



# SUSHI AND NOODLES

## ZENSAI

- MISO SOUP** V ..... 6  
Tofu, Seaweed, Scallion
- HIYASHI WAKAME SALAD** V ..... 7  
Chilled Seaweed, Napa Cabbage, Soybean
- ORANGE GINGER SALAD** GF V ..... 7  
Crisp Iceberg Lettuce, Orange Segments, Ginger Dressing
- STEAMED EDAMAME** GF V ..... 7  
Coarse Sea Salt
- ORA KING SALMON TATAKI** ..... 15  
Pan-Seared Ora King Salmon, Togarashi Seasoning  
Portabella Mushroom, Ikura & Japanese Tartar Sauce
- SHRIMP TEMPURA** ..... 15  
Five Pieces of Tempura Shrimp, Ponzu Sauce
- CHILLED SHRIMP SUMMER ROLL** GF ..... 9  
Napa Cabbage, Shrimp, Red Pepper, Sesame Seed  
Rice Noodles, Cilantro, Peanut Dipping Sauce

## DIM SUM

Six Pieces Served Steamed with Ponzu Dipping Sauce

- PORK GYOZA** ..... 8  
Ground Pork, Asian Vegetables, Gyoza Wrapper
- CHICKEN GYOZA** ..... 8  
Ground Chicken, Asian Vegetables, Gyoza Wrapper
- VEGETABLE GYOZA** V ..... 7  
Cabbage, Tofu, Garlic, Scallion, Gyoza Wrapper
- SHRIMP SHUMAI** ..... 11  
Chopped Shrimp, Chinese Trinity, Dumpling Wrap
- CHICKEN SHUMAI** ..... 11  
Ground Chicken, Green Onions, Carrots, Soy, Sesame
- XIAO LONG BAO (FOUR PIECES)** ..... 8  
Traditional Pork Soup Dumplings

## BOWLS

- CHEF JONNY'S SIGNATURE PORK BELLY TONKOTSU** ..... 21  
Handmade Ramen Noodles, Rich & Creamy Pork Bone Broth, Aromatic Oil  
Ajitama Egg, Tender Braised Pork Belly, Green Onions  
Roasted Tomatoes, Roasted Shimeji Mushroom
- SHRIMP TEMPURA UDON** ..... 21  
Udon Noodles, Tempura Shrimp, Shiitake Mushroom, Baby Bok Choy  
Green Onions, Tysu Broth
- SMOKED CHICKEN UDON** ..... 20  
Udon Noodles, Smoked Chicken Thigh, Dashi Broth, Sugar Snap Peas  
Ajitama Egg, Red Bell Pepper, Green Onions
- SHORT RIB SHOYU** ..... 22  
Shoyu Seasoned Osuimono Broth, Rice Noodles, Braised Short Rib  
Shaved Fennel, Roasted Tomatoes, Mushrooms, Green Onions
- CHICKEN FRIED RICE** ..... 19  
Fried Rice, Tender Chicken, Onions, Sweet Peas, Minced Ginger, Egg, Green Onions  
GF V UPON REQUEST
- CHEF JONNY'S BOWL OF THE WEEK** ..... MARKET PRICE
- SIDE OF SEASONED NOODLES** V ..... 6  
Handmade Noodles, Shoyu, Ginger Oil, Scallions

GF GLUTEN FREE V VEGAN V VEGETARIAN

For our members with life-threatening allergies, please request to speak with the Chef directly.

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

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# SUSHI AND NOODLES

## NIGIRI

TWO PIECES GF

- \*HAMACHI - JAPANESE YELLOWTAIL GF .....8
- \*MAGURO - #1 GRADE BIG EYE TUNA GF .....9
- \*SAKE - ORA KING SALMON GF .....8
- TAKO - OCTOPUS GF .....8
- EBI - GINGER MARINATED COOKED PRAWN GF .....7
- UNAGI - FRESH WATER EEL .....8
- \*HOTATE - SCALLOP WITH MASAGO & MAYO GF...6
- \*IKURA - SALMON CAVIAR GF .....8
- \*UNI - SEA URCHIN GF .....19
- \*TORO - TUNA BELLY GF .....18
- \*TOBIKO GF .....6  
Flying Fish Roe with Quail Egg
- \*SHIME SABA - CURED MACKEREL GF .....7
- \*MADAI - RED SNAPPER GF .....7

## SASHIMI

TWO PIECES GF

- \*HAMACHI - JAPANESE YELLOWTAIL ..... 8
- \*MAGURO - #1 GRADE BIG EYE TUNA ..... 9
- \*SAKE - ORA KING SALMON ..... 8
- \*IKURA - SALMON CAVIAR ..... 7
- \*TORO - TUNA BELLY ..... 18
- \*MADAI - RED SNAPPER.....8
- \*SHIME SABA - CURED MACKEREL .....7

## CLASSIC MAKI

- \*TUNA MAKI GF ..... 16  
California Roll Topped with Big Eye Tuna
- \*SPICY TUNA GF ..... 13  
Ground Big Eye Tuna mixed with Spicy Mayo
- \*SALMON MAKI GF ..... 14  
California Roll topped with King Salmon
- CALIFORNIA ROLL GF .....11  
Crab Meat, Cucumber, Avocado
- VEGGIE ROLL V GF ..... 10  
Asparagus, Lettuce, Avocado, Cucumber, Tomato
- \*SPIDER ROLL ..... 15  
Tempura Soft Shell Crab, Cucumber, Masago, Lettuce  
Mayo, Eel Sauce
- KAPPA MAKI V GF ..... 5  
Cucumber

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## CHEF JIN'S SPECIALTY MAKI

- \*RAINBOW ..... 21  
Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Escolar, Eel, Caviar, Crab Salad, Asparagus Crunch
- \*MOON RIVER ..... 19  
Tempura Shrimp, Avocado, Masago, Mayo, topped with Spicy Tuna & Tempura Crunch
- \*SKIDAWAY ISLAND GF ..... 17  
Crab Salad, Salmon, Tuna, Shrimp, Cucumber
- \*AMERICAN WAGYU ROLL ..... 27  
Lobster Tempura, Gourd, Wagyu Tenderloin
- \*DELEGAL MARINA GF ..... 17  
Tuna, Shrimp, Masago, Spicy Mayo, Avocado, Iceberg Lettuce
- SMOKED KAKI ROLL ..... 16  
Smoked Oyster, Cucumber, Avocado, Crunch, Katsuo Fumi Furikake

## SUSHI BOATS

Served with Ginger Salad or Miso Soup

- \*SUSHI FOR ONE ..... 40  
Four Piece Nigiri (Big Eye Tuna, Salmon, Hamachi, Shrimp)  
Two Piece Sashimi (Big Eye Tuna or Salmon)  
Choice of One Classic Roll
- \*SUSHI FOR TWO ..... 80  
Six Piece Nigiri (Big Eye Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper)  
Four Piece Sashimi (Two Each Big Eye Tuna, Salmon, or Hamachi)  
Choice of One Classic and One Specialty Roll
- \*SUSHI FOR FOUR ..... 160  
Twelve Piece Nigiri (Two Each Big Eye Tuna, Salmon, Hamachi  
Shrimp, Eel, Snapper)  
Eight Piece Sashimi (Four Each Big Eye Tuna, Salmon, or Hamachi)  
Choice of Two Classic and Two Specialty Rolls

(Boats exclude Wagyu Roll)

