

# NIGIRI AND SASHIMI

NIGIRI 2 pc \$5

SASHIMI 10pc \$13

- \* **Hamachi** (Yellow Tail)
- \* **Maguro** (Ahi Tuna)
- \* **Shiro Maguro** (Albacore Tuna)
- \* **Sake** (Fresh Salmon)
- \* **Saba** (Mackerel)
- Ebi** (Cooked Shrimp)
- Unagi** (Fresh Water Eel)
- Tako** (Octopus)
- Tamago** (Sweet Egg)

## NIGIRI ONLY

- \* **Masago** (Smelt Roe)
- \* **Tobiko** (Flying Fish Roe)
- \* **Amaebi** (Sweet Shrimp -Seasonal market price)

# WRAPS

- W-1 AVOCADO WRAP** (avocado, pickled carrot, cucumber, tapioca paper, lettuce and sweet chili sauce) \$6
- W-2 SPICY CHICKEN WRAP** (grilled chicken, avocado, cucumber, tapioca paper, lettuce and sweet chili sauce) \$7
- W-3 SEAFOOD SPRING WRAP** (cooked shrimp, crab stick, avocado, cucumber, pickled carrot, tapioca paper, lettuce and sweet chili sauce) \$7
- W-4 RABBIT SPRING WRAP** (steamed asparagus, avocado, inari, tapioca paper, seasonal lettuce and sweet chili sauce) \$7

## SIDES

- SUSHI RICE** \$2
- STEAMED RICE** \$2
- BROWN RICE** \$2
- MISO SOUP** \$2

## DRINKS

- Organic Juice** (apple grape,crisp apple,fruit punch) \$1
- Izze** (sparkling juice, clementine, blackberry, grapefruit) \$2
- Hot Tea** \$2
- Lemonade** \$2
- Iced Tea** \$2
- Soda** (Variety) \$2
- Marble Soda** (grape, melon, strawberry, pineapple, orange) \$2
- Melon/Mango Cream Soda** \$3

## ADDITIONAL CHARGES FOR SUSHI:

- Roasted Almonds, Macadamia Nuts, Cream Cheese, Sauce, Jalapeno, Lemon, Soy Wrap, Brown Rice** \$1ea
- Spicy Avocado Blended** \$2

# BEER • WINE • SAKE

- BUD LIGHT** \$3
- COORS LIGHT** \$3
- HEINEKEN** \$4
- CORONA EXTRA** \$4
- GUINNESS EXTRA STOUT** \$4
- SAPPORO PREMIUM** SM/LG \$4/\$7
- KIRIN ICHIBAN** SM/LG \$4/\$7
- ASAHI** SM/LG \$4/\$7
- HOUSE WINE** \$6/Glass \$24/ Bottle
- SAKE TINI (Apple/Watermelon)** \$5
- SAKERITA** \$5
- SAKE BOMB** \$5
- HOT SAKE** \$6
- YAEGAKI SAKE** \$12
- ASIAN PEAR SAKE** \$12
- COCONUT LEMONGRASS SAKE** \$12
- SPARKLING SAKE** \$12
- PEACH SPARKLING SAKE** \$12
- KUKAI NIGORI MANGO** \$15
- STRAWBERRY NIGORI** \$15
- SHO CHIKU BAI NIGORI Unfiltered** \$15



