

Sushi Dinner Mid Tier Menu

Appetizers

- Spicy Edamame
- Steamed young soybeans tossed with a touch of chili for a flavorful, lightly spicy bite.
- Cucumber Salad
- Miso Soup

Nigiri (2 pieces each)

- Tuna Nigiri
- Salmon Nigiri
- Yellowtail Nigiri
- Ebi (Shrimp) Nigiri
- Unagi (Freshwater Eel) Nigiri

Classic Rolls (3 pieces each)

- California Roll
 - Crab, avocado, and cucumber wrapped in sushi rice and nori, a timeless favorite.
- Spicy Tuna Roll
 - Fresh tuna mixed with spicy aioli, rolled with cucumber for a flavorful kick.
- Salmon Avocado Roll
 - Creamy avocado paired with fresh salmon for a smooth, buttery roll.

Special Rolls (4 pieces each)

- Dragon Roll
 - Eel, avocado, and cucumber rolled together, topped with tobiko
- Rainbow Roll
 - Crab and cucumber roll topped with an assortment of fresh fish for a colorful, layered flavor.
- Spicy Salmon Bake Roll
 - Baked salmon mixed with spicy mayo, layered atop sushi rice and nori for a warm, savory twist.

Sides / Extras

- Pickled Ginger
- Wasabi
- Soy Sauce

Dessert

- Strawberry Mochi
- A delicate, sweet rice cake with a soft, chewy texture, available in assorted flavors to finish your meal.