

## 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

### Fish and Caviar Bruschetta 16

Ciabatta Toast, Garlic, Olive Oil  
Truffle Oil Seasoned Salmon, Tuna  
American Sturgeon Caviar  
Edamame Puree


### Sashimi Naengmyeon 14

(Korean Cold Noodle)

Kudzu (Japanese Arrowroot) Noodle, Pickled Radish  
Tzuyu Sauce Marinated Quail Egg, King Salmon with  
Mild Spicy Gochuzang Sauce

### Chilled Shrimp Summer Roll 10

Napa Cabbage, Red Pepper, Sesame Seed  
Rice Noodles, Cilantro  
Peanut Dipping Sauce

 Upon Request



## DIM SUM

Six Pieces Served Steamed with Ponzu Dipping Sauce

### Pork Gyoza 8

Ground Pork, Asian Aromatic Vegetables  
Gyoza Wrapper

### Chicken Gyoza 8

Ground Chicken, Asian Aromatic Vegetables  
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

### Cha Siu Bao (4 Pieces) 8

Braised Pork, Cucumber, Asian BBQ Sauce  
Soft Steam Bun

## NOODLE BOWLS

\*ASK YOUR SERVER ABOUT GF OPTIONS

### Chicken Chili Shio 18

Chicken Shio Broth, House-Made Ramen  
Chicken Thigh, Chili Oil, Seaweed  
Soy Marinated Egg, Mushroom, Green Onion

### Niwa Bowl 16

Suimono Vegetable Broth, House-Made Ramen  
Bok Choy, Green Onion, Mushroom, Roasted Tomato  
Cilantro, Ginger Oil

### Soy Marinated Shrimp & Miso 22

Vegetable Dashi, Miso Tare, Ginger Oil  
Udon Noodles, Mushrooms  
Seaweed, Roasted Tomatoes, Green Onion  
Ginger Oil

### Pork Belly Ramen 18

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

### 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


### Chicken Mazemen 17


(Brothless Ramen)

House-Made Ramen Noodles, Shoyu and Ginger Oil  
Bok Choy, Green Onion, Chicken, Ajitama Egg

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.

3/8/2023

 Gluten Free

 Vegetarian

 Vegan

**NIGIRI**   
TWO PIECES

Hamachi - Japanese Yellowtail 8

Maguro - Grade1+ 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*

Hokkigai—Arctic Surf Clam 6

**SASHIMI**   
TWO PIECES

Hamachi - Japanese Yellowtail 8

Maguro - Grade1+ 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** 

*Ground 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*

**Negi Hama Roll 11** 

*Yellowtail and Scallion*

**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, Gourd, Pickled Beet  
Sous Vide Wagyu Tenderloin, Alfalfa Sprouts, Scallion*

**Delegal Marina 16** 

*Tuna, Shrimp, Masago, Spicy Mayo  
Avocado, Iceburg Lettuce*

**Hawaiian Salsa Roll 16** 

*Spicy Tuna, King Salmon, Mango and Hawaiian Salsa*