



SUSHI AND NOODLES

ZENSAI

MISO SOUP V	6
Tofu, Seaweed, Scallions	
HIYASHI WAKAME SALAD V	8
Chilled Seaweed, Napa Cabbage, Soybeans	
ORANGE GINGER SALAD GF V	8
Crisp Iceberg Lettuce, Orange Segments, Ginger Dressing	
STEAMED EDAMAME GF V	7
Coarse Sea Salt	
AGEBITASHI TOFU GF	15
Deep-Fried Tsuyu-Marinated Summer Vegetables, Tofu	
SHRIMP TEMPURA	15
Five Pieces of Tempura Shrimp, Ponzu Sauce	
CHILLED SHRIMP SUMMER ROLL GF	9
Napa Cabbage, Shrimp, Red Pepper, Sesame Seeds Rice Noodles, Cilantro, Peanut Dipping Sauce	

DIM SUM

Six Pieces Served Steamed with Ponzu Dipping Sauce

PORK GYOZA	9
Ground Pork, Asian Vegetables, Gyoza Wrapper	
CHICKEN GYOZA	9
Ground Chicken, Asian Vegetables, Gyoza Wrapper	
VEGETABLE GYOZA V	8
Cabbage, Tofu, Garlic, Scallions, Gyoza Wrapper	
SHRIMP SHUMAI	11
Chopped Shrimp, Chinese Trinity, Dumpling Wrap	
CRISPY SHRIMP & VEGETABLE GYOZA	11
Chopped Cabbage, Yellow Onions Ginger & Garlic Purée, Sesame Oil	
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 Mushrooms	
SHRIMP TEMPURA UDON	21
Udon Noodles, Tempura Shrimp Shiitake Mushrooms, Baby Bok Choy, Green Onions, Tysu Broth	
CHICKEN LAKSA GF	23
Rice Noodles, Roasted Chicken, Laksa Broth Bean Sprouts, Cucumber, Cilantro, Lime, Coconut Milk	
BLACK PEPPER BEEF & GINGER STIR-FRY	23
Marinated Short Rib, Vidalia Onions, Zuchinni, Green Onions Oyster Mushrooms, Sesame Rice, Sweet and Spicy Stir-Fry Sauce	
CHICKEN FRIED RICE GFA (V UPON REQUEST)	19
Fried Rice, Tender Chicken, Onions, Sweet Peas, Minced Ginger, Egg, Green Onions	
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 Vegetarian

V Vegan

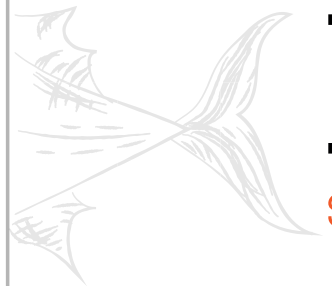
GFA Gluten-Free Available

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.

6/30/2026



SUSHI AND NOODLES

NIGIRI

TWO PIECES

*HAMACHI - JAPANESE YELLOWTAIL GF	9
*MAGURO - #1 GRADE BIG EYE TUNA GF	10
*SAKE - ORA KING SALMON GF	9
TAKO - OCTOPUS GF	9
EBI - GINGER MARINATED COOKED PRAWN GF	8
UNAGI - FRESH WATER EEL	9
*HOTATE - SCALLOP WITH MASAGO & MAYO GF	9
*IKURA - SALMON CAVIAR GF	9
*UNI - SEA URCHIN GF	19
*TORO - TUNA BELLY GF	19
*TOBIKO GF	8
Flying Fish Roe with Quail Egg	
*SHIME SABA - CURED MACKEREL GF	8
*MADAI - RED SNAPPER GF	8

SASHIMI

TWO PIECES GF

*HAMACHI - JAPANESE YELLOWTAIL	9
*MAGURO - #1 GRADE BIG EYE TUNA	10
*SAKE - ORA KING SALMON	9
*IKURA - SALMON CAVIAR	8
*TORO - TUNA BELLY	20
*MADAI - RED SNAPPER	9
*SHIME SABA - CURED MACKEREL	8

CLASSIC MAKI

*TUNA MAKI GF	17
California Roll Topped with Big Eye Tuna	
*SPICY TUNA GF	14
Ground Big Eye Tuna mixed with Spicy Mayo	
*SALMON MAKI GF	15
California Roll topped with King Salmon	
CALIFORNIA ROLL GF	12
Crab Meat, Cucumber, Avocado	
VEGGIE ROLL V GF	11
Asparagus, Lettuce, Avocado, Cucumber, Tomato	
*SPIDER ROLL TEMPURA	16
Tempura Soft Shell Crab, Cucumber, Masago, Lettuce Mayo, Eel Sauce	
KAPPA MAKI V GF	7
Cucumber	

CHEF JIN'S SPECIALTY MAKI

*RAINBOW	21
Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Escolar, Eel, Caviar, Crab Salad, Asparagus Crunch	
*MOON RIVER	20
Tempura Shrimp, Avocado, Masago, Mayo, topped with Spicy Tuna & Tempura Crunch	
*SKIDAWAY ISLAND GF	18
Crab Salad, Salmon, Tuna, Shrimp, Cucumber	
*AMERICAN WAGYU ROLL	28
Lobster Tempura, Gourd, Wagyu Tenderloin	
*DELEGAL MARINA GF	18
Tuna, Shrimp, Masago, Spicy Mayo, Avocado, Iceberg Lettuce	
*CUCUMBER KATSURA GF	17
Tuna, Salmon, Avocado, Cucumber Wrap, Sriracha Mayo on the Side	

SUSHI BOATS

Served with Ginger Salad or Miso Soup

*SUSHI FOR ONE GFA	44
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 GFA	88
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 GFA	175
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)



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Vegetarian



Vegan



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