

SUSHI-AI

Contemporary Sushi . Grill

Specialty Appetizer

- TUNA RANCON (3 PIECES)** 11
CRABMEAT AND CREAM CHEESE WRAPPED WITH BIG EYE TUNA, TEMPURA FRIED & SERVED WITH A PONZU DIPPING SAUCE.
- BLACK TUNA** 11
FLASH SEARED BLACK SESAME CRUSTED TUNA SERVED OVER GRILLED ASPARAGUS DRIZZLED WITH TERIYAKI AND MISO SAUCE AND SERVED WITH SLICES OF JALAPENO

Specialty Rolls

- GREEN DRAGON** 18
CUCUMBER, TIGER SHRIMP, SNOWCRAB, ASPARAGUS TOPPED WITH EEL, AVOCADO & GREEN TOBIKO WITH UNAGI SAUCE & WASABI MAYO
- FANTASY** 19
SPICY SNOWCRAB, SHRIMP TEMPURA, CUCUMBER AND AVOCADO TOPPED WITH SCALLOPS, RED TOBIKO & UNAGI SAUCE
- FIREBIRD** 18
TEMPURA SPICY TUNA STICK, JALAPENO AND AVOCADO TOPPED WITH TOMAT, CRAWFISH, GREEN TOBIKO & CITRUS MAYO
- KISS OF FLAME** 19
TEMPURA LOBSTER, CUCUMBER, AVOCADO TOPPED WITH TUNA, SALMON, JALAPENO MASAGO, COVERED IN CHEF'S SPECIAL SPICY SAUCE
- CHICAGO BULLS** 18
SPICY SNOWCRAB, AND SPICY SCALLOP TOPPED WITH SPECIAL SPICY SHRIMP ON GUACAMOLE, DRIZZLED WITH UNAGI SAUCE
- GODZILLA** 18
TEMPURA SPICY TUNA STICK, SNOWCRAB, CUCUMBER, AVOCADO, TOPPED WITH SPICY SALMON AND WASABI TOBIKO, DRIZZLED WITH UNAGI SAUCE
- FIRE MOUNTAIN** 16
SPICY OCTOPUS, SHRIMP, AND AVOCADO TOPPED WITH LIGHTLY SEARED TUNA & TEMPURA CRUNCH
- MANGO SUNRISE** 15
JALAPENO, SPICY TUNA, AND CILANTRO WRAPPED IN SOY PAPER AND TOPPED WITH FRESH SLICED MANGO, PICO DE GALLO & A MANGO PUREE
- PALATINE PRINCESS** 17
SNOWCRAB AND JALAPENO TOPPED WITH SEARED SPICY SALMON & CHEF'S SPECIAL SPICY SAUCE
- CREAMY WASABI TUNA** 16
SPICY TUNA, TEMPURA CRUNCH AND AVOCADO TOPPED WITH FRESH TUNA, WASABI MAYO, AND GREEN & RED TOBIKO
- CREAMY CRUNCH ROLL** 17
SPICY TUNA, AVOCADO AND CILANTRO TOPPED WITH SEARED SPICY SALMON, TEMPURA CRUNCH, UNAGI SAUCE & CHEF'S SPECIAL SPICY SAUCE

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Specialty Entrees

VOLCANO DONBURI (회덮밥) 19
CHEF'S CHOICE ASSORTMENT OF FISH SERVED ON A BED OF RICE WITH MASAGO, CUCUMBER, SESAME OIL, ROMAINE LETTUCE, SPRING MIX & CHEF'S SPECIAL SPICY SAUCE. (SERVED WITH KIMCHI & MISO SOUP)

DONBURI
SERVED ON A BED OF RICE WITH GRILLED ONION, CARROT, SLICED CABBAGE & TERIYAKI SAUCE (SERVED WITH SOUP, SALAD AND KIMCHI)

- CHICKEN 14
- BULGOGI 16
- SALMON 17
- NY STEAK 18
- UNAGI 18

Specialty Combination

YAKISOBA & MAKI COMBO 12
SOBA NOODLE (WITH BEEF, CHICKEN, OR SHRIMP) & CHOICE OF CALIFORNIA ROLL OR SPICY TUNA ROLL (SERVED WITH MISO SOUP)

LUNCH SPECIAL

Sushi Bar

Served with miso soup & side salad. All combinations are chef's choice.
Changes subject to additional charge. Black rice available upon request. Please let your server know ahead of time.

@Sashimi lunch	
An assortment of chef's selection of fish Fillet	15
@Assorted maki	
California roll, fresh water eel roll & Yellow-fin tuna roll	13
@Chirashi	
An assortment of fish fillet artfully Presented on a bed of vinaigrette rice	13
@Assorted Sushi	
6 pieces of nigiri sushi & spicy tuna roll	15
@Sushi/ Sashimi Combo	
3 pieces of nigiri with 5 cuts of sashimi	15
@Tekka Don	
Big eye tuna on a bed of vinaigrette rice	13
@Sake Don	
Atlantic salmon on a bed of vinaigrette rice	12
Una Don	
6 pieces of baked fresh water eel presented on a bed of rice, drizzled with eel sauce	12

Bento

Combination in a box, served with miso soup

Vegetable	
Stir fried hibachi vegetables, vegetable tempura, age dashi tofu & house salad with ginger dressing	9
Chicken	
Chicken teriyaki, vegetable tempura, age-dashi tofu & house salad with ginger dressing	9
Sea Bass	
Sea bass teriyaki, vegetable tempura, 3 pieces of California roll & house salad with ginger dressing	15
King Salmon	
Salmon teriyaki, vegetable tempura, age dashi tofu & house salad with ginger dressing	12
Dynamite	
Baked spicy scallop, 3 pieces of California roll, vegetable tempura & house salad with ginger dressing	10
Filet Mignon	
Filet mignon steak, vegetable tempura, age dashi tofu & house salad with ginger Dressing	15
Shrimp	
Skewered shrimp teriyaki, spicy baked scallop, 3 pieces of California roll & house Salad with ginger dressing	12
@Sushi bento	
Spicy tuna roll, salmon skin roll, 3 pieces of nigiri sushi & house salad with ginger dressing	15

@ indicates raw ingredients

FROM THE KITCHEN APP.

STUFFED MUSHROOM	7
Snow crab stuffed in white mushrooms and topped with sweet soy sauce, spicy mayo & fried carrots.	
ASPARAGUS BEEF ROLL	7
Steamed asparagus wrapped w/N.Y. Steak then grilled & served with tempura asparagus, teriyaki sauce & sesame seeds.	
PANKO SCALLOPS	9
Scallops encrusted in panko then pan seared and drizzled with tomato basil & teriyaki sauce.	
CRAB CAKE	8
Pan seared minced snow crab battered with bread crumbs. Topped with spicy mayo & teriyaki sauce.	
EDAMAME	4
Steamed soybeans in the pods, topped w/ kosher salt.	
SPICY EDAMAME	5
Steamed soybeans tossed in a spicy yuzu sauce.	
AGEDASHI TOFU	5
Battered and deep fried tofu drizzled with miso & teriyaki sauce.	
SHUMAI	5
Pan seared shrimp dumplings served with a spicy yuzu sauce.	
GYOZA	5
Pan seared pork dumplings served with a spicy yuzu sauce.	
SOFT SHELL CRAB	7
Lightly floured and fried soft shell crab. Served with a citrus soy sauce.	
BEEF TATAKI	9
Thin slices of seared filet mignon served with organic greens, tomatoes and ponzu sauce.	
KUSHI YAKI	
Grilled skewers topped with teriyaki sauce. Choice of ...	
Chicken	4.5
Scallops	6.5
Shrimp	6.5
(2 skewers per order)	
TEMPURA	
Delicately deep-fried and served with tempura sauce. Choice of...	
Vegetable	5
Shrimp & Vegetable	6.5
Calamari & Vegetable	6.5
Combination of all	10
Chicken & Vegetable	6.5
KING CRAB LEGS	16
King crab legs in shell stir fried w/ ginger, garlic, butter & soy sauce.	
FRIED RICE	
Vegetable	5.5
Scallop w/ vegetables	7.5
Chicken w/ vegetables	6.5
Beef w/ vegetables	7.5
Shrimp w/ vegetables	7.5

® indicates raw ingredients

FROM THE GARDEN

WAKAME (SEAWEED SALAD)	5
Seaweed mixed with a citrus soy dressing over organic greens.	
SPINACH GREENS	6
Boiled spinach drizzled with sesame dressing on a bed of spring mix.	
HOUSE GREEN	4
Fresh assorted greens served in a wonton bowl with tomatoes, oranges and topped with crispy sweet potato shavings. Served with ginger dressing on the side.	
CUCUMBER & MINT	5
Thinly sliced cucumber and Japanese mint leaves in ginger dressing.	
@SPICY TUNA SEAWEED SALAD	12
Marinated spicy tuna mixed with avocado & seaweed salad.	

