



# SUSHI AND NOODLES

## ZENSAI

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

## DIM SUM

*Six Pieces Served Steamed with Ponzu Dipping Sauce*

<b>PORK GYOZA</b> .....	9
Ground Pork, Asian Vegetables, Gyoza Wrapper	
<b>CHICKEN GYOZA</b> .....	9
Ground Chicken, Asian Vegetables, Gyoza Wrapper	
<b>VEGETABLE GYOZA</b> <span style="color: green;">V</span> .....	8
Cabbage, Tofu, Garlic, Scallions, Gyoza Wrapper	
<b>SHRIMP SHUMAI</b> .....	11
Chopped Shrimp, Chinese Trinity, Dumpling Wrap	
<b>CRISPY SHRIMP &amp; VEGETABLE GYOZA</b> .....	11
Chopped Cabbage, Yellow Onions Ginger & Garlic Purée, Sesame Oil	
<b>XIAO LONG BAO (FOUR PIECES)</b> .....	8
Traditional Pork Soup Dumplings	

## BOWLS

<b>CHEF JONNY'S SIGNATURE PORK BELLY TONKOTSU</b> .....	21
Handmade Ramen Noodles, Rich & Creamy Pork Bone Broth Aromatic Oil, Ajitama Egg, Tender Braised Pork Belly Green Onions, Roasted Tomatoes, Roasted Shimeji Mushrooms	
<b>SHRIMP TEMPURA UDON</b> .....	21
Udon Noodles, Tempura Shrimp Shiitake Mushrooms, Baby Bok Choy, Green Onions, Tysu Broth	
<b>CHICKEN LAKSA</b> <span style="color: orange;">GF</span> .....	23
Rice Noodles, Roasted Chicken, Laksa Broth Bean Sprouts, Cucumber, Cilantro, Lime, Coconut Milk	
<b>BLACK PEPPER BEEF &amp; GINGER STIR-FRY</b> .....	23
Marinated Short Rib, Vidalia Onions, Zucchini, Green Onions Oyster Mushrooms, Sesame Rice, Sweet and Spicy Stir-Fry Sauce	
<b>CHICKEN FRIED RICE</b> <span style="color: orange;">GFA</span> ( <span style="color: green;">V</span> UPON REQUEST) .....	19
Fried Rice, Tender Chicken, Onions, Sweet Peas, Minced Ginger, Egg, Green Onions	
<b>CHEF JONNY'S BOWL OF THE WEEK</b> .....	MARKET PRICE
<b>SIDE OF SEASONED NOODLES</b> <span style="color: green;">V</span> .....	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.



# FINJIN

## SUSHI AND NOODLES

### NIGIRI

TWO PIECES

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

### SASHIMI

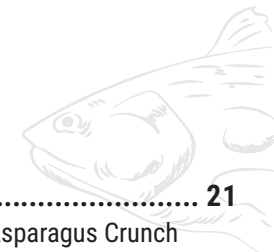
TWO PIECES <sup>GF</sup>

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

### CHEF JIN'S SPECIALTY MAKI



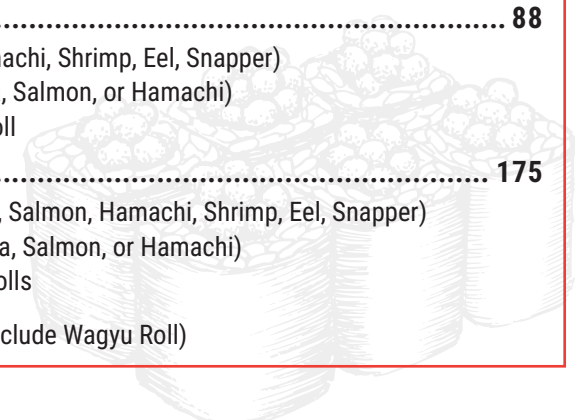
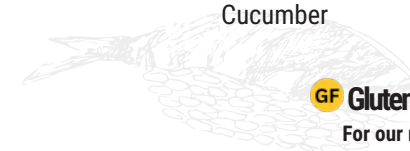
- \*RAINBOW ..... 21  
Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Escolar, Eel, Caviar, Crab Salad, Asparagus Crunch
- \*MOON RIVER ..... 20  
Tempura Shrimp, Avocado, Masago, Mayo, topped with Spicy Tuna & Tempura Crunch
- \*SKIDAWAY ISLAND <sup>GF</sup> ..... 18  
Crab Salad, Salmon, Tuna, Shrimp,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

### SUSHI BOATS

Served with Ginger Salad or Miso Soup

- \*SUSHI FOR ONE <sup>GFA</sup> ..... 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 <sup>GFA</sup> ..... 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 <sup>GFA</sup> ..... 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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Vegan



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