

SUSHI APPETIZERS

- ___ **Miso Soup** 4
- ___ **Edamame** chilled soybeans, kosher salt GF | VG 4
- ___ **Seaweed Salad** 5 VG
- ___ **Vegetable Tempura** 7
- ___ **Shrimp & Vegetable Tempura** 12

BOWLS

- ___ **Traditional Poki Bowl** GF
spicy tuna salad, cucumbers,
red onions, avocado, rice 22
- ___ **95a Poki Bowl** GF
spicy salmon salad, quinoa, avocado,
cucumbers, red onions, edamame, nori 19

SASHIMI

- ___ **Maguro** tuna 16.25 GF
- ___ **Hamachi** yellowtail 16 GF
- ___ **Shake** salmon 15 GF
- ___ **Seasonal White Fish** GF
Inquire with server 15
- ___ **Kani** snow crab 18 GF
- ___ **Saba** mackerel 14 GF
- ___ **Tuna Apple Chevre** GF
tuna sashimi, chevre cheese,
apples, aged balsamic 17
- ___ **Shake Carpaccio** GF
salmon sashimi, onions, ponzu sauce,
salt, pepper, garlic olive oil 16
- ___ **Hamachi Carpaccio** GF
yellowtail sashimi, ponzu sauce, jalapeños,
cilantro, sea salt 17
- ___ **Small Chefs Platter** 17 GF
- ___ **Large Chefs Platter** 27 GF

NIGIRI (2 Pieces)

- ___ **Maguro** tuna 7 GF
- ___ **Hamachi** yellowtail 6.25 GF
- ___ **Shake** salmon 6 GF
- ___ **Seasonal White Fish** GF
Inquire with server 5
- ___ **Spicy Scallops** 5 GF
- ___ **Ebi** shrimp 5 GF
- ___ **Kani** snow crab 7.5 GF (4 legs)
- ___ **Saba** mackerel 5 GF
- ___ **Tobiko** flying fish roe 5 GF
- ___ **Wasabi Infused Tobiko** 5 GF
- ___ **Ikura** salmon roe 6 GF
- ___ **Unagi** fresh water eel 6
- ___ ***Add Uzura** quail egg yolk 2 GF

NORI MAKI ROLLS (6 Pieces)

- ___ **Tekka Maki** tuna 7 GF
- ___ **Shake Maki** salmon 6 GF
- ___ **Negi Hama Maki** yellowtail and scallions 6.5 GF
- ___ **Negi Saba Maki** mackerel and scallions 6 GF
- ___ **Kani Maki** snow crab 7 GF
- ___ **Kappa Maki** cucumber 4 GF | VG
- ___ **Avo Maki** avocado 5 GF | VG
- ___ **Ume Maki** pickled plum, cucumber 4 GF | VG

HOUSE ROLLS (6-8 Pieces)

- ___ **Spicy Tuna** 8.5 GF
- ___ **Spicy Salmon** 8
- ___ **California**
krab mix, cucumber, avocado 7
- ___ **Salmon & Avocado** 8.25 GF
- ___ **Shrimp Tempura**
avocado, cucumber, spicy mayo, sweet soy 9
- ___ **Philadelphia** GF
smoked salmon, cream cheese, cucumber 9
- ___ **Veggie** VG
avocado, asparagus, cucumber, carrot, daikon 6.25
- ___ **Tempura Asparagus** VG
avocado, cucumber, spicy aioli, topped with sweet soy 8
- ___ **Firecracker**
tuna, avocado, cucumber, tempura bits,
topped with spicy citrus aioli 10
- ___ **Crunchy California**
california roll topped with tempura bits 8
- ___ **Sunrise California**
california roll topped with fresh salmon 10.50
- ___ **Salmon Skin**
crispy salmon skin, avocado, cucumber, carrot, tobiko,
bonito flakes, sweet soy 6.5
- ___ **Baked Spicy Hamachi**
cooked hamachi, cilantro, jalapeños, avocado, aioli,
sriracha, topped with sweet soy, sesame seeds 8

SPECIAL ROLLS (6-8 Pieces)

- ___ **Tempura Lobster Roll**
maine lobster, asparagus, tobiko,
topped with garlic sake butter, chives 15.50
 - ___ **Hamarrano Crunch Roll**
tempura serrano peppers, asparagus, avocado, topped
with hamachi, yuzu aioli, chive, garlic crunchies 16
 - ___ **Caterpillar**
fresh water eel, cucumber,
topped with avocado, sweet soy 12
 - ___ **Califorgasm**
california roll topped with fresh salmon,
spicy aioli, sweet soy, sesame seeds & baked 14
 - ___ **Samurai**
shrimp tempura, spicy tuna, cucumber,
topped with avocado, sweet soy 12
 - ___ **Annihilator** GF
spicy tuna roll, cucumber, topped with tuna,
poki sauce, jalapeños 14.25
 - ___ **Jala Hama**
tempura green onion, avocado, cucumber,
topped with seared hamachi, jalapeños, ponzu 16
 - ___ **Ruby Red** GF
cucumber, avocado, asparagus,
topped with tuna, poki sauce, onions 13.50
 - ___ **Dragon**
shrimp tempura roll, krab mix, cucumber, topped with eel,
avocado, sweet soy 14.25
 - ___ **Surf & Turf**
asparagus, shrimp tempura, topped with filet mignon,
chives, garlic butter, ponzu, sweet soy 14.25
 - ___ **Spider**
tempura soft shelled crab, avocado, cucumber, carrot,
tobiko, sweet soy 13
 - ___ **Rainbow**
california roll topped with an assortment of fresh fish 14
 - ___ **Orange Dragon**
shrimp tempura, avocado, cucumber, topped with
spicy salmon, tempura bits, firecracker sauce 14
- VG Denotes Vegetarian | GF Denotes Gluten Free**
\$1 OFF All House Rolls For Happy Hour (Dine in Only)

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS,
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS