



SUSHI MENU

STARTERS

EDAMAME ^ Lightly salted soy beans	5
Make it Lemon Garlic +1.00	
Make it Spicy Garlic +1.00	
SQUID SALAD Chili sesame marinated Japanese squid	6.5
SEAWEED SALAD A mix of savory seaweed in a chili sesame dressing	6.5
AVOCADO, SPINACH, ASPARAGUS SALAD With a miso dressing and yuzu dressing	13
CUCUMBER AND SPINACH SUNOMONO ^ Sliced cucumber and chilled blanched spinach served in a citrus vinegar dressing	8
Add shrimp or octopus +3.00	
SPINACH AEMONO Boiled spinach served cold, topped with a roasted sesame dressing	6

FROM THE KITCHEN

BOK CHOY TUNA* Seared ahi tuna served with sauteed bok choy.	18
Side of sauteed bok choy only^ 5.00	
SPICY SPINACH TUNA* ^ Seared ahi tuna served with spicy sauteed spinach.	18
Side of sauteed spicy spinach 5.00	
JAPANESE CURRY KATSU Japanese style curry gravy served over rice	
Chicken	15
Pork	16
Shrimp (6pc)	16

EXTRAS

EXTRA SAUCE	.50
BUFFALO SAUCE ^	1
MISO SOUP ^	2.5
HIBACHI HOUSE SOUP	2
HIBACHI HOUSE SALAD ^	2.5
KIMCHI ^	4
WHITE RICE ^	2
FRIED RICE	4
SWEET POTATO CHIPS	5
PLAIN SOBA(NO BROTH)	5

TO SHARE

AGEDASHI TOFU Fried tofu with scallion, ginger, daikon, tempura sauce	6
Add two shrimp tempura +3.00	
GYOZA Six pork potstickers served with a chili vinegar sauce. Choice of steamed or fried	8
CALAMARI TEMPURA Japanese squid lightly battered and fried. Served with a chili mayo	10
SHRIMP TEMPURA Six shrimp deep fried in a light batter	10
Have it in our spicy buffalo sauce +1.00	
SHRIMP JALAPENO POPPERS Fresh jalapeno stuffed with cream cheese, sriracha and shrimp. Served tempura style	14
VEGETABLE TEMPURA An array of vegetables deep fried in a light batter.	8
Add two shrimp tempura +3.00	

SOBA BOWL Buckwheat noodles served in soba sauce	
Salmon	17
Shrimp (6pc)	14
SAUTEED YAKI Grilled and finished in garlic butter sauce	
Salmon	14
Shrimp (8pc)	12

KATSU Panko crusted, fried and served with tonkatsu sauce	
Chicken	10
Pork	11
Shrimp (6pc)	11

DESSERTS

ORANGE SHERBET ^	2.5
VANILLA ICE CREAM ^	2.5
CHOCOLATE MOCHI ^	3
GREEN TEA MOCHI ^	3
STRAWBERRY MOCHI ^	3
PLAIN CHEESECAKE	6
TURTLE CHEESECAKE	6
YUZU RASPBERRY CHEESECAKE	6

^ Gluten-Free * Raw or under-cooked ingredients. May increase risk of food illness.
\$10 minimum order for adults. \$5 minimum for children 6 to 12 years.
18% gratuity to dining party of six or more.
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SUSHI MAKI

CALIFORNIA Crab stick, avocado	6	SPICY SHRIMP TEMPURA* Shrimp tempura, cucumber, tobiko, spicy sauce	8	RAINBOW* Crab stick, avocado and tobiko topped with a variety of fish	16
CRABBY DYNAMITE (4PC) Soft shell crab, cream cheese, alfalfa sprouts, jalapeno, spicy sauce	8.5	SPICY TUNA* ^ Tuna, spicy sauce	7	RED DRAGON* Choice of salmon katsu or shrimp tempura, crab stick, cream cheese, cucumber, topped with tuna tartare and sriracha	15
CRUNCHY VEGGIE Sweet potato tempura, avocado, cucumber, spicy sauce	8	SPIDER* (4PC) Soft shell crab, cucumber, tobiko	8	SHINOBI* Tuna, avocado, cucumber, topped with a spicy baked crab salad and eel sauce	17
DYNAMITE Salmon katsu, cream cheese, alfalfa sprouts, jalapeno, spicy sauce	8	UNAKYU Eel, cucumber, eel sauce	8	TAIKO BEET Avocado, asparagus, cucumber, yama gobo, alfalfa sprouts, topped with simmered beets, radish sprouts and sesame sauce	14
FIRECRACKER* Tuna, tempura crunch, jalapeno, tobiko, spicy sauce	8	CURRY YASAI Avocado, asparagus katsu, cucumber, topped with basil and curry sauce	12	TAKO YAKI Octopus, avocado, cream cheese, deep fried whole. Topped with bonito, spicy sauce, eel sauce, and katsu sauce	17
FRESH PHILLY* ^ Salmon, cream cheese, avocado	7	DRAGON Eel, tempura crunch, cucumber, topped with avocado and eel sauce	14	TIGER* Boiled shrimp and jalapeno, topped with seared beef sashimi, spicy sauce and eel sauce	17
FUTO^ (4PC) Sweet omelet, cucumber, avocado, fish powder, spinach	6	FIRE & ICE* Eel, avocado, habanero masago, spicy coconut sauce, cucumber, sriracha, topped with salmon and coconut flakes	15	ULTIMATE MEXICAN* Shrimp tempura, cream cheese, cucumber, avocado, cilantro, jalapeno, spicy sauce, topped with habanero tobiko	14
NEGI HAMACHI* ^ Hamachi, green onion, wasabi	6	GREEN TURTLE* Eel, tempura crunch, topped with shrimp, tobiko, eel sauce and wasabi mayo	15	YUZU NATSU* ^ Hamachi, avocado, cilantro, and green onion, topped with salmon, yuzu juice, and yuzu tobiko	15
NEGITORO* ^ Toro, green onion, wasabi	8	GODZILLA* Shrimp jalapeno popper, sriracha, topped with tuna tartare and curry sauce	16	LAURA'S ROLL Shrimp tempura, crab stick and cucumber, topped with tempura crunch, eel sauce and spicy mayo	14
PHILLY* ^ Smoked salmon, cream cheese, green onion	7	KAWAII^ Avocado, jalapeno, cucumber, topped with basil, strawberry and a sweet miso sauce	11		
SAKE MAKI* ^ Salmon and wasabi	6	NAKASHIMA* ^ Tuna, salmon, yellowtail, cream cheese, cucumber, tobiko, cilantro, jalapeno, spicy sauce, topped with sesame seeds	16		
SHRIMP TEMPURA Shrimp tempura	7	SCORPION ROLL* Soft shell crab, shrimp tempura, jalapeno, cream cheese and chipotle sauce, topped with torched salmon, chili pepper and eel sauce	17		

FROM THE SUSHI BAR

CUCUMBER WRAP* Smoked salmon, crab stick, cream cheese and tobiko, rolled in cucumber and served with ginger dressing	15	SALMON TARTARE* ^ Chopped salmon sashimi mixed with our special spicy sauce and cucumber topped with tobiko, a quail egg and finished off with a torch	16	HIRAME WITH PEPPER DAIKON* ^ Delicate flounder sashimi served in ponzu with a side of spicy radish	18
MAGURO NATTO* ^ Diced tuna, fermented soybeans, green onions and wasabi	10	HAMACHI & JALAPENO* ^ Yellowtail sashimi served in ponzu and topped with fresh jalapeno and mango salsa	18	TUNA TARTARE WASABI* ^ Spicy tuna, black tobiko and capers served with a wasabi mayo	16
TUNA BOWL* Tuna and avocado mixed with green onion, masago, spicy oil and topped with seaweed salad and sesame seeds	16	SPICY SHRIMP TEMPURA HANDROLL* Our Spicy Shrimp Tempura roll wrapped in two soy paper cones	16	TORCHED NIGIRI SET* ^ Two salmon, two super white tuna and two yellowtail nigiri that are lightly seared	18
SCALLOP CEVICHE* ^ Japanese sea scallops with a spicy aji amarillo citrus sauce	18	TUNA TATAKI WITH MANGO SALSA* ^ Seared tuna with citrus soy and mango salsa	18	TORCHED NEW STYLE SASHIMI* ^ Torched salmon and snapper topped with cilantro, fresh ginger and ponzu	24
BEEF SASHIMI* ^ Seared rare filet mignon sliced thin with scallion, ginger and garlic	18	TUNA GUACAMOLE* Chopped tuna sashimi over our homemade guacamole. Served with a side of house-made sweet potato chips	16	TUNA TOSTADAS* Ahi tuna, avocado, cilantro, habanero tobiko and ponzu soy on a fried corn tortilla with house-made chipotle sauce	16
NAKASHIMA SPECIAL* ^ HANDROLL Our Nakashima roll wrapped in two soy paper cones	16				

