQ EEL, CREAM CHEESE	13
SOFT SHELL CRAB FRIED SOFT SHELL BLUE CRAB, CUCUMBER, BELL PEPPER, AVOCADO, SMELT ROE, GOBO CARROT, SPROUTS, MAYO, MASAGO	14
SPICY TUNA TUNA, CUCUMBER, SPICY MAYO	12
VEGETABLE BELL PEPPER, CUCUMBER, AVOCADO, GOBO-CARROT	10
KING CRAB CUCUMBER AND JAPONNESS MAYO	14
TUNA	12
YELLOW TAIL AND GREEN ONION	12
SAKE COCKTAILS	
SAKE TO ME SAKE, GRAND MARNIER, PLUM WINE, ORANGE JUICE	9
NIGORI OSMOSIS NIGORI SAKE, ABSOLUTE VODKA, COINTREAU, CRANBERRY	9
SAKE TSUNAMI SAKE, SMIRNOFF VODKA, WATERMELON SCHNAPSS, SWEET AND SOUR, ORANGE JUICE	9
SAKE	
OZEKI HOT SAKE	11
OZEKI NIGORI COLD, UNFILTERED SAKE	11
GEKKEIKAN HAIKU COLD SAKE	17
OROYA WHITE SUSHI WINE	8 GLS 32 BTL
KAIKKOMAN PLUM WINE	9 GLS 37 BTL
GEKKEIKAN ZIPANG SPARKLING SAKE	10
JAPANESE BEER	
ASAHI EXTRA DRY	5
KIRIN ICHIBAN	5
SAPPORO	7

05/08

# SUSHI

CHEF PETER HUA