



SPECIALTY ROLLS

BASIL SPECIAL ROLL

tuna, salmon, yellowtail, scallions,
pickled daikon radish with a spicy
mayo sauce.....\$16

SPICY CRAB

crab stick, tempura flakes, and spicy mayo
sauce topped with masago.....\$13

SPIDER

soft shell crab, cucumber, avocado and
spicy mayo sauce topped with masago.....\$16

DRAGON

barbecued eel, crab and cucumber topped
with avocado and spicy vinegar sauce
and eel sauce.....\$15

CRUNCH

crab stick, avocado, and cream cheese.
Tempura battered and fried
with spicy mayo sauce.....\$12

SHRIMP TEMPURA

tempura battered shrimp, cream cheese and
scallions. Topped with sweet mayo.....\$12

TIGER

tempura battered shrimp, cucumber and
avocado. topped with ebi, unagi
and eel sauce.....\$14

PHOENIX

tuna and salmon, topped with masago and
wasabi mayo.....\$14

SPICY SCALLOP

sweet scallop, tempura flakes and spicy
mayo, topped with masago.....\$15

RAINBOW

california roll topped with shrimp, tuna,
yellowtail, salmon and avocado.....\$16

VOLCANO

california roll topped with sweet scallops
and spicy mayo. broiled in an
open flame.....\$15

SHAGGY DOG

shrimp tempura, crab stick
and eel sauce.....\$16

GHOST ROLL

spicy tuna roll topped with tuna, white
tuna, tobiko and spicy vinegar sauce....\$16

SUMMER ROLL

tuna, yellow tail, avocado, cucumber
and masago, with spicy vinegar sauce
and ponzu\$15

TJ ROLL

spicy tuna, cucumber topped with tuna,
avocado, wasabi mayo and sriracha sauce... \$15

SAMPLERS

SUSHI SAMPLER

2 pieces of sake, maguro, ebi and hamachi
prepared Nigiri style. Served with spicy
ahi tuna maki and California roll.....