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NIGIRI -&- SASHIMI

NIGIRI (1PC) | SASHIMI (3PC)

AMAEBI WHOLE SWEET SHRIMP*	6	17
BLACK TOBIKO W/ QUAIL EGG*^	5	14
EBI BOILED SHRIMP^	4	11
HAMACHI YELLOWTAIL*^	4	11
HIRAME FLOUNDER*^	4	11
IKA SQUID*^	4	11
IKURA SALMON ROE*	5	14
KAIBASHIRA SCALLOP*^	5	14
MAGURO TUNA*^	4	11
NATTO FERMENTED SOYBEAN^	3	8
SAKE SALMON*^	4	11
SMOKED SALMON^	4	11
SUPER WHITE TUNA ESCOLAR*^	4	11
TAI SNAPPER*^	4	11
TAKO OCTOPUS^	4	11
TAMAGO SWEET OMELET^	2	5
TOBIKO FLYING FISH EGGS*^	5	14
TORO BLUEFIN TUNA BELLY*^	MP	MP
YUZU TOBIKO YUZU FLYING FISH EGGS*^	5	14
UNAGI FRESHWATER EEL	4	11
UNI SEA URCHIN*^	MP	MP
WHITE TUNA SEARED ALBACORE*^	4	11

TRADITIONAL

SASHIMI DELUXE*

15 pieces
(chef's choice) 35

NIGIRI & MAKI*

8 nigiri and 1 maki
(chef's choice) 30

NIGIRI & SASHIMI*

6 nigiri and 9 sashimi
(chef's choice) 36

CHIRASHI BOWL*

Assorted sashimi on top
of sushi rice with
vegetable, sliced nori 26



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DRINK MENU

WHITE WINE

GLASS | BOTTLE

PLUM WINE

Koshu | California 6 | 22

SPARKLING MOSCATO

ROSE DOLCE
Roscato | Italy 9 | 34

MOSCATO D'ASTI

Ceretto | Italy 10 | 38

RIESLING

Nik Weis Urban | Mosel 9 | 34

CHARDONNAY

Harken | California 10 | 38

UNOAKED CHARDONNAY

Sisters Forever | California 9 | 34

SAUVIGNON BLANC

Wairau River | New Zealand 10 | 38

PINOT GRIGIO

Seaglass | California 9 | 34

PROSECCO

Bisol Jeio Superiore | Italy 8

BOTTLE ONLY

CHARDONNAY

Flowers | Sonoma Coast 52

RED WINE

GLASS | BOTTLE

PINOT NOIR

Meiomi | Sonoma Counties 10 | 38

RED BLEND

Klinker Brinkmason | Lodi 10 | 38

MALBEC

Repasso | Mendoza 9 | 34

CABERNET SAUVIGNON

Twenty Acres | Clarksburg 9 | 34

CABERNET SAUVIGNON

Juggernaut | California 11 | 42

BOTTLE ONLY

PINOT NOIR

J | California 40

RED BLEND

J. Lohr | Paso Robles 50

CABERNET SAUVIGNON

Outerbound | Alexander Valley 46

CABERNET SAUVIGNON

Frogs Leap | Rutherford Napa Valley 65

CABERNET SAUVIGNON

Martin Ray | Napa Valley 65

CABERNET SAUVIGNON

Caymus | California 70

HOUSE COCKTAILS

PINK KIMONO 11

Rumhaven, Strawberry nigori sake, Apricot liqueur, Pineapple liqueur and OJ

OFFBEAT OCTOPUS 12

Roku gin, Elderflower liqueur, Roscato Dolce, Butterfly Pea Powder, Lemon and Pineapple

LILLET PALOMA 12

Casamigos, Pamplemousse liqueur, Grapefruit bitters, Lillet Rose and Q-grapefruit soda

LYCHEEKEEN MULE 11

Fresh lime, X-Rated, Lychee liqueur, Passionfruit liqueur, OJ and Ginger beer

INEVITABLE KARAOKE 11

Raspberry Vodka, Mango liqueur, Peach and orange bitters, Orgeat syrup, Pineapple juice and Sour soda

THE EMPEROR 13

Toki whisky, Bourbon cherry old fashioned syrup, Peach bitters, over an ice square

BLACKBERRY BOURBON SMASH 11

Legent bourbon, Blackberry syrup and Sour soda

UME OLD FASHIONED 11

Akashi Ume (plum) Whisky, Press, House old fashioned mix, Cherry and Orange bitters

LAVENDER BLISS MARTINI 12

Rumhaven, Peach schnapps, Lavender liqueur and Lemonade

FIERCE ONI MARTINI 12

Casamigos jalapeño, Passionfruit liqueur, Mandarin cognac, OJ, Lime and Pomegranate juice

WOUNDED WARRIOR 13

'Drunken Snapper' sake, Roku gin and Maraschino liqueur

VOLCANO 16

A blend of seven liquors and three juices for two people

NINJA IN THE MIST 15

Japanese whisky, Aperol, Pomegranate juice. Served in an applewood smoked snifter

DRINK FEATURES

THE GRINCH 11

Bacardi, Midori, Peach schnapps, Orange Juice and 7up

CRANBERRY VANILLA MULE 11

Vanilla vodka, Cranberry & vanilla syrup, Fresh limes and Ginger beer

THE WINTER SANGRIA 11

Copper and Kings Apple Brandy, Cassis liqueur, Cointreau, Orange Juice, Pomegranate juice, Cranberry juice and Paso Robles Sweet white wine

SALTED CARAMEL PUMPKIN MARTINI

Caramel vodka, Fultons Pumpkin liqueur, Baileys Churro liqueur 12

SPIKED EGGNOG MARTINI

Eggnog liqueur, Disaronno, Baileys Churro liqueur, Copper and Kings Apple Brandy 12

PEPPERMINT CHOCOLATE MARTINI

Vanilla vodka, Kahlua, Baileys Chocolate, Baileys, Giffard creme de menthe 12

SAKE GLASS | BOTTLE

JUNMAI DAINGO

Toko "Ultraluxe"
135 (720ml) | SMV 0
The ultimate indulgence. Crafted from Yamada Nishiki rice, milled to 35%, featuring, lychee, wild strawberry and grapefruit resulting in an unforgettable brew

Ginga Shizuku "Divine Droplets"
80 (720ml) | SMV +2
Refreshing and pure with notes of pineapple, white peach, green apple, lily, and a hint of white pepper

Dassai 45 "Otter Festival"
10 (5oz) | 38 (720ml) | SMV +3
Full-figured flavor that has smooth fruit notes of white peach, melon and umami to finish

Wakatake Onikoroshi "Demon Slayer"
11 (5oz) | 104 (1.8L) | SMV+0
Delicate aroma of ripe fruits, velvety texture, and finishes on a crisp note

Takatenjin "Soul of Sensei"
24 (300ml) | SMV+5
Zesty cantaloupe and dry anise, with white pepper and jasmine notes

JUNMAI GINGO

Mantensei Kinoko
9 (5oz) | 34 (720ml) | SMV+6
The notes of dried apricot, orange rind, and sweet miso enhances the earthy, deep flavors

Cowboy Yamahai
12 | 46 (720ml) | SMV +3.5
Aromas of vanilla, cocoa and hickory smoke with a smooth finish

Kasumi Tsuru Kimoto Extra Dry SMV +8
19 (300ml)
Notes of roasted nuts, honey rice cakes, shiitake mushrooms and dried fruit

GINGO

Narutotai "Drunken Snapper"
11 (5oz) | 42 (750ml) | SMV+5
Bold and rich full-bodied sake with flavors of peanut and honey

Nagai Mizubasho
18 (300ml) | SMV+4
Crisp and fruity with honeyed apple and spiced baked banana finish

JUNMAI

Chibi Zumo "Little Sumo"
8 (200ml) | SMV +6
Rich texture and flavors of Asian pear, banana and almonds

Kawatsuru "Crane of Paradise"
11 (5oz) | 42 (720ml) | SMV +3
Juicy notes of grapefruit and freshly cut grass, with a hint of salted pineapple

Reiko 'Hot Sake'
5 (5 oz Carafe) SMV +1
This sake has a dry, light aroma and taste
ADD \$1 Blackberry liqueur

HONJOZO

Takatenjin "Sword of the Sun"
19 (300ml) | SMV +4
Aromas of cucumber, Asian pear and botanicals evocative of floral styles of gin

NIGORI

Kurosawa
18 (300ml)
9 (5oz) | 34 (720ml)
SMV -40
The flavor is an alluring mix of sweet fruit and creamy umami

Perfect Snow
18 (300ml)
SMV -19
This genshu is flowery, full-bodied, and crisp with a dynamic sweetness

SPARKLING

Ikezo Sparkling Jelly Sake
8 (served as a martini)
SMV-80
Mildly sweet with a unique Jello shot-like texture, choose :peach or berry

SPECIALTY

Tozai Plum "Blossom of Peace"
9 (5oz) | 34 (720ml) | SMV-50
Soft tartness of plum, apricot and cherry

Tsukasabotan Yamayuzu "Mountain Yuzu"
9 (5oz) | 34 (720ml)
Nicely sweet and full of lemon-like citrus flavor

SAKE FLIGHTS | SAKE BOMBS

IMPACT 16
Dassai 45 "Otter Festival"
Kawatsuru "Crane of Paradise"
Wakatake "Demon Slayer"

DELICATE 16
Kurosawa Nigori
Tozai Plum "Blossom of Peace"
Tsukasabotan Yamayuzu

UMAMI 16
Shiokawa Yamahi Cowboy
Suwa Mantensei Kinoko
Narutotai "Drunken Snapper"

SAKE BOMBS 5.50
House sake and Kirin
House sake and Red Bull
Yamayuzu and Tropical Red Bull

JAPANESE WHISKY 10Z | 20Z

Suntory Toki 8 | 16
Green apple on the palate leads along bright citrus notes from pink grapefruit. Bitter herbs, toasted almonds and vanilla oak.

Mars Iwai Tradition 10 | 20
Incredibly balanced, soft and layered. A blending of sherry bourbon wine casks with ripe cherry, honey toffee and ginger

Nikka Coffey Grain 12 | 24
Grain whisky distilled in a coffey still. Sweet spice, mango, papaya and coconut aroma. Toffee popcorn palate with a oak finish.

Suntory Hibiki Harmony 13 | 26
A buttery toffee, apple cider palate. It's finishes the a creamy rhubarb crumble on the palate.

Nikka Yoichi Single Malt 16 | 32
Firm and powerful with peat, smoke, spices, melon, almond, walnut and chocolate notes.

Nikka Miyagikyo Single Malt 16 | 32
Lively, with malted barley, liquorice, spiced ginger and cinnamon with chocolate tones.

RESERVE

Suntory Hakushu 12 yr 20 | 40
Notes of cut hay and sweet mixed peels. A clean palate with gentle barley malt and smoke. A sweet and spicy finish.

Suntory Yamazaki 12 yr 20 | 40
A cinnamon, red apple and jasmine blossom nose. Medium bodied and honeyed. Notes of candied orange peel and cedarwood with woody oxidized pineapple lingering finish.

Hakushu 18 yr 52 | 104
This honey-hued single malt is soft and perfectly balances vanilla-caramel sweetness and peat smoke on the nose and palate. Add a splash of branch water to offset alcohol heat on the drying, spiced finish.

Yamazaki 18 yr 52 | 104
A raisin, apricot and Japanese oak nose. With a blackberry, strawberry jam and dark chocolate palate. Long end with a spicy and smooth finish.

DRAFT BEER

NON-ROTATING

Guinness	6
Kirin	6
Sapporo	6
New Glarus	6
Spotted Cow	

CHECK OUT THE QR CODE FOR MORE
AMAZING DRAFT LINES, FOOD
FEATURES AND MORE!



BOTTLED BEER | CIDER | SELTZER

DOMESTIC 4

Bud Light
Busch Light
Coors Light
Miller Lite
Michelob Ultra

JAPANESE BOTTLE

Asahi Dry Lager	5
Hitachino Nest White Ale	7
Hitachino Nest Red Ale	7
Sapporo 20oz lager	7

CRAFT | IMPORTED 5

Blue Moon
Corona
Heineken
Stella Artois

NA BOTTLE 5

Athletic Golden Ale
Athletic IPA

CIDER 5

Downeast Original (unfiltered apple)
B. Nektar Zombie Killer (cherry)

SELTZER | MALT

Carbliss Cranberry	8
Carbliss Lemonade	8
Carbliss Black Raspberry	8
J-Pop White Peach Malt	5

ALCOHOL-FREE DRINKS

SODA 3.50

Coke, Diet Coke, 7up, Sprite Zero, Mt. Dew, Dr. Pepper, Lemonade
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SPECIALTY N/A BOTTLE 4

Sprecher (Cream, Orange, Rootbeer)
Ramune (Original, Strawberry)
Ginger Ale
Ginger Beer
Perrier Sparkling
Red Bull (Regular, Sugar-Free, Tropical)

TEA 2.50

Oolong
Green
Iced Tea

JUICE 4

Orange
Pineapple
Cranberry

MOCKTAILS

Hello Kiddy	4
OJ, Pineapple Juice, Grenadine and Lemonade	

Strawberry Lemonade	4
Lemonade and Strawberry Puree	

Kiddie Cocktail	4
7up, Grenadine and OJ	

Shirley Temple	4
7up and Grenadine	

Pomegranate & Coconut Bliss	8
Pomegranate juice, Cherry juice, Coconut syrup and Ginger beer	

Yu-zu Crazy Bitter!	8
Giffards Aperitif N/A liqueur, Pineapple N/A liqueur, Yuzu simple syrup, Orgeat syrup and Tonic	

Hold the Stone	8
Lyre's Amaretti, Orgeat syrup, Pineapple N/A liqueur, lemonade and Sour soda	

Paper Crane	8
Elderflower N/A liqueur, Pineapple N/A liqueur, Gomme syrup, Cinnamon syrup and Ginger ale	

Tokyo Cooler	8
Cranberry juice, Lemonade, OJ, Orgeat syrup, Cherry juice and 7up	

Butterfly Lemonade	8
Butterfly Pea Powder, Lemon juice, Pineapple N/A liqueur and Sour soda	

DRAFT LIST

NEW GLARUS SPOTTED COW

Farmhouse ale 4.8% 6

GUINNESS

Stout 4.2% 6

KIRIN

Rice lager 5% 6

SAPPORO

Rice lager 4.9% 6

BOULEVARD BARREL-AGED TIRAMISU

Stout 11.2% 8

JESTER KING 14TH ANNIVERSARY

Pilsner 4.8% 8

FAIR ISLE EUGENE

Farmhouse IPA 7.5% 8

COPPER STATE BREWING GOOD N RUDY

Amber 5.3% 7

HOP BUTCHER PRESTO-CHANGO

American IPA 7.5% 8

HIDDEN CAVE LEMON BUTTER

Cider 5% 7

YOUNG BLOOD KNOCKOFF HANDBAGS

Tropical Sour 7.5% 8

THIRD SPACE UNBRIDLED ENTHUSIASM

Juicy Double IPA 8% 8



Follow the ninjas for more options...



NAKASHIMA OF JAPAN SECRET SUSHI MENU



DEMON SLAYER* ^

Salmon, cilantro, jalapeno, habanero tobiko and avocado, topped with torched salmon, chili pepper, sriracha and spicy sauce 15

GHOSTED

Soft shell crab and cucumber, topped with torched ghost pepper-bacon aioli 14

WHITE DRAGON*

White tuna, jalapeno, mint and cilantro, topped with torched super white tuna and eel sauce 14

SUSHI BAE

Sweet potato and strawberry cream cheese, topped with kiwi and strawberries and a sweet miso dressing 14

MECHA-GODZILLA *

Shrimp jalapeno popper and chili sauce, topped with torched beef sashimi, cilantro and eel sauce 17

SCORPION ROLL*

Soft shell crab, shrimp tempura, jalapeno, cream cheese and chipotle sauce, topped with torched salmon, chili pepper and eel sauce 17

I'M NOT HERE TO MAKE FRIENDS*

Shrimp tempura, crab salad and avocado, topped with salmon and tuna 15

BASIC B****

The famous Laura's Roll with cream cheese 14.5

TUNA TOSTADAS* ^

Ahi tuna, avocado, cilantro, habanero tobiko and ponzu soy on a fried corn tortilla with house-made chipotle sauce 16

WHITE ELEPHANT

Shrimp Tempura, jalapeno and avocado, topped with habanero tobiko, mango salsa, coconut flakes, wasabi mayo and sriracha on the side 16

NOSTALGIA BARN TOWN

THC Fruit Seltzer 10 mg 8
Caramel Apple



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