

## ZENSAI

### Miso Soup 5

*Tofu, Seaweed, Scallion*

### Hiyashi Wakame Salad 6

*Chilled Seaweed, Napa Cabbage, Soybean*

### Orange Ginger Salad 6

*Crisp Iceberg Lettuce, Orange Segments  
Ginger Dressing*

### Steamed Edamame 7

*Coarse Sea Salt*


### Scallop Carpaccio 16

*Scallop, Watermelon Radish, Snow Pea Microgreens  
Grilled Heirloom Tomatoes, Grape Oil  
Pomegranate Vinegar Dressing*

### Ahi Tuna Ribbon 14

*Korean Kalbi Marinated Big Eye Tuna  
Grated Japanese Mountain Potato  
Simmered Daikon, Capers, Sturgeon Caviar*

### Chilled Shrimp Summer Roll 10

*Napa Cabbage, Red Pepper, Sesame Seed  
Rice Noodles, Cilantro  
Spicy Peanut Dipping Sauce  
 Upon Request*



# FINJIN

## DIM SUM

*Six Pieces Served Steamed with Ponzu Dipping Sauce*

### Pork & Kimchi Gyoza 8

*Ground Pork, Kimchi  
Gyoza Wrapper*

### Chicken & Lemongrass Gyoza 8

*Ground Chicken, Thai Lemongrass, Gyoza Wrapper*

### Vegetable Gyoza 7

*Cabbage, Tofu, Garlic, Scallion, Gyoza Wrapper*

### Shrimp Shumai 11

*Chopped Shrimp, Chinese Trinity, Dumpling Wrap*

### Chicken Shumai 11

*Chopped Chicken, Chinese Trinity, Dumpling Wrap*

### Char Siu Bao (4 Pieces) 8

*Braised Pork, Cucumber, Asian BBQ Sauce  
Soft Steam Bun*

## NOODLE BOWLS

### Ginger Chicken Miso 18

*Miso Chicken Broth, House-Made Ramen  
Seared Chicken Thigh, Soy Marinated Soft Boiled Egg  
Bok Choy, Mushrooms  
Green Onion, Caramelized Ginger*


### Niwa Bowl 16

*Vegetable Broth, Rice Noodles, Miso,  
Bok Choy, Green Onion, Mushrooms  
Roasted Tomato, Cilantro and Shitake Dust*

### Tonkotsu 18

*Tonkotsu Broth House-Made Ramen  
Pork Belly Chashu, Soy Marinated Soft Boiled Egg  
Roasted Tomato, Green Onion  
Aromatic Ginger Oil, Nori*

### Umi Kara 22

*Vegetable Shitake Broth, Udon Noodles  
Ginger Marinated Shrimp, Mushrooms  
Nori, Cilantro, Roasted Tomato,  
Caramelized Ginger  
 Upon Request*

### Short Rib Shoyu 20

*Double Soup Broth, House-Made Ramen  
Braised Short Ribs, Mushrooms  
Soy Marinated Soft Boiled Egg, Bok Choy  
Green Onion  
Aromatic Ginger Oil, Shitake Dust*

 Gluten Free

 Vegetarian

 Vegan

For our guests with allergies, please inquire with your server on available options prepared by the Chef.

We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

\*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.

9/21/22

**NIGIRI**  
TWO PIECES 


- Hamachi - Japanese Yellowtail 8
- Maguro - Grade1+ Ahi Big Eye Tuna 9
- Sake - Ora King Salmon 8
- Tako - Octopus 7.5
- Ebi - Ginger Marinated Cooked Prawn 7
- Unagi - Fresh Water Eel 8
- Hotate -Scallop with Masago and Mayo 6
- Ikura - Salmon Caviar 8
- Uni - Sea Urchin 19
- Toro– Tuna Belly 18
- Tobiko 6  
*Flying Fish Roe with Quail Egg*

**SASHIMI**  
TWO PIECES 

- Hamachi - Japanese Yellowtail 8
- Maguro - Grade1+ Ahi Big Eye Tuna 9
- Sake - Ora King Salmon 8
- Red Snapper 7.5
- Ikura - Salmon Caviar 7
- Toro– Tuna Belly 18



**CLASSIC MAKI**

- Tuna Maki 15.5**   
*California Roll Topped With Big Eye Tuna*
- Spicy Tuna 11**  
*Tuna Mixed With Spicy Mayo*
- Salmon Maki 13.5**   
*California Roll Topped with King Salmon*
- California Roll 10**   
*Crab Meat, Cucumber, Avocado*
- Veggie Roll 10**    
*Asparagus, Lettuce, Avocado  
Cucumber, Gourd, Tomato*

**Sushi Boats**

- Served with Ginger Salad or Miso Soup*
- Sushi for One 38**  
*4 pc Nigiri (Ahi Tuna, Salmon, Hamachi, Shrimp)  
2 pc Sashimi (Ahi Tuna or Salmon)  
Choice of 1 Classic Roll*
  - Sushi for Two 78**  
*6 pc Nigiri (Ahi Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper)  
4 pc Sashimi (2 ea. Ahi Tuna, Salmon, or Hamachi)  
Choice of 1 Classic and 1 Specialty Roll*
  - Sushi for Four 145**  
*12 pc Nigiri (2 pc Ahi Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper)  
8 pc Sashimi (4 ea. Ahi Tuna, Salmon, or Hamachi)  
Choice of 2 Classic and 2 Specialty Rolls*
- (Boats exclude Waygu Roll)

**CHEF JIN'S  
SPECIALTY MAKI**

- Rainbow 21**  
*Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Escolar, Eel  
Caviar, Crab Salad, Asparagus Crunch*
- Moon River 17.5**  
*Tempura Shrimp, Avocado, Masago  
Mayo, Topped with Spicy Tuna & Tempura Crunch*
- Spider 14**  
*Tempura Soft Shell Crab, Cucumber  
Masago Lettuce, Mayo, Eel Sauce*
- Skidaway Island 15**  
*Crab Salad, Salmon, Tuna, Shrimp, Cucumber*
- American Wagyu Roll 27**  
*Lobster Tempura and Pickled Beet topped with  
Sous Vide Wagyu Tenderloin, Gourd, Alfalfa Sprouts*
- Delegal Marina 16**   
*Tuna, Shrimp, Masago, Spicy Mayo  
Avocado, Iceberg Lettuce*
- Shellfish Futomaki 16**  
*Crab Salad, Crawfish, Shrimp Tempura, Tamago, Rice Paper*