NIGIRI/SASHIMI

Nigiri: Fillet of fish on top of seasoned rice

Sashimi: Fillet of fish

(1 piece per order)

O-Toro	MK	Fluke	3
Chu-Toro	MK	Fresh Scallop	4
Blue Fin Tuna	MK	Fresh Yellow Tail	3
Tuna	3	Fatty Yellow Tail	3.5
Seared Tuna	3	Fresh Water Eel	3
Seared Albacore	3	Sea Eel	3
Super White Tuna	3	Mackerel	2.5
Smoked Salmon	4	Squid	2.5
Salmon	3	Octopus	3
Tiger Shrimp	3	Sweet Shrimp	4
Salmon Roe	4	Smelt Roe	3
Black Tobiko	3	Wasabi Tobiko	3
Chile Tobiko	3	Citrus Tobiko	3
Rainbow Tobiko	3	Stop Light Tobiko	5
King Crab	4	Surf Clam	2.5
Sea Urchin	4	Oyster	3
Red Snapper	3	Tomago (Egg)	2

TRADITIONAL ROLLS

California	6	@Big Eye Tuna	5
Calamari Tempura	6	Spicy Octopus	7
Shrimp Tempura	7	@Spicy Tuna	7
Spicy Scallop	8	@Spicy Salmon	6
Soft Shell Crab	7	@Salmon & avocado	10
Fresh Water Eel	6	@Tuna & Avocado	10
@Philadelphia	8	@Yellow Tail & Scallion	6
@Salmon	5	Yellow Tail Tempura	7

VEGETARIAN ROLLS

Shitake mushroom	5	Asparagus	5
Cucumber	4	Fried sweet potatoes	5
Avocado	8	Grilled enoki mushroom	6
Cucumber & avocado	7	Oshink (Radish)	4

Soy bean sheet substitution cost \$1.50 extra

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FROM THE SUSHI BAR APP.

- @SPICY TUNA RICE CRISPY** 15
Diced spicy tuna stacked on crispy, buttered rice. Marinated with seven different spices & drizzled w/ wasabi mayo and sweet soy.
- @JALAPENO ERUPTION** 11
Jalapeno with cream cheese & spicy salmon/spicy tuna. Deep fried with tempura batter & topped with spicy mayo and sweet soy sauce.
- OVEN BAKED SAKE ROULADE** 11
Chopped scallops, snow crab, shrimp & scallions mixed with spicy mayo. Rolled up with slices of salmon then oven baked & topped with chili tobiko and our house made unagi sauce.
- UNAGI SPRING ROLL** 12
Fresh water eel, asparagus, cucumber, avocado & fresh spring greens wrapped in mamenori & rice paper and served with ginger sauce.
- @AHI TARTAR** 11
Tartar of fresh tuna mixed with pico de gallo, yellow tobiko then topped with slices of flash seared tuna, & served with a seven spice citrus ponzu sauce.
- @CRISPY TARTAR** 9
Spicy salmon & spicy tuna served on crispy wonton chips and topped with black tobiko.
- PUFF WRAPPED AHI** 11
Spicy Tuna, cream cheese, asparagus, cucumber & avocado, wrapped in fillo dough & lightly fried. Served with a creamy wasabi aoli & sweet soy sauce.
- @OYSTER SHOOTER** 5
Fresh oyster mixed w/ cold sake, ponzu sauce, scallions, quail egg, masago, pico de gallo & a splash of Tabasco. Served in a shot glass.
- @OYSTERS ON THE HALF SHELL** 3
Washington oysters topped with Pico de gallo, scallions, tabasco, ponzu sauce & fresh wasabi.
- @TUNA FLIGHT** 15
Samples of three different fresh tuna and presented as sashimi.
- @DRAGON FIRE** 11
Soft-shell crab, asparagus & fresh water eel wrapped with seaweed & thin slices of tuna. Topped with black tobiko & a splash of chili oil. Served in a flame of Bacardi 151.
- @SHIRO AHI CARPACCIO** 9
Thin slices of super white tuna encrusted with flash seared sesame seeds. Flavored with citrus soy and presented on a bed of spring greens & tomatoes.
- @DYNAMITE** 9
Sushi rice, wrapped with fresh salmon, oba & mamenori and topped with chopped seasoned spicy scallops. Served with ponzu sauce.
- SPRING SPIDER** 11
Deep fried soft shell crab, asparagus & mixed greens wrapped with mamenori and served with a citrus ginger sauce