# PARTY PLATTERS \$75 EACH



- \* **PLATTER - A** (all nigiri) 4pc Tuna, 4pc Hamachi, 4pc Salmon, 4pc Albacore, 4pc White Fish, 4pc Ebi, 4pc Chef's Choice, 4 pc Nigiri
- \* **PLATTER - B** (all rolls) 1 Golden Cal, 1 Philly, 1 Crunchy, 1 Columbia, 1 Dragon, 1 Rainbow, 1 Tuna Lover, 1 Salmon Lover
- \* **PLATTER - C** (rolls and nigiri) 1 Golden Cal, 1 Philly, 1 Columbia, 1 Tuna Lover, 4pc Tuna, 4pc Hamachi, 4pc Albacore, 4pc Ebi
- \* **PLATTER - D** (rolls & special dishes) 1 Columbia, 1 Dragon, 1 Golden Cal, 1 Philly, 1 Garlic Salmon, 1 Spicy Tuna, 1 Sea Steak, 1 BBQ Albacore
- \* **PLATTER - E** Chef's Choice of Today's Freshest Sashimi
- \* **PLATTER - F** (rolls, nigirai & sashimi) 1 Columbia, 1 Philly, 1 Dragon Roll, 4pc Tuna, 4pc White Tuna, A Choice of Today's Freshest Sashimi
- PLATTER - G** (for non-raw fans!) Edamame, Crispy Gyoza, Ebi Fry, Teriyaki Chicken)

# SALADS

- SUNOMOMO SALAD** \$5 (Picked cucumber salad with, seaweed, negi and sesame seeds)
- GREEN SALAD** \$5 (Mixed greens, cucumber, carrot with house dressing)
- KATSU SALAD** \$10 (Topped with chicken katsu, mixed greens, cucumber, cherry tomato, sesame dressing)
- FUJI EBI SALAD** \$10 (Mixed greens, cucumber, cooked shrimp, macadamia nuts, fuji apple slices with house dressing)
- \* **POKI SALAD** (seared tuna, marinated sesame seaweed, cucumber, white onions, sesame soy dressing) \$12

# SHIRO NINJA

## JAPANESE BISTRO BAR AND GRILL



147 S. Washington Street  
Sonora, CA

(209) 770-1578 Phone  
(209) 694-7209 Fax

Monday-Saturday 11am-3pm & 5pm-9pm  
Closed Sunday

Made Fresh Daily from fresh  
vegetables and quality ingredients.

NON GMO PROJECT  
NO ADDED MSG (Sushi Only)  
NO HIGH FRUCTOSE CORN SYRUP

Healthy Choices Available  
Options: Vegan, Gluten-Free

Organic Produce, Organic Brown Rice,  
Sustainable Fish and Meat

## Food Allergy Notice

Please be advised that food prepared here may contain or have come in contact with: Milk, Eggs, Wheat, Soy, Honey, Peanuts, Tree Nuts, Fish

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

# APPETIZERS

<b>A-1</b>	<b>EDAMAME</b> (boiled and seasoned soybeans)	<b>\$4</b>
<b>A-2</b>	<b>INARI</b> (rice in cooked tofu wrapper, sesame seeds)	<b>\$4</b>
<b>A-3</b>	<b>WAKAME</b> (marinated seaweed salad)	<b>\$5</b>
<b>A-4</b>	<b>VEGGIE GYOZA</b> (Japanese vegetable potsticker)	<b>\$5</b>
<b>A-5</b>	<b>VEGGIE SPRING ROLLS</b> (vegetables with, wheat flour wrapped)	<b>\$5</b>
<b>A-6</b>	<b>FREAKY EDAMAME</b> (seriously seasoned)	<b>\$6</b>
<b>A-7</b>	<b>GARLIC EDAMAME</b> (garlic, lemon, cilantro, butter)	<b>\$6</b>
<b>A-8</b>	<b>SQUID SALAD</b> (marinated squid salad)	<b>\$6</b>
<b>A-9</b>	<b>SHRIMP INARI</b> (cooked shrimp, inari, sauce, negi, goma)	<b>\$6</b>
<b>A-10</b>	<b>GYOZA</b> (Japanese style potsticker, shrimp/chicken/pork)	<b>\$6</b>
<b>A-11</b>	<b>KUROBUTA SAUSAGE</b> (Japanese style grilled black pork sausage)	<b>\$6</b>
<b>A-12</b>	<b>CHICKEN KARAAGE</b> (deep fried seasoned chicken pieces)	<b>\$7</b>
<b>A-13</b>	<b>IKA-GESO-AGE</b> (deep fried squid legs)	<b>\$7</b>
<b>A-14</b>	<b>CROQUETTE</b> (deep fried potato cake served with sweet chilli sauce)	<b>\$7</b>
<b>A-15</b>	<b>SPICY CHICKEN WINGS</b> (deep fried seasoned chicken wings with sauce)	<b>\$7</b>
<b>A-16</b>	<b>TAKOYAKI</b> (a Japanese street festival favorite octopus balls)	<b>\$7</b>
<b>A-17</b>	<b>AGEDASHI TOFU</b> (fried tofu with sweet chilli sauce)	<b>\$8</b>
<b>A-18</b>	<b>CHICKEN KATSU</b> (breaded panko chicken breast with tonkatsu sauce)	<b>\$8</b>
<b>A-19</b>	<b>SESAME CHICKEN</b> (tempura chicken breast with sesame dressing)	<b>\$8</b>
<b>A-20</b>	<b>CHICKEN TERIYAKI</b> (grilled chicken with teriyaki sauce (LUNCH ONLY))	<b>\$8</b>
<b>A-21</b>	<b>BBQ WHITE TUNA APPETIZER</b> (grilled rare white tuna, with ponzu sauce and negi)	<b>\$8</b>
<b>A-22</b>	<b>TONKATSU</b> (breaded panko pork cutlets served with tonkatsu sauce)	<b>\$8</b>
<b>A-23</b>	<b>VEGGIE TEMPURA</b> (seasonal vegetables only)	<b>\$10</b>
<b>A-24</b>	<b>COCKTAIL SHRIMP</b> (cooked shrimp, lemon, sweet chili sauce)	<b>\$11</b>
<b>A-25</b>	<b>MIXED TEMPURA</b> (shrimp only 4pc and seasonal vegetables)	<b>\$14</b>
<b>A-26</b>	<b>SHRIMP TEMPURA</b> (shrimp only 8pc)	<b>\$15</b>

# SPECIALTIES

<b>* C-1</b>	<b>PEPPER FIN</b> (thin Slices of albacore tuna in gluten-free ponzu dressing, topped with thinly sliced jalapeños and negi)	<b>\$14</b>
<b>* C-2</b>	<b>BNW</b> (lightly seared, thin slices of albacore tuna, topped with thinly sliced jalapeños, gluten-free ponzu and black sesame seeds)	<b>\$15</b>



# HOUSE SPECIAL ROLL

<b>* H-1</b>	<b>NINJA ROLL</b> (deep fried shrimp and crab salad, broiled eel, sea steak, avocado, special sauce, lightly torched and garnished with sliced jalapeño, masago and negi)	<b>\$15</b>
<b>* H-2</b>	<b>SHIRO NINJA ROLL</b> (deep fried shrimp, spicy tuna, fresh salmon, avocado, special sauce, lightly torched and topped with masago, negi and crushed macadamia nuts)	<b>\$15</b>
<b>* H-3</b>	<b>SAMURAI ROLL</b> (scallop, shrimp, crab mix, cream cheese, avocado, salmon, sauce, torched, masago and negi)	<b>\$15</b>
<b>* H-4</b>	<b>POKÉMON ROLL</b> (spicy tuna, panko shrimp, tuna, white tuna, avocado, sauce, torched, masago and negi)	<b>\$15</b>
<b>* H-5</b>	<b>HANG LOOSE ROLL</b> (real crab mix, avocado, salmon, yellowtail, creamy Parmesan, torched, sauce, masago and negi)	<b>\$15</b>

# CHEF'S SPECIAL

<b>TEA LEAF SALAD</b> (tea leaves, seasonal lettuce, tomato, fried garlic, fried beans, dried shrimp, fish sauce, olive oil, sesame oil, lime juice and sesame seeds)	<b>\$12</b>
<b>RAMEN SALAD</b> (Japanese noodle, lettuces, chicken curry, chilli powder, onions, bean sprouts, bean powder, fish sauce, boiled egg, limes juice, poke sauce, garlic oil and cilantro)	<b>\$12</b>
<b>*CHICKEN RAMEN SOUP</b> (Japanese ramen, creamy chicken soup, milk, beans, chilli powder, onions, garlic, boiled egg, onions, lime wedge and cilantro)	<b>\$12</b>
<b>KATSU CURRY</b> (breaded panko chicken or pork cutlets served with rice, seasonal vegetables and Japanese golden curry)	<b>\$12</b>

# PLATES FROM OUR SUSHI BAR

<b>S-1</b>	<b>VEGGIE MINI ROLL</b> (avocado/cucumber)	<b>\$5</b>
<b>S-2</b>	<b>AVO-KYU ROLL</b> (avocado and cucumber)	<b>\$6</b>
<b>S-3</b>	<b>CALIFORNIA ROLL</b> (crab stick, avocado and sesame seeds)	<b>\$6</b>
<b>* S-4</b>	<b>MINI ROLL</b> (tuna/salmon/yellow tail shrimp)	<b>\$6</b>
<b>S-5</b>	<b>CAL SALAD ROLL</b> (crab mix, avocado, cucumber, spicy mayo, sesame seeds)	<b>\$7</b>
<b>* S-6</b>	<b>SPICY ROLL</b> (tuna /salmon/yellow tail/shrimp, cucumber, spicy mayo, sesame seeds)	<b>\$7</b>
<b>* S-7</b>	<b>SUSHI-DO ROLL</b> (tuna/salmon/yellow tail, avocado, sesame seeds)	<b>\$7</b>
<b>S-8</b>	<b>TERIYAKI CHICKEN ROLL</b> (grilled chicken meat, avocado, cucumber, sauce and sesame seeds)	<b>\$7</b>
<b>S-9</b>	<b>VEGGIE CRUNCHY ROLL</b> (tempura sweet potato and carrot ,avocado, sauces and fried onion)	<b>\$8</b>
<b>S-10</b>	<b>CRUNCHY CHICKEN ROLL</b> (grilled chicken meat, avocado, sauce, fried onion)	<b>\$8</b>
<b>S-11</b>	<b>GRILLED SALMON ROLL</b> (grilled salmon, asparagus,sauce and sesame)	<b>\$8</b>
<b>* S-12</b>	<b>FRESH ROLL</b> (fresh salmon, wakame salad, lemon)	<b>\$8</b>
<b>* S-13</b>	<b>POKE SALAD ROLL</b> (tuna, wakame salad, lemon)	<b>\$8</b>
<b>S-14</b>	<b>REAL CRAB ROLL</b> (real crab mix, avocado, cumber and old bay seasoning)	<b>\$8</b>
<b>S-15</b>	<b>EEL ROLL</b> (broiled eel, avocado, cucumber, sauce and sesame seeds)	<b>\$8</b>
<b>* S-16</b>	<b>GOLDEN CALIFORNIA ROLL</b> (real crab mix, avocado, masago)	<b>\$9</b>
<b>* S-17</b>	<b>PHILLY ROLL</b> (salmon, cream cheese, avocado, masago)	<b>\$9</b>
<b>S-18</b>	<b>CRUNCHY SHRIMP ROLL</b> (fried shrimp, avocado, sauce, fried onion)	<b>\$10</b>
<b>* S-19</b>	<b>COLUMBIA ROLL</b> (fried shrimp, avocado, sauce, masago and negi)	<b>\$10</b>
<b>S-20</b>	<b>DRAGON ROLL</b> (broiled eel, avocado, cucumber, sauce and sesame seeds)	<b>\$11</b>
<b>* S-21</b>	<b>RAINBOW ROLL</b> (tuna, salmon, yellow tail, crab stick, avocado, masago and negi)	<b>\$11</b>
<b>* S-22</b>	<b>TUNA LOVER ROLL</b> (tuna, avocado, spicy sauce, masago and negi)	<b>\$11</b>
<b>* S-23</b>	<b>SALMON LOVER ROLL</b> (salmon, avocado, spicy sauce, masago and negi)	<b>\$11</b>
<b>* S-24</b>	<b>NEGIHAMA ROLL</b> (yellow tail, avocado, spicy sauce, masago, and negi)	<b>\$11</b>
<b>* S-25</b>	<b>PEARL ROLL</b> (fried shrimp, scallop, avocado, sauce, masago and negi)	<b>\$12</b>
<b>* S-26</b>	<b>TIGER ROLL</b> (fried shrimp, ebi shrimp, avocado, sauce, masago and negi)	<b>\$12</b>
<b>* S-27</b>	<b>IRON CHEF ROLL</b> (fried shrimp, albacore tuna, avocado, sauce, masago and negi)	<b>\$12</b>
<b>* S-28</b>	<b>OMEGA3 ROLL</b> (fried shrimp, salmon, avocado, sauce, masago and negi)	<b>\$12</b>
<b>* S-29</b>	<b>CATERPILLAR ROLL</b> (fried shrimp, broiled eel, avocado, sauce, negi and goma)	<b>\$13</b>

<b>* S-30</b>	<b>DIAMOND ROLL</b> (fried shrimp, yellow tail, avocado, sauce, masago and negi)	<b>\$13</b>
<b>* S-31</b>	<b>OCEAN ROLL</b> (fried shrimp, salmon, yellow tail ahi tuna and albacore tuna, avocado, sauce, masago and negi)	<b>\$13</b>
<b>* S-32</b>	<b>SPIDER ROLL</b> (deep fried soft shell crab, avocado, cucumber, daikon sprout, masago and negi)	<b>\$13</b>

# DONBURI

## SERVED WITH RICE/SUSHI RICE AND MISO SOUP TSUMETA (COLD) OVER SUSHI RICE

<b>* D-1</b>	<b>KARAIDON</b> (spicy tuna and seared tuna with creamy house sauce)	<b>\$15</b>
<b>* D-2</b>	<b>TEKKA DON</b> (thin slices of ahi tuna)	<b>\$17</b>
<b>* D-3</b>	<b>CHIRASHI DON</b> (thin slices of chefs choice fresh fish)	<b>\$17</b>
<b>* D-4</b>	<b>SAKE DON</b> (thin slices of fresh salmon, lemon zest, tobiko)	<b>\$17</b>
<b>* D-5</b>	<b>HAMACHI DON</b> (thin slices of yellow tail)	<b>\$17</b>
<b>D-6</b>	<b>UNAGI DON</b> (broiled fresh water eel with kabayaki sauce)	<b>\$17</b>

## ATSUI (HOT) OVER STEAMED RICE

<b>D-7</b>	<b>YASAI DON</b> (stir-fried vegetables)	<b>\$11</b>
<b>D-8</b>	<b>GYU DON</b> (stir-fried beef with teriyaki marinade)	<b>\$12</b>
<b>D-9</b>	<b>TORI DON</b> (broiled boneless chicken thighs with teriyaki glaze)	<b>\$12</b>

## ATSUI (HOT) DISHES

<b>G-1</b>	<b>CHICKEN AMIYAKI</b> (grilled marinated chicken steak)	<b>\$12</b>
<b>G-2</b>	<b>CHICKEN TERIYAKI</b> (grilled chicken steak served with honey teriyaki glaze, seasonal vegetables)	<b>\$12</b>
<b>G-3</b>	<b>SQUID TERIYAKI</b> (whole grilled squid with teriyaki sauce)	<b>\$12</b>
<b>G-4</b>	<b>SABA SHIOYAKI</b> (lightly salted and grilled mackerel served with yuzu sauce, negi)	<b>\$12</b>
<b>G-5</b>	<b>HAMACHI KAMA</b> (broiled yellow tail collar seasoned with sea salt, negi)	<b>\$16</b>
<b>G-6</b>	<b>BEEF AMIYAKI</b> (grilled marinated USDA steak, negi, onion)	<b>\$17</b>
<b>G-7</b>	<b>BEEF TERIYAKI</b> (grilled beef, teriyaki sauce, negi, onion)	<b>\$17</b>
<b>G-8</b>	<b>YAKINIKU</b> (grilled beef, yakiniku sauce, negi, onion, garlic)	<b>\$17</b>
<b>G-9</b>	<b>TERIYAKI SALMON</b> (broiled fillet of salmon, teriyaki glaze, negi)	<b>\$17</b>

# SHIRO NINJA

JAPANESE BISTRO BAR AND GRILL

147 S. Washington St.

209.770.1578 209.694.3960

Please Check Out Our  
**Food Challenge!**  
All You Can Eat Sushi

**Lunch Buffet**

Monday - Saturday

11:00AM -3:00PM

\$12.99

Under 10 \$9.99

Includes Veggies Tempura,  
Miso Soup, Salad and Fresh Cut Fruits

INARI, VEGGIE ROLL  
VEGGIE CRUNCHY ROLL  
CALIFORNIA ROLL  
CAL SALAD ROLL  
SPICY ROLL  
SUSHI-DO ROLL  
PHILLY ROLL

TEMPURA SHRIMP ROLL  
TERIYAKI CHICKEN ROLL  
CRUNCHY CHICKEN ROLL  
CRUNCHY SHRIMP ROLL  
AND MUCH MORE.....

**COMING DECEMBER 15TH**



## ATSUI (HOT DISHES)

### **YASAI DON** **\$12**

Stir-fried seasonal vegetables with special gluten free soy glaze sauce.

### **SABA SHIOYAKI** **\$13**

Lightly salted and grilled mackerel, black pepper, green onion with citrus ponzu sauce.

### **SHIOYAKI SALMON** **\$17.50**

Grilled with citrus roasted sea salt, pepper and green onion.

### **TERIYAKI SALMON** **\$18**

Broiled fillet of salmon, salt, black pepper, gluten free teriyaki sauce, sesame seeds and green onion.

### **HAMACHI KAMA** **\$18**

Broiled Yellowtail collar, seasoned with sea salt, black pepper, green onion and special gluten free citrus ponzu dressing.

#### **ADDITIONAL CHARGES GLUTEN-FREE SAUCE**

TAMARI SOY SAUCE	<b>\$0.50</b>
SPECIAL GLUTEN FREE TERIYAKI SAUCE	<b>\$1.00</b>
GLUTEN FREE SOY GLAZE SAUCE	<b>\$1.00</b>



#### **FOOD ALLERGY NOTICES**

Please be advised that food prepared here may contain or have come in contact with: Milk, Eggs, Wheat, Soy, Honey, Peanut, Tree Nuts, Fish.

Products containing gluten are prepared in our kitchens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Shiro Ninja makes every effort to accommodate the various dietary requirements of our guests, please bring allergies or dietary restrictions to the attention of your server and our chefs will be happy to accommodate your needs.

## SHIRO NINJA

JAPANESE BISTRO BAR AND GRILL



**147 S. Washington St.**

**Sonora, CA**

**209.770.1578 209.694.3960**

**Monday - Saturday**

**Closed Sunday**

**11:00 - 3:00 5:00 - 9:00**



## **SHIRO NINJA GLUTEN-FREE MENU**

These menu items are either Gluten-Free as prepared or are modified to be Gluten-Free. Our gluten-free sauce contains no wheat. Only garlic, rice, ginger, rice vinegar, gluten-free soy sauce and cornstarch. So people who are allergic to wheat can use it safely.

