

Sushi & Sashimi

sushi (nigiri) is served 2 pieces to an order over rice.

Sashimi is fish only, 3 pieces to an order

	Nigiri	Sashimi
Tuna	6	8
Salmon	6	8
yellowtail	6	8
smk.salmon	6	8
shrimp	6	8
squid	6	8
crabstick	5	7
Uni (sea urchin roe)	9	11
flounder	6	8
scallop	6	8
tobiko(flying fish roe)	6	8
surf clam	6	8
octopus	6	8
salmon roe	8	9

* fresh wasabi available.....\$2

The Basic rolls

avocado roll	4
asparagus roll	5
cucumber roll	4
bell pepper roll	4
tempura veg roll	7
California	7
real crab cali	8
Philadelphia	7
mexican	7
bbq smkd Eel	8
spicy tuna	7
spicy scallop	7
spicy salmon	7
spicy California	7
Dynamite	6
(toasted tuna & salmon roll)	
w/ jumbo crab	10
w/ chunk lobster	12
The Ocean City	8

(shrimp tempura, avocado, spicy mayo)

*all basic rolls can be done as a hand roll
for no additional charge

*soy paper available...\$1 per roll

Combinations

The Sushi Sampler 20

8pc assorted nigiri (chef selection)

The Sashimi Sampler 22

12pc assorted sashimi (chef selection)

The spicy Roll trio 20

your choice of any 3 spicy rolls off of the
basic roll menu

Chirashi Dinner 27

a wonderful selection of the freshest sashimi over
a bed of our sushi rice

The True Sushi Lover 80

a sushi connoisseurs dream!! An omakase (chef selection) of only the freshest fish, crustaceans, and specialty items.
Accompanied beautifully W/ Japanese daikon and our unique sauces. This is an amazing coursed out dining experience for
two people which requires a reservation at the sushi bar with one of our chefs

The Premium Rolls

The Bangkok Dangerous

a flash fried tuna and salmon roll topped w/ a unique muddled pepper blend jumbo lump crab, spicy mayo, and our special sweet and spicy Bangkok sauce

12

The Hamachi Bomb

a jumbo lump crab, tempura fried scallion, and wasabi infused mayo roll draped w/ fresh yellowtail and avocado

12

The Red Dragon

a shrimp tempura, avocado, and wasabi mayo roll. Draped w/ fresh yellowfin tuna bbq'd smoked eel and avocado

14

The Mobster Lobster

a spicy tuna, sliced jalapeno, a crunchy tempura bits roll. Draped w/ thin sliced avocado and topped w/ a chunk lobster salad

14

Fenwick Island

fresh scallop, yuzu citrus infused mayo, avocado, and bits rolled up. Topped w/ diced scallion, jumbo lump crab, and a hint of old bay

12

The iLadelpH

a smoked salmon, avocado, cream cheese, and tempura bits roll. Topped w/ thin sliced cucumber

10

The Rainbow

an avocado and tobiko roll draped w/ fresh yellowfin tuna, hamachi, and salmon

12

The Bermuda Roll

tempura shrimp, toasted coconut, pineapple and avocado roll finished w/ a delightful miso drizzle

10

The Citrus Salmon

shrimp, avocado, and yuzu citrus mayo rolled w/ tempura bits and draped with seared salmon toro, shiso, and citrus infused roc

14

Spider Roll

the classic crispy soft shell crab roll. spicy mayo, avocado, tobiko, and old bay

10

The Miso Tuna

jumbo lump crab, avocado, and tempura bits rolled and draped with fresh yellowfin tuna and finished w/ our sweet miso sauce and roasted garlic chips

14

The N.Y. Roll

seared mango glazed salmon, asparagus, and avocado roll topped with fresh diced scallion and orange tobiko

10

The Palm Beach

hamachi, avocado, and tempura asparagus rolled and topped with a fresh diced salmon and scallop salad and crunchy tempura bits

12

The Fireball

shrimp, crab, spicy mayo, and bits. rolled and draped in razor thin sliced avocado and topped w/ a spicy tuna salad

14

The Eel Deal

a flash fried avocado and tamago roll topped w/ spicy mayo, tobiko, and crispy bbq'd eel

12

The Colossal Crab

fresh yellowfin tuna, scallop, and avocado roll lightly battered and flash fried. Topped with spicy mayo, jumbo lump crab and a hint of old bay

12

The E.S.B

spicy tuna, chunk Maine lobster, avocado, cucumber, tobiko, and field greens rolled delicately in rice paper and finished with a dollop of wasabi infused mayo

14

Small Plates from the The Sushi Bar.

The Seared Sashimi Sampler

fresh tuna, hamachi, and salmon
delicately seared and served w/
two of our wonderful sauces. spicy miso
and jalapeno ponzu 16

The Flying Fish Tostados

fresh fish, lump crab, and avocado
served in our homemade wonton crisps
choice of tuna or salmon
14

Fresh whitefish & scallop carpaccio

sliced super thin and served over a
bamboo leaf with diced daikon and carrot,
seaweed salad and finished with sesame
and ginger ponzu 14

The Uni Imperial

Jumbo lump crab and diced scallop
delicately tossed w/ fresh sea urchin roe
and torched to perfection
18

The Hawaiian Poke

The freshest tuna...cubed and tossed
in a lil sesame oil w/ toasted pine nuts
and served in a chilled martini glass over
delightful layers of daikon and seaweed
14

The smoked fish Trio

Chef's wonderful selection of smoked
fish done in-house and served w/ an assortment
of pickled veggies, capers, red onion, and our
homemade wasabi mustard
Served w/ crispy rice crackers
16

Soup

Homemade soup du jour market

The soup changes every few days but some of our customers favorites which are mainstays in our rotation is the famous hot & sour, the creamy mushroom, the seafood bisque, and the coconut chicken curry

Greens

House Salad

Organic field greens w/ cucumber, yellow peppers, radish, tomato, and carrot.....finished with
Lisa's homemade Miso Honey Sesame dressing 6

The Marinated Seafood Salad

an excellent combination of squid, octopus, crabstick, scallop, and shrimp marinated
in just enough of our sesame lime ceviche oil and tossed w/ a lil
field greens 10

The Flying Fish Salad

our wonderful house salad finished with fresh sliced avocado
and your choice of either seared tuna or salmon

14

Seaweed Salad 4

Edamame 5

Small plates from the Kitchen.

Sweet and Spicy Lettuce Wraps

slow seasoned and simmered ground pork...
served in baby romaine leaves with
crispy noodles and side of chilli oil 12

pan crisped gyoza dumplings

tender, crispy, awesome....with homemade dipping sauce
8

Filet of Beef Negimaki

thin sliced beef wrapped around fresh spring
onions and marinated in our homemade ginger
hoisen sauce and pan seared 12

Seafood and Veggie Tempura

shrimp, scallop, crabstick, and a unique assortment
of fresh veggies 12

These are the staples from the kitchen, however, we will have one to two small plates (tapas)
specials usually everyday which have included our homemade duck confit spring rolls, blackened scallops w/ a roasted red pepper lobster cream, the
spinach, shrimp, artichoke, blue cheese and sun dried tomato stuffed mushrooms, and many, many more.
just give us a call to see what's running