SIGNATURE ROLL

"Black rice available upon request"

	LONG	SHORT
@WHITE DRAGON	14	8.4
Super white tuna over shrimp tempura, avocado & cucumber.		
BLACK DRAGON	14	8.4
Fresh water eel over spicy scallops, avocado & cucumber, topped with sweet soy sauce.		
@RED DRAGON	14	8.4
Fresh tuna over soft shell crab, avocado & cucumber.		
@CRAZY DRAGON	16	9.6
Seared spicy tuna over snow crab, avocado & cucumber, topped with chili oil, sweet soy sauce & tempura crunch.		
@RED PHENIX	15	9
Spicy tuna over snow crab, avocado & cucumber.		
@SEXY LADY	14	8.4
Spicy salmon over snow crab, avocado & cucumber.		
DRAGON	14	8.4
Fresh water eel over shrimp tempura, avocado & cucumber, topped with sweet soy sauce.		
BLUE ALASKAN	16	9.6
Spicy snow crab over king crab, avocado & cucumber.		
@KAMAKAZE	14	8.4
Fresh tuna over spicy tuna.		
@MINI ME	14	8.4
Spicy salmon over spicy octopus.		
@WHITE SOX	15	9
Super white tuna over spicy tuna, shrimp tempura, avocado & cucumber, topped with black tobiko.		
@RAINBOW	14	8.4
Assorted fish over spicy tuna.		
CATERPILLAR	13	7.8
Avocado over snow crab, cucumber, topped with sweet soy sauce, & black & red tobiko.		
@TATAKI TUNA	14	8.4
Seared tuna over spicy tuna.		
@TOTORO KANI	15	9
Spicy tuna over king crab, avocado & cucumber.		
CRUNCHY MUFFY	17	10.2
Baked mozzarella cheese over shrimp tempura, cream cheese, avocado & cucumber, rolled in tempura crunch, topped with sweet soy sauce.		
@JINGLE ROLL	18	10.8
Red, green, black, & yellow tobiko over spicy tuna, green bell pepper & cilantro.		
SCARY SPIDER	15	9
Black & white rice roll with soft shell crab, cream cheese, avocado & cucumber, topped with orange & red tobiko.		
@CALIFORNIA SUNSET	13	7.8
Fresh salmon over snow crab cucumber & avocado.		

Soy bean sheet substitution cost \$1.50 extra

@ indicates raw ingredients

SIGNATURE ROLL

"Black rice available upon request"

	LONG	SHORT
GREEN TURTLE	15	
Tiger shrimp over fresh water eel, avocado & tempura crunch, topped with wasabi tobiko, wasabi mayo & sweet soy sauce.		
®SMOKY BEAR	14	8.4
Seared smoked salmon over shrimp tempura, cream cheese, avocado & cucumber.		
®RAINBOW TATAKI	17	10.2
Seared assorted fish over spicy tuna, shrimp tempura and cucumber. Topped with spicy mayo, wasabi mayo and sweet soy sauce.		
SPECIAL SPICY TUNA	16	9.6
Lightly battered spicy tuna, shrimp, cream cheese, asparagus, tobiko, tempura crunch, cucumber & avocado, wrapped in soy bean sheet. Topped with wasabi mayo & sweet soy sauce.		
®SALMON OBSESSION	16	9.6
Fresh salmon over lightly battered spicy salmon, snow crab, cream cheese, cucumber & avocado, topped with orange tobiko & citrus mayo.		
®OCEAN DRIVE	16	9.6
Tuna, yellowtail, green peppers, cilantro & avocado, wrapped in soy bean sheet, topped with chili oil & lime juice.		
MILLENIUM MAKI	16	9.6
Shrimp tempura, fresh water eel, asparagus, cucumber & avocado rolled in tempura crunch, topped with wasabi mayo & sweet soy sauce.		
DRAGON FEST	16	9.6
Fresh water eel over soft shell crab, cucumber & avocado, topped with chili tobiko, chili oil & sweet soy sauce.		
®SPICY TATAKI	16	9.6
Seared spicy tuna over soft shell crab, scallions, cucumber & avocado, topped with chili tobiko, chili oil & sweet soy sauce.		
®RAINBOW DRAGON	16	9.6
Assorted fish over lightly battered spicy tuna, snow crab, cream cheese, cucumber & avocado, topped with citrus tobiko & citrus mayo.		
GOLDEN DRAGON	17	10.2
Fresh water eel over lobster tempura, cucumber & avocado, topped with citrus tobiko & sweet soy sauce.		
DIRTY OLD MAN	16	9.6
Baked mozzarella cheese over salmon tempura, cream cheese, cucumber & avocado, rolled in tempura crunch. Topped with sweet soy sauce & wasabi mayo.		
TORNADO SUNRISE	14	8.4
Black & white rice roll with spicy mini lobster, avocado & cucumber.		
VEGE MAKI	11	6.6
Spring mix, cucumber, avocado, asparagus, oshinko, & shitake mushrooms. Wrapped in a soybean sheet.		