## SHIRO NINJA'S

### NEW GLUTEN-FREE PICKS

#### **GF-1 SASHIMI COMBO \$15.00**

Chef's choice selection of today's fresh fish (up to four kinds of fresh fish)

#### **GF-2 KYUSHU HAMACHI \$15.00**

Yellowtail sashimi minced garlic, thinly sliced jalapeños and special gluten-free citrus dressing

#### **GF-3 SEA STEAK \$15.00**

Seared rare tuna in Japanese shichimi gluten-free soy dressing, on top of daikon radish with sesame seeds and green onion

#### **GF-4 BNW \$15.00**

Lightly seared, thin slices of albacore tuna, topped with jalapeños slices, gluten-free ponzu dressing and black sesame seeds

#### **GF-5 PEPPER FIN \$14.00**

Thin slices of albacore tuna in gluten-free ponzu dressing topped with thinly sliced jalapeños and green onion

### NIGIRI AND SASHIMI

**NIGIRI** 2 pc **\$5.50**

**SASHIMI** 10 pc **\$13.50**

**HAMACHI** (yellowtail)

**MAGURO** (yellowfin tuna)

**SHIRO MAGURO** (albacore tuna/escolar)

**SAKE** (fresh salmon)

**TAKO** (octopus)

**SABA** (mackerel)

**EBI** (cooked shrimp)

### ROLL & WRAP

#### **AVOCADO WRAP \$6.50**

Avocado, cucumber, pickled carrot, seasonal lettuce, tapioca paper and gluten free soy glaze sauce.

#### **SPICY CHICKEN WRAP \$7.50**

Grilled chicken, avocado, cucumber, seasonal lettuce, tapioca wrap and gluten free soy glaze sauce.

#### **SEAFOOD SPRING WRAP \$7.50**

Cooked shrimp, avocado, cucumber, pickled carrot, seasonal lettuce, rice paper and special gluten free teriyaki sauce.

#### **RABBIT SPRING WRAP \$7.50**

Steamed asparagus, avocado, cucumber, pickled carrot, seasonal lettuce, tapioca wrap and gluten free soy glaze sauce.

#### **VEGGIE MINI ROLL \$5.00**

Avocado/cucumber, sushi rice and nori.

#### **AVO-KYU ROLL \$6.00**

Avocado, cucumber, sushi rice, nori and sesame seeds.

#### **VEGGIE COMBO \$6.50**

Avocado, cucumber, pickled carrot, sushi rice, nori and sesame seeds.

#### **MINI ROLL \$6.50**

Tuna/Salmon/Yellowtail/Shrimp, sushi rice and nori.

#### **SUSHI-DO ROLL \$7.50**

Tuna/Salmon/Yellowtail/Shrimp, avocado, sushi rice nori and sesame seeds.

#### **SPICY ROLL \$7.50**

Tuna/Salmon/Yellowtail/Shrimp, cucumber, sushi rice, nori, spicy and sesame seeds.

#### **REAL CRAB ROLL \$8.50**

Real crab mix, avocado, cucumber, sushi rice, nori, sesame seeds and old bay seasoning.

#### **GOLDEN CALIFORNIA ROLL \$9.50**

Real crab mix, avocado, sushi rice, nori and smelt roe (masago).

#### **PHILLY ROLL \$9.50**

Fresh salmon, cream cheese, avocado, sushi rice, nori and smelt roe (masago).

### DONBURI

Served with steamed rice/ sushi rice, tamari soy sauce and special gluten free soy glaze sauce.

#### **KARAI DON \$15.50**

Spicy tuna, sea steak (seared tuna), flying fish roe, green onion with special gluten free soy glaze sauce and lemon.

#### **TEKKA DON \$17.50**

Thin slices of yellowfin tuna, flying fish roe, green onion and lemon zest.

#### **SAKE DON \$17.50**

Thin slices of fresh salmon, flying fish roe, green onion and lemon zest.

#### **HAMACHI DON \$18.50**

Thin slices of yellowtail, flying fish roe, green onion and lemon zest.



**HOT MEALS ON BACK PAGE**