



~SUSHI~

STARTERS

EDAMAME – salted	\$6.95
MISO SOUP - Tofu, seaweed, scallions	\$6.95
SALMON MISO SOUP - seaweed, scallion, salmon chunks	\$11.95
SEAWEED SALAD - fresh seaweed, cucumber, mango, eel sauce	\$11.95
SPICY SASHIMI SALAD - romaine lettuce, cucumber, avocado, mango, mustard soy dressing, salmon and tuna cubes mixed with spicy mayo, scallion, crunch, masago	\$15.95
SEAFOOD SALAD - crabstick, surf clam, octopus, marinated squid, cucumber, mango, seaweed salad, eel sauce, spicy sauce	\$16.95
TATAKI SALAD - seared black peppered tuna, seaweed salad, ginger dressing, garlic chili oil, scallion, sesame seed, fried onions leeks	\$16.95
BEEF TATAKI - seared rib-eye steak, yuzu-soy dressing, fried onion, scallion, sweet sauce	\$21.95
TUNA POKE - fresh tuna, scallion, avocado, mango, crunch, eel sauce, spicy sauce, sweet chili mayo, seaweed salad, masago	\$17.50
FRIED TUNA SALAD – Fried tuna, special sauce, eel sauce, scallion, sesame seed, seaweed salad	\$17.50
SHRIMP TEMPURA – 4 pieces Shrimp	\$16.95
TEMPURA MIX - 2 pcs shrimp, 3pcs vegetables	\$14.50
VEGGIE TEMPURA - 5 pcs of vegetables	\$13.50
CRUNCHY CRAB - 2 pcs fried soft shell crab, mango salsa, eel sauce, scallions	\$16.50



SASHIMI AND NIGIRI

	Sashimi (4pcs)	Nigiri (2pcs)
Tuna	\$12.95	\$9.95
Scorch Tuna	-----	\$10.95
Salmon	\$10.95	\$9.95
Scorch Salmon	-----	\$10.95
Yellowtail	\$10.95	\$9.95
Scorch Yellowtail	-----	\$10.95
Escolar	\$10.95	\$9.95
Smoked BBQ Eel	\$14.00	\$11.95
Mackerel	\$9.95	\$9.95
Boiled Shrimp	\$10.95	\$9.95
Octopus	\$10.95	\$9.95
Surf Clam	\$10.95	\$9.95
Crabstick	\$8.95	\$7.95
Tobiko	\$12.95/2pcs	\$11.95
Salmon Roe	\$15.50/2pcs	\$14.50

REGULAR ROLLS

	Makimono (8pcs)	Temaki (1pc)
TUNA MAKI (8) - fresh tuna, mango, scallion	\$12.50	\$9.95
SALMON MAKI (8) - salmon, cucumber, scallion	\$11.50	\$9.95
YELLOWTAIL MAKI (8) - yellowtail, avocado, scallion	\$11.50	\$9.95
TEMPURA MAKI (8) - Shrimp tempura, garlic mayo, avocado, eel sauce, sesame seed	\$12.00	\$9.95
CALI MAKI (8) -avocado, crabstick, mango, cucumber, Japanese mayo, masago	\$12.00	\$9.95
SALMON SKIN MAKI (8) - fried salmon skin, cucumber, scallions, eel sauce, sesame seed	\$11.50	\$9.95
EEL MAKI (8) -bbq smoked eel, cucumber, scallions, eel sauce, sesame seed	\$13.50	\$11.50
VEGGIE MAKI (8) - cucumber, avocado, mango, soy paper	\$10.00	\$10.00
SPICY TUNA MAKI (8) - Spicy tuna, red bell pepper, scallions	\$13.00	\$10.50
PHILI MAKI (8) - cream cheese, salmon, spicy mayo, avocado, scallions, sesame seed	\$12.00	\$9.95
FURAI MAKI (8) – tempura fried, chopped mix fish, special sauce, scallions	\$14.50	-----



WHARF SPECIAL ROLLS

TARANTULA(8) - (in) fried soft shell crab, crabstick salad, (out) smoked bbq eel, Japanese mayo, eel sauce, tobiko	\$21.95
RAINBOW CRUNCH(8) - (in)avocado, shrimp tempura, mango, (out)crunchy crabstick salad, tuna, salmon, tobiko	\$20.95
WHARF SPECIAL(8) – (in)smoked bbq eel, salmon, mango, scallion, (out) escolar, crunchy spicy tuna, spicy mayo, eel sauce, slice of lime, black tobiko	\$22.95
UZUMAKI(8) - (in) tuna, avocado, cucumber, mango (out) yellowtail, salmon, plum sauce, scallion, salmon roe	\$21.95
FUJIMAKI(8) - (in)shrimp tempura, cream cheese, avocado (out)seared salmon, yummy sauce, crunchy crab salad, eel sauce, masago	\$20.95
LOVERS DELIGHT(8) - (in)crunchy spicy tuna, avocado, cucumber (out)salmon, scallion, spicy mayo, sriracha sauce	\$19.95
WILD SAKURA(8) - (in)tuna, salmon, avocado, spicy mayo, scallion (out)soy paper, panko fried shrimp, gekikara sauce, black tobiko	\$20.95
SAITAMA(8) - (in)shrimp tempura, cream cheese, salmon, scallion (out)tempura fried, jalapeno, eel sauce, spicy mayo, spicy sauce	\$19.95
FIRESTORM(8) - (in)crunchy crab salad, spicy mayo, mango, panko fried shrimp (out)seared salmon, orange mayo, crunchy crab salad, spicy mayo, eel sauce	\$23.50
PINK CADILLAC(8) - (in)salmon, seaweed salad, mango, (out)seared pepper tuna, pink sauce, eel sauce, scallion, sesame seeds	\$19.95
TSUNAMI(8) - (in)spicy yellowtail, avocado, shrimp tempura (out)seared yellowtail, tempura crunch, sweet chili sauce, eel sauce, sesame seed, scallion	\$20.95
DYNAMITE(8) - (in)crabstick salad, crunch, avocado, mango, spicy mayo (out)seared scallop, spicy mayo, eel sauce, scallion, masago	\$19.95
SURF & TURF– (in) Shrimp tempura, crabstick salad, seared (out) seared rib-eye steak, eel sauce, fried onions, sesame seed	\$26.95



SAKE & JAPANESE BEER

Asahi Super Dry Lager (<i>Japan's No.1 Beer</i>)	\$11.00
Kirin Ichiban (<i>Japan's Premium Beer</i>)	\$9.00
Sho-Chiku Bai Sake (Served Hot or Cold) <i>The most traditional sake. In order to enjoy its traditional Junmai character in full, serving it warm is recommended.</i>	\$12.00
Gekkeikan Black & Gold Junmai Sake <i>Sake made with rice milled to 70 % for a rich, complex sipping sake</i>	\$38.00 (per bottle 750ml)
Sho-Chiku Bai "SHO" Ginjo Nigori Sake <i>Coarsely-filtered and the sweetest of all types of sake</i>	\$35.00 (per bottle 720ml)
Murai Sigidama Junmai Ginjo Sake <i>This beautiful saké is lush and fruity with a weighty mouthfeel and a light and dry finish</i>	\$25.00 (per bottle 300ml)
Pure Snow Junmai Nigori Sake <i>Light with delicate creamy flavour that compliment a wide range of foods. Serving it cold is recommended.</i>	\$24.00 (per bottle 300ml)
Pure Dusk Junmai Daiginjo Sake <i>Fragrant bouquet and complex flavour compliment delicate foods such as sashimi.</i>	\$25.00 (per bottle 300ml)
Pure Dawn Junmai Ginjo Sake <i>Full flavour profile that is clean and well-structured and compliments a wide range of foods.</i>	\$24.00 (per bottle 300ml)
Momokawa "G" Joy Genshu Sake <i>A rich, genshu style saké that is big and bold with fruit aromas</i>	\$46.00 (per bottle 750ml)
Sho-Chiku Bai Sake Nigori Sake (Unfiltered) <i>Creamy and the sweetest of all types of sake. Serving it cold is recommended.</i>	\$17.00 (per bottle 375ml)