



Sushi Menu

Sushi Special

Sushi Regular 18.00

6 Pieces of Sushi w/Tuna Roll

Sushi Deluxe 30.00

10 Pieces of Sushi w/New York Roll

Sashimi Dinner 25.00

Chef's Choice Assorted Fish

Roll Combo Deluxe 30.00

California, Salmon Avocado Roll,
Cucumber & Avocado, Tuna
& Shrimp Tempura

Substitutions Subject to Up-Charge

Menu Available

5:00 pm - 10:00 pm

Sake

S Gekkeikan Traditional 6.00
Mellow Flavor - Well-balanced

Gekkeikan Black & Gold 9.00
Full Bodied with Calm Aroma
750 ml bottle - 32.00

Gekkeikan Zipang - 250 ml Can 11.00
Light & Sweet - Sparkling

House Wine

Rex Goliath - 6.00 Glass
Chardonnay & Cabernet Sauvignon

Beer Selection

Draft

Hoegaarden, Stella Artois, Sea Hag IPA,
Newcastle, Sam Adams Seasonal

Domestic

Budweiser, Bud Light, Coors Light, Mich Ultra
Narragansett (16oz)

Imported & Specialty

Bass Ale, Guinness, Guinness Surge,
Corona, Harpoon IPA, Blue Moon, Heineken,
Amstel Light, Samuel Adams, Sam Light, Red Stripe,
Long Trail, La Fin DuMonde, Magic Hat #9

Non-Alcoholic

O'Douls Amber, Buckler

Beverage

Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice,
Cranberry Juice, Soda
Barritt's Ginger Beer, Boylan's Root Beer
New England Coffee, Harney Teas, Mighty Leaf Teas,
Lipton Tea
Panna Still Water, San Pelegrino

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Salad

Garden Salad	5.00
Fresh Salad w/Chef's Own Ginger Dressing	
Wakame Salad	3.50
Green Seaweed Salad w/Cucumber & Sesame w/Shrimp or Tako 8.50 w/Salmon or Tuna 9.00	
Avocado & Seaweed Salad	8.50
Fresh Avocado and Wakame Seaweed w/Chef's Own Ginger Dressing	
Nuta Salad	10.00
Miso-Citrus Assorted Fish Salad	
Tuna Tartar	10.00
w/Avocado, Tobiko & Ponzu	

Starters

Edamame	6.00
Boiled Green Soy Beans - Lightly Sea Salted	
Gyoza	9.00
Japanese-style Dumplings Filled w/Ground Pork & Vegetables, w/Dipping Sauce	
Hawaiian Tuna Poke	8.00
Sesame Ginger Yellow Fin Tuna w/Cucumber	
Sashimi Appetizer	15.00
Tuna, Salmon & Yellow Tail	

Nigiri

(Two pieces per order)

Maguro	Tuna	5.50
Hamachi	Yellowtail	5.50
Sake	Salmon	5.50
Ebi	Shrimp	5.00
Suzuki	Striped Bass	5.50
Tako	Octopus	5.00
Unagi	Eel	5.50
Tobiko	Flying Fish Roe	5.00
Smoked Salmon		5.50

As Sashimi +1.00 - As Hand Roll +1.00

Maki Combo #1 - Tuna & Salmon Cucumber	12.00
Maki Combo #2 - California & Eel Avocado	12.50

Maki

Cucumber Maki	5.00
Avocado Maki	5.50
Green Maki	- Avocado & Cucumber 5.75
Tekka Maki	- Tuna Roll 6.00
Hamachi Maki	- Yellowtail & Scallion Roll 6.50
Unagi Maki	- Roasted Eel & Scallion 6.00
Sake Maki	- Salmon & Cucumber 5.50
Salmon Avocado	6.50
Eel Avocado	6.50
California	- Cucumber, Crab, Avocado 6.50
New York Roll	- California w/Tobiko 6.75
Philadelphia Roll	7.50
Salmon Skin & Kaiware Roll	7.00
Spicy Tuna Roll	6.50
Spicy Salmon Roll	6.50
Spicy Scallop Roll	8.00

House Special Maki

Shrimp Tempura Roll	9.50
- Shrimp Tempura & Cucumber Inside	
Caterpillar Roll	9.50
- Spicy Tuna w/Avocado Outside	
Monster Roll	9.50
- Spicy Salmon Inside Tempura Battered w/Spicy Kanikama & Tobiko	
Seared Tuna Crunch	9.00
- Spicy Seared Tuna & Scallion w/Tempura Flake	
Rainbow Roll	12.00
- California Roll w/Tuna, Yellow Tail, Salmon, White Fish, Shrimp & Avocado Outside	
Spider Roll	10.00
- Soft Shell Crab, Cucumber & Wasabi Sprouts Inside	
Hawaiian Roll	12.00
- Spicy Rock Crab & Asparagus Inside, Tuna Outside	
Alaskan Roll	12.00
- Spicy Rock Crab & Asparagus Inside, Salmon Outside	

85 Main Fried Calamari Roll	11.00
- Calamari, Hot Cherry Peppers & Fresh Basil	