

CRAVE

FRESH • VIBRANT • AMERICAN

~: SUSHI MENU ~:

NIGIRI/SASHIMI

Nigiri: Hand pressed sushi, a slice of fish/seafood over hand pressed rice, usually sold in pairs.

Sashimi: Thin slices of seafood arranged artistically on a serving dish.

CRISPY RICE BARS Spicy tuna mix, flying fish roe, and sliced jalapeno pepper on crispy rice cakes. \$9.95

SCALLOP POPPERS Scallops baked in dynamite sauce, wrapped in salmon and topped with crunchy flakes. \$9.95

AMAEBI Sweet shrimp, this is a raw shrimp, clear and translucent in color, it has a soft buttery texture with a mild sweet taste. The heads of these shrimps are served deep fried and lightly salted. Nigiri \$8.95 Sashimi \$10.95

HAMACHI Yellowtail, its color runs from pink to a light tan, firm textured and oily Nigiri \$5.95 Sashimi \$8.95

HIRAME Flounder, pearly translucent in color, it has a very light clean taste and slightly firm texture. Nigiri \$5.95 Sashimi \$8.95

HOKKI-GAI Surf clam, dull white in color with a reddish tip, slightly crunchy and chewy in texture, it has a very mild sweet taste. Nigiri \$4.75 Sashimi \$5.95

MAGURO Red tuna, their color runs from light pink to a deep rose. The flavor is outstanding rich and meaty. Don't confuse yellow fin tuna for yellowtail. Nigiri \$6.25 Sashimi \$8.95

MUTSU Escolar, milky white in color, it has a very fatty, smooth mild texture and taste. Nigiri \$5.95 Sashimi \$7.25

SAKE Salmon, light to bright red orange in color, its texture is similar to tuna but it has a smooth oily slightly fatty texture and taste. Nigiri \$5.95 Sashimi \$7.25

SUZUKI Striped sea bass, the color is pearly and almost translucent with a tinge of pink in them. It is very light and delicate. Nigiri \$5.95 Sashimi \$8.95

EBI Shrimp, this is fully cooked Nigiri \$4.25 Sashimi \$5.95

UNAGI Fresh water eel, dark brown in color, is always served fully cooked with sweet soy based sauce. It has a fatty meaty texture and is usually served warm. Nigiri \$5.95 Sashimi \$8.95

MASAGO Capelin roe, also known as smelt roe, they are tiny orange eggs that are slightly sweet with a slight grainy texture. \$4.25

TAKO Octopus, fully cooked, milky white in color with a red to purplish border, it has a chewy texture and a mild, sweet taste. Nigiri \$5.75 Sashimi \$7.95

TOBIKO Flying fish roe, small bright orange to red in color, slightly bigger in size than masago with a sweet salty taste and a crunchy texture. \$5.95

WASABI TOBIKO Flying fish roe marinated in wasabi, small bright green color, and sweet salty taste with a slight wasabi kick. Nigiri \$5.95

SEAWEED SALAD Mixed seaweed, agar agar, sliced cucumbers, toasted sesame seeds in a sweet rice wine vinaigrette. \$6.95

MAKI SUSHI

Maki sushi: Rolled in nori (seaweed) either with rice on the inside or outside and a filling (seafood and/or vegetables) in the center.

TEKKA Tuna \$6.50

SAKE Salmon \$5.95

NEGIHAMA Yellowtail and scallions \$6.50

UNAGI Eel \$6.95

KAPPA Cucumber \$3.50

MISO SOUP Seaweed, soft tofu and scallions
Cup \$4.50 Bowl \$7.50

SPICY SHRIMP CONES Shrimp tempura, chopped scallions, spicy Korean miso dressing, romain lettuce, roasted garlic and crispy cellophane noodles wrapped in soy paper. \$13.95

CHIPOTLE OCEAN ROLL Deep fried soft shell crab, Kaiware, gobo, cucumber, green onion, and chipotle sauce wrapped with yellowtail \$19.95

KEILANI'S ROLL Shrimp tempura and avocado wrapped with fresh water eel and topped with a spicy sweet shrimp topping \$18.95

MEXICAN Yellow fin tuna and escolar wrapped with avocado, cilantro, jalapeños and spicy mayo. Topped with a soy citrus sauce (ponzu), chili oil and lime juice. \$17.95

NUMBER NINE Two piece shrimp tempura, spicy mayo, kaiware and yama gobo wrapped with salmon and avocado and topped with a sweet soy based sauce. \$16.95

CRUNCHY SPICY TUNA ROLL Spicy tuna mix, kaiware, yama gobo and wrapped with tuna and avocado topped with crunchy flakes. \$16.95

DRAGON WRAPS Spicy tuna mix, fresh water eel, avocado, fried green onions, crunchy flakes and miso dressing all in an egg omelet wrap. \$15.95

RAINBOW Snow crab and cucumber wrapped with avocado and five different kinds of fish (chef's choice). \$15.95

CRUNCHY Two piece shrimp tempura, smelt roe, avocado, spicy mayo and kaiware wrapped with tempura crunchy flakes and topped with a sweet soy based sauce. \$15.95

FIRE Two piece shrimp tempura, cucumber, kaiware and yama gobo wrapped with a spicy salmon mix and topped with chili oil. \$14.95

CATERPILLAR Spicy tuna mix, cucumber and capelin roe wrapped with avocado and mango. Topped with a sweet soy based sauce. \$12.95

SPIDER Deep-fried soft shell crab, flying fish roe, cucumber, kaiware, and yama gobo. \$11.95

VEGGIE ROLL Carrots, cucumber, cooked spinach and asparagus wrapped with avocado and served with a sweet soy sesame dressing. \$11.95

TEMPURA Two piece shrimp tempura, smelt roe, avocado, cucumber, kaiware, yama gobo, and spicy mayo. \$10.95

SPICY TUNA Chopped fresh tuna in a spicy mayo mix with avocado, kaiware, yama gobo, and leaf lettuce. \$7.25

CALIFORNIA Cooked snow crab, smelt roe, avocado, cucumber, and sesame seeds wrapped inside out. \$6.95

MINNESOTA Cooked smoked walleye, cucumber, celery, green onion and spicy mayo wrapped inside out with capelin roe. \$6.95

DYNAMITE Yellowtail, Thai chili peppers, chili bean sauce and vegetables. \$6.95

SPICY SALMON Fresh chopped salmon, garlic, chopped green onions, chili paste (sriracha), kaiware, yama gobo, cucumber and leaf lettuce. \$6.95

SUSHI LUNCH COMBO 4 pieces chef's choice nigiri. Served with California roll and cup of miso soup. \$12.95

SASHIMI LUNCH COMBO 12 pieces chef's choice. Served with white rice and cup of miso soup. \$14.95