

---

---

# Menu

Executive Chef  
Ray Hideaki Leung

# Salads & Vegetables

*Dragonfly uses fresh ingredients and strives to obtain a majority of its produce from local markets in an effort to support our community.*

*Ask your server to help you pair the right saké with your dish.*

- |  |    |
|--|----|
| <b>Mixed Greens, Carrots, Cucumber, Seasonal Tomatoes</b><br>Served with ginger dressing.  | 7  |
| <b>Seasonal Tomatoes with Cucumber, Garlic Confit &amp; Lotus Root</b><br>Heirloom varieties tossed with shallots & dressed with miso-yuzu vinaigrette.    | 8  |
| <b>Heirloom Tomatoes with Tofu, Aged Balsamic &amp; Shirasu</b><br>Dressed with rice wine vinaigrette, under a bed of fueru wakame.                        | 8  |
| <b>Lump Crab Salad with Togarashi Rice Milk &amp; Puffed Rice Paper</b><br>Tossed with cucumber, red bell pepper, citrus zests, yuzu-garlic aioli & herbs. | 11 |
| <b>Wakame Salad with Pine Nut Butter, Daikon &amp; Lemon</b>   | 7  |
| <b>Wakame Salad</b>  | 5  |
| <b>Butter Sautéed Edamame, Togarashi, Sea Salt &amp; Bonito Flakes</b>   | 6  |
| <b>Blanched Edamame with sea salt.</b>   | 5  |
| <b>Warm Spinach &amp; Shiitake Mushroom Salad</b><br>Tossed in a warm miso vinaigrette. Topped with toasted macadamia nuts.                                | 8  |

# Soups & Noodles

*Soups & noodles are a staple of asian cuisine and we have prepared an amazing selection for you to enjoy.*

**Saikyo Miso Soup with Littleneck Clams & Nameko Mushrooms** 7  
With fueru wakame & scallions.

**King Crab Nabe with Kimchi, Bean Sprouts & Ramen Noodles** 16  
With firm tofu & white miso finished with chrysanthemum leaves.

**Rib Eye Yakisoba** 11  
Green & red peppers, carrots & green cabbage.  
Garnished with aonori & scallions.

**Matcha Soba with Traditional Japanese Garnishes** \* Cold Dish 8  
Served with tentsuyu, cucumber, tamago, scallions, nori & wasabi.

# Robata Grill

Our Robata grill uses binchō-tan charcoal that heats up to an incredible 1,000 degrees. By grilling fresh produce and proteins this quickly, we are able to capture the essence of the food, which enables you to experience pure & natural flavors.

The items listed are served  
"skewer" style.  
( 2 pieces per order )

<b>Chicken Wings</b>	<b>5</b>
<b>Chicken Thigh</b>	<b>5</b>
<b>Breast</b>	<b>5</b>
<b>* Wa-gyu Rib Eye</b>	<b>20</b>
<b>* Rib Eye</b>	<b>7</b>
<b>Wild White Prawns</b>	<b>8</b>
<b>Himotsuki - Scallops</b>	<b>8</b>
<b>Bacon wrapped cherry tomatoes</b>	<b>6</b>
<b>Cherry tomatoes</b>	<b>4</b>
<b>Bacon wrapped enoki mushrooms</b>	<b>6</b>
<b>Eringi Mushrooms</b>	<b>5</b>
<b>Shishito Peppers</b>	<b>4</b>

To enhance your robata experience, we have created 3 robata sauces that will compliment your meal:



Orange Yuzu



Spicy Miso



Tare

<b>Wild Salmon served with baby spinach, fried shallots and white miso vinaigrette.</b>	<b>11</b>
<b>Alaskan King Crab</b>	<b>16</b>
<b>Wild Salmon Belly</b>	<b>12</b>
<b>Yellowtail Collar</b>	<b>14</b>
<b>Dragonfly Short Ribs - 6 pcs.</b> Served with kimchee.	<b>9</b>
<b>Japanese Eggplant with Ginger, Bonito &amp; Uma Dashi</b>	<b>5</b>

\* (Beef is cooked at a medium rare temperature).

# Seafood & Meats

**Miso Yaki Black Cod with wild mushrooms & Chrysanthemum leaves** 15

**Shari Risotto with Wild Salmon, Shemiji Mushrooms & Cilantro** 10  
Made with white miso, shallots, garlic, mascarpone  
& finished with scallions.

**Mussels & Clams with Seafood Lime, Saké & Buckwheat Noodles** 13  
Finished with fresh bean sprouts, kaiware & cilantro.

**Crispy Kurobuta Belly with Hijiki Seaweed & Daikon** 11  
Served in a dashi broth with a soft poached egg.

**Braised Short Ribs with Pickled Carrots, Shiitake & Tamago** 13

**Beef Tataki** 10  
Lightly Seared Rib Eye (served rare), Daikon & Ponzu

# Fried Items

**Shiso Wrapped Tuna Tartare with Spicy Sweet Soy & Scallions** 12  
Tempura fried.

**Softshell Crab Tempura** 14  
Served with ponzu.

**Shrimp Tempura** 10  
With kabocha, Japanese eggplant, shiitake mushrooms, asparagus & kakiage.

**Vegetable Tempura** 8  
With kabocha, Japanese eggplant, shiitake mushrooms, asparagus & kakiage.

**Crispy Tofu with Red Miso, Bok Choy & Carrots** 7  
Breaded in panko and fried.  
Garnished with red miso glaze, scallions & sesame seeds.

**Crispy Shrimp with Yuzu-Garlic Mousseline & Candied Walnuts** 14  
Garnished with scallions, toasted sesame seeds & jalapenos.

**Karage Chicken with Baby Spinach & White Miso** 8  
Chicken thigh marinated in soy sauce, mirin, sake & ginger.

**Agedashi Tofu with Scallions & Salmon Roe** 9  
Served in a warm tempura sauce with nameko mushrooms & nori.

---

# Sushi & Sashimi

---

Healthy living | Dragonfly uses fresh wild salmon & snow crab instead of farm raised salmon & imitation crab meat.

 : Fresh/ Raw

 : Cooked (Beef is cooked at a medium rare temperature).

 : Spicy

# Signature Sashimi

---

(These items are fresh / raw)

 **Wild Salmon with Fennel, White Miso & Salmon Roe** 14

 **Yellowtail with Ginger-Scallion Pesto finished with Aged Balsamic** 14

 **Sashimi Salad with Baby Spinach, Crispy Shallots & Soy-Onion Vinaigrette** 13  
Slices of Big Eye Tuna, Wild Salmon & Yellowtail.

  **Seared Big Eye Tuna Tataki, Asian Pear & Ponzu** 16

 **Garlic Rub Escolar with Yuzu-Soy Vinaigrette** 16



# Sushi A La Carte

## Nigiri/ Sashimi / Hosomaki

Nigiri - Sashimi (raw fish slice) on top of rice ball (2 pieces).

Sashimi - Raw fish slice only (2 pieces).

Hosomaki - Skinny Sushi Roll, seaweed outside, rice and choice of any ingredient (1 Roll).

Hottate (Japanese Scallop) 6

Hamachi (Yellowtail) 6

Maguro (Big Eye Tuna) 6

Wild Salmon 6

Spicy Tuna 6

Scallops 6

Snow Crab Stick 6

Tako (Octopus) 6

Ikura (Salmon roe) 6

Uni (Sea urchin) 6

Ika (Squid) 6

Ama Ebi (Sweet Shrimp served with fried head) 6

Shime Saba 4

Tamago (Egg) 4

Masago (Capelin Roe) 4

Avocado 4

Kapa (Cucumber) 4

Kampyo (Squash) 4

Shiitake Mushroom 4

Inari (Tofu Stuffed With Rice) 4

Shiro Maguro (Albacore; Seared) 5

I-Dako (Baby Octopus) 5

Sazae (Conch) 5

Izume Dai (White Fish) 5

Hottate Delight (Scallop Delight) 5

Ebi (Shrimp) 5

Unagi (Smoked Eel) 5

Smoked Salmon 5

Spicy Conch 5

Hokigai (Surf Clam) 5

Tobiko (Ika Sumi) 5

Tobiko (Wasabi) 5

Sawara (Spanish Mackerel) 5

Aburasokaomutsu (Escolar; Seared) 5

### Seasonal Specialties (upon availability)

O-Toro (Fatty tuna) M.P.

Kanpachi (Baby Yellowtail) 6
























Wa-gyu Beef 12

M.P. = Market Price

Hand rolls available upon request






# Maki (Rolls)

\* Dragonfly of Orlando uses snow crab in all rolls with crab meat.

 Salmon Skin	Toasted smoked salmon skin, kaiware, scallions & roe.	7
 * Real California	Snow crab, cucumber, avocado & roe.	7
 Ebony & Ivory	Smoked eel, cream cheese & cucumber. Finished with eel sauce.	7.5
  Bahama Mama	Conch, cucumber, scallions & roe. Finished with spicy sauce.	8.5
 Fresh Garden	Red & green bell peppers, cilantro, cucumber, carrots, tofu, celery, scallions & mango. Topped with avocado & aged balsamic.	8
 Ultimate Tuna	* California with tuna sashimi slices on top.	11
 Ultimate Salmon	* California with wild salmon sashimi slices on top.	11
 Shiso Tuna Ume	Tuna, Shiso leaf, ume.	6
 Flying Dragon	* California with smoked eel on top. Finished with eel sauce.	10.5
  Spicy Roll	Choice of 1: Tuna or Yellowtail or Escolar or Wild Salmon or Conch.	7.5
  Kamacrazy	Tuna, yellowtail, scallions & roe. Topped with ebi & finished with spicy sauce.	11
 Gator	Tuna, wild salmon, cream cheese, avocado & roe.	8
 Paper	Tuna, snow crab delight, scallions; wrapped in daikon.	9
  Fire Me Up Wasabi	Tuna, wild salmon, snow crab delight, cream cheese & asparagus fried in wonton skin. On a bed of wasabi aioli.	10.5
 Crunch	Tempura shrimp, avocado, Japanese mayo & roe. Topped with tempura flakes & finished with eel sauce.	8.5
 Techno	* California with selection of sashimi slices on top.	11
 Florida	Smoked eel, tempura shrimp, avocado, cream cheese & roe. Finished with eel sauce.	9.5
 Krispy Krunch	Tuna, snow crab, avocado, cream cheese & roe. Fried with panko bread crumbs.	9
 Mistake	Izume Dai, snow crab, lemon slices & masago.	8
 Princess	Cucumber, avocado & shiso. Wrapped in daikon peel.	7

# Specialty Rolls

\* Our menu uses only Wild Salmon.

 "The Bomb"	Tuna, tempura shrimp, snow crab delight, avocado. Topped with tempura flakes, finished with spicy & eel sauce.	12
 Spider	Soft shell crab, snow crab, asparagus, kaiware, carrots, avocado, cucumber, Japanese mayo & roe.	12
 Cobra Kai	Red onion, tomato, snow crab delight, tempura flakes inside & lemon slices. Topped with fresh salmon. Finished with a garlic-shiso pesto and aged balsamic.	13
 Surf 'n Turf	Grilled shrimp & bacon, cucumber, snow crab delight, asparagus, cream cheese & scallions. Topped with beef tataki & avocado, then finished with sweet soy apple cream sauce.	15
 Tri-Me	Tuna, izume dai, Wild Salmon, scallions & Japanese mayo. Topped with wasabi tobiko.	9
 Futomaki	Snow crab, tamago, shiitake mushrooms, asparagus, kampyo, cucumber, oshinko, avocado, sakura dembu & masago. Wrapped with seaweed outside.	11
 Euro Trance	Tuna, wild salmon, snow crab, izume dai, kaiware & roe. Wrapped in cucumber peel & finished with ponzu sauce.	10
 Godzilla	Smoked eel, snow crab, cream cheese, cucumber, scallions & roe. Topped with slices of avocado & strawberry. Finished with eel sauce.	11
 The Dragonfly	Our signature roll. Tuna, albacore & wrapped with grouper. Baked with spicy sauce then topped with scallions & finished with eel sauce.	14
 Black 'n Bleu	Rib Eye, spinach, sautéed red onion, bleu cheese & jalapenos. Finished with honey wasabi mayo. Seaweed on outside.	11
 Lava	Smoked eel, smoked salmon, snow crab, roe & slices of avocado on top. Topped with oven baked scallop delight and finished with eel sauce.	12
 Union Street Station	Tuna, snow crab, cucumber, asparagus, avocado, scallions, roe with tempura white fish on top. Finished with eel sauce.	11
 Big Boss	Tuna, wild salmon, yellowtail, avocado, scallions & roe. Finished with spicy sauce. Seaweed on outside.	12
 Slammin Salmon	Snow crab delight, avocado, asparagus & cucumber. Topped with wild salmon and baked. Finished with spicy & eel sauce and scallions.	12
 Black Dragon	Tempura fried soft shell crab, snow crab delight, cream cheese, cucumber & scallions. Topped with avocado & smoked eel. Finished with spicy & eel sauce.	15
 Mango Tango	Smoked salmon, cream cheese, mango, avocado rolled in tempura flakes. Topped with sweet potato curls. Finished with peach-apricot reduction.	10
 Karage Chicken	Fried marinated chicken thigh, cream cheese, avocado, cucumber & scallions. Finished with eel sauce.	8

# Appetizer Platters

<b>Sushi appetizer combination</b> Tuna hosomaki & 4 pieces of nigiri.	14
<b>Sashimi passion appetizer</b> 9 fresh selection pieces of tuna, salmon & izume dai.	24

# Special Platters

<b>Chirashi Bowl</b> Fresh selection of sashimi over seasoned rice.	27
<b>Nigiri Special</b> * California roll & 10 pieces - <i>Chef's Choice</i> .	27
<b>Sashimi Special</b> <i>Chef's Choice</i>	35
<b>Tonbo Special</b> Nigiri Special, Sashimi Special, two hand rolls & additional sushi roll.	80



WWW.DRAGONFLYSUSHI.COM  
SENSUAL | SPIRITUAL | SAVORY

18% gratuity will be added to parties 8 or more.

**FOOD CODE 3-603.11** states that: There is an increased risk of pathogens in the Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens in BEEF, FISH or SHELLFISH.

~Any modification will result in a market price change