

WINTER MENU

FUSION SUSHI ROLLS / 6-8 PIECES		
ALASKAN*	SMOKED SALMON	\$ 8.98
smoked salmon with cream cheese & avocado		
BIG DADDY*	SHELL FISH TEMPURA STYLE	\$ 15.98 (big roll)
lobster, dungeness crab, avocado, cream cheese, tempura style sweet wasabi, spicy creamy, spicy sauce		
CRUNCHY LOBSTER	SHELL FISH TEMPURA STYLE	\$ 13.98
lobster, mango, cream cheese, tempura style w/ sweet wasabi & spicy creamy		
DOUBLE DRAGON*	PRAWNS TEMPURA SHELL FISH	\$ 11.98
prawns tempura, avocado, masago, topped w/ ebi, sweet wasabi & spicy creamy		
FIRE DRAGON*	SALMON	\$ 14.98
spicy salmon inside, topped with fresh slices of salmon and avocado		
GODZILLA*	EEL	\$ 14.98
eel, cream cheese, topped with eel, avocado and masago		
HOLIDAY*	TUNA	\$ 13.98
spicy tuna, topped with fresh slices of tuna and avocado		
KISKA*	PRAWNS TEMPURA	\$ 8.98
prawns tempura, cream cheese, spicy creamy sauce, spicy sauce & tobiko outside		
MEXICAN*	TUNA	\$ 10.98
spicy tuna, avocado, jalapeno inside, fresh cilantro, sweet wasabi, spicy creamy and spicy sauce outside		
PASKO*	TUNA SHELL FISH	\$ 12.98
lobster, cucumber, topped w/ seared tuna, spicy creamy sauce		
SMOKEY ALASKA	SMOKED SALMON TEMPURA STYLE	\$ 10.98
alaska roll tempura style with sweet wasabi, spicy creamy and spicy sauce		
SPIDER*	SHELL FISH	\$ 11.98
fried soft shell crab with masago and avocado		
SURFIN*	SHELL FISH	\$ 11.98
dungeness crab, cucumber, spicy creamy sauce, topped with surf clams		
TWISTED X	BACON SHELL FISH	\$ 12.98
double bacon, pink shrimp, cream cheese, topped w/ smoked salmon, sweet wasabi & spicy sauce		
VEGAS	EEL TEMPURA STYLE	\$ 11.98
eel, avocado, cream cheese, tempura style w/ sweet wasabi sauce		
VEGETABLE	VEGETARIAN	\$ 8.50
avocado, cucumber, asparagus, pickled daikon, chives		

Items that are mark with asterisk * have ingredients that are served raw or undercooked
*Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of foodborne illness.

WINTER MENU

SMALL PLATES

- ❖ * **SEARED AHI TUNA** (Local's Favorite) ginger garlic sauce, micro greens **\$14.98**
 - ❖ * **TERY'S POKE** – spicy marinated Local Tuna seaweed salad, red onions, black tobiko, crispy wonton skin **\$14.98**
- ❖ ***OYSTER SHOOTERS** - 2 pieces fresh local oysters with ginger garlic sauce **\$4.98**
- ❖ **SHRIMP POPS** – (fried) 5 pieces breaded prawns, asian slaw, Thai chili lime dip **\$9.98**
- ❖ **CALAMARI SKEWERS** – 3 skewered & fried succulent calamari, Thai chili lime sauce **\$7.98**
 - ❖ **PORK STEAMED DUMPLINGS** - 5 pieces pork dumplings, asian slaw **\$7.98**
 - ❖ **CHICKEN FRIED DUMPLINGS** – 5 pieces chicken dumplings, asian slaw **\$7.98**
 - ❖ **MIX VEGETABLE TEMPURA** – lightly battered, fry sauce **\$6.98**
 - ❖ ***SEAWEED SALAD** **\$4.98**
 - ❖ **CUCUMBER SALAD** - marinated cucumbers with pink shrimp **\$4.98**

HOUSE BENTO

Includes: 2 Vegetable fried Spring rolls & 3 Chicken Gyoza (fried)
House Salad with Miso dressing

CHOOSE 2 (TWO) DIFFERENT ITEMS BELOW FOR
\$19.98

- ❖ TERIYAKI FRIED CHICKEN SKEWERS – 2 skewers
- ❖ TEMPURA PRAWNS – 3 pieces lightly battered Prawns, a side of Thai chili lime sauce
- ❖ SHRIMP POPS – 3 breaded fried Prawns, a side of Thai chili lime sauce
- ❖ CALAMARI FRIED SKEWERS – 3 lightly dusted, drizzled w/ Thai chili lime sauce
- ❖ SALMON – broiled, teriyaki
- ❖ *CHEF'S CHOICE SASHIMI – 6 pieces fresh slices of Fish
- ❖ *SEARED AHI TUNA – 4 pieces fresh slices with ginger garlic sauce
- ❖ *SPICY TUNA ROLL

YAKISOBA NOODLES - \$14.98

(Teriyaki or Coconut Curry)

RICE BOWL - \$12.98

(Teriyaki)

Choose your topping :

- ❖ Tori Katsu – breaded fried white meat chicken, side of tonkatsu sauce
 - ❖ Calamari Skewers - fried lightly dusted, side of Thai Chili Lime dip
 - ❖ Broiled Salmon
 - ❖ Tempura – 3 Prawns and mix vegetables
 - ❖ Fried Chicken Skewers

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