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KITCHEN ENTRÉE

Full dishes served with miso soup & a side salad.

	Half Dish	Full Dish
FILET MIGNON	11	21
Char-broiled filet mignon, served w/ sautéed vegetables, croquette potato & teriyaki sauce.		
NEW YORK STEAK	9	18
Char-broiled New York Steak, served w/ sautéed vegetables, croquette sweet potato & teriyaki sauce.		
CHICKEN	8	15
Grilled boneless chicken breast, served w/ sautéed vegetables, croquette sweet potato & teriyaki sauce.		
SPICY TOFU STEAK	7	14
Lightly fried tofu steak drizzled with chef's special spicy sauce. Served with sautéed vegetables, slices of avocado, tomatoes & croquette sweet potato.		
SEARED TUNA	9	18
Filet of tuna slightly seared to rare, served with sautéed vegetables & croquette sweet potato. Drizzled with spicy garlic-butter & horseradish sauce.		
ATLANTIC SALMON	9	18
Grilled salmon, served w/ sautéed vegetables & croquette sweet potato. Drizzled with teriyaki sauce.		
SEA BASS	11	21
Grilled sea bass served w/ sautéed veggies & croquette sweet potato. Drizzled with spicy garlic-butter & horseradish sauce. Topped w/ marinated seaweed.		
LOBSTER	15	29
Lobster tail sautéed in spicy garlic-butter, served w/sautéed vegetable & croquette sweet potato.		
U-15 GULF SHRIMP	10	19
U15 white shrimp pan seared w/ spice garlic-butter served w/ sautéed vegetable & croquette sweet potato.		
U-10 SCALLOP	10	19
Giant sea scallop pan seared with spicy garlic-butter & tomato basil. Served with sautéed vegetable & croquette sweet potato.		
NABE YAKI UDON		12
Assorted seafood, chicken & vegetables slowly simmered with thick buck wheat noodles in udon broth. Served with two shrimp tempuras on the side.		
TEMPURA UDON		12
Thick buck wheat noodles slowly simmered with scallions & tempura crunch in udon broth. Served with shrimp & vegetables tempura on the side.		

SUSHI ENTRÉE

Served with miso soup & a side salad. All combinations are chef's choice, changes subject to additional charge. Black rice available upon request. Please let server know ahead of time.

®NIGIRI SUSHI COMBO 18
Nine pieces of nigiri. (chef's choice)

®ASSORTED SASHIMI
Assorted fresh cuts of fish. (chef's choice)
Nine pieces 18
Twelve pieces 22
Fifteen pieces 26

®SUSHI COMBO 21
Four pieces of nigiri, shrimp tempura roll & spicy salmon roll. (chef's choice)

®SUPREME 35
Six pieces of nigiri, six pieces of sashimi & caterpillar roll. (chef's choice)

®CHIRASHI 19
Assorted fresh cuts of fish layered over a bed of seasoned sushi rice. Served with oshinko (Japanese pickled radish) & spring greens. (chef's choice)

®SUSHI-Ai DON 19
Your choice of any combination of tuna, Salmon, or yellowtail over sushi rice. Served with oshinko & spring greens.

UNA-DON 19
Fresh water eel over brushed with sweet soy and broiled layered over white rice and garnished with sesame seeds

®MAKI MONO COMBO 19
California roll, spicy tuna roll & fresh water eel roll.

®SUSHI 6 PIECE 23
Six pieces of nigiri and a rainbow roll.

BENTO CHOICES

®1: Shrimp & vegetable tempura, teriyaki salmon, fried rice & spicy tuna roll. 23

®2: Three pieces of nigiri, three pieces of sashimi & shrimp tempura roll. (chef's choice) 23