

Surfsider

SUSHI BAR

Appetizers

- Mix Poke Cocktail** Sweet rich spicy poke sauce tossed with tuna, salmon, hamachi, toasted garlic, tobiko roe, wasabi peas 13
- Yellowtail Carpaccio** Jalapeno, onion, ponzu, olive oil, micro mix, rayu chili oil, fried leeks 18
- Tuna Tataki's** Seared sliced tuna, rice pearls, daikon, carrots, ponzu 16
- Uni Spoons** 3 spoons filled with fresh sea urchin, tobiko roe, ikura salmon roe 28
- * Wakame** Seaweed salad, carrots, daikon radish 8
- Sashimi Sampler** 6-piece sashimi chef's choice 20
- Nigiri Sampler** 6-piece nigiri chef's choice 18
- Mini Chirashi** 8-pieces of chef's choice sashimi with mixed vegetables over a bowl of sushi rice 28
- Sliders** Salmon & tuna-rolled up in zucchini, avocado, krab, poke sauce-sesame seeds, sprouts 16
- Crispy rice** Toasted rice square, spicy tuna, green onion, spicy mayo, eel sauce 12
- Temaki Handroll Trio** Salmon - tuna - yellowtail 14

Signature Rolls

- Alaskan King** Snow crab, avocado, salmon & lemon slice topped with sweet chili, black sea salt, micro greens 18
- Wicked Tuna** Spicy tuna, cucumber, seared tuna topped with toasted garlic, eel sauce, spicy mayo 16
- Surfsider** Krab, avocado, torched salmon topped with spicy mayo, chili threads, goat cheese crumbs 17
- Bourbon** Snow crab, avocado, yellow tail topped with jalapeno, tobiko, scallion, bourbon smoked ponzu 18
- * Lobster Paradise** Tempura lobster, avocado, asparagus, spicy mayo, eel sauce, "big" maki roll 12 pc 24
- * Redneck** Tempura yellow perch, avocado, sprouts, chili honey, eel sauce, spicy mayo, scallion, "big" maki roll 12 pc 19
- * Surf&Turf** Shrimp tempura, asparagus, seared filet mignon topped with truffle mayo, eel sauce, fried leeks 20
- * Islander** Krab, avocado, toasted shredded coconut, tempura fried roll, spicy mayo, eel sauce 16

	Nigiri with rice 2 pc	Sashimi without rice 6 pc	Maki Regular Rolls Rice on outside 8 pc	Omakase (Leave it up to the Chef) Reservation at Sushi Bar Only Interactive, Multi-Course Chef Choice Experience
Tuna	9	22	California 9	12 course 85
Albacore	6	18	Tuna 11	16 course 120
Yellowtail	7	21	Spicy Tuna 10	
Salmon	7	21	Salmon 12	
* Eel	6	18	Yellowtail 13	
* Octopus	7	21	Rainbow 14	
Tobiko Roe	6	18	* Caterpillar 14	
Salmon Roe	6	18	* Philadelphia 13	
* Ebi Cooked Shrimp	6	18	* Dragon 16	
Sweet Raw Shrimp	7	21		
* Tamago	3	9	Maki Roll Seaweed on outside 6 pc	
Saba Mackerel	6	18	Scallop 12	
			* Shrimp Tempura 9	
			* Soft Shell Blue Crab 13	
			* Eel 11	
			* Vegetable 8	

Seasonal Fish
MARKET PRICE
Toro - Blue Fin Tuna Belly
Uni Sea Urchin
Snapper
Fluke

Seasonal Raw Bar
MARKET PRICE
*Jonah Crab Claws
Oysters



* Fully Cooked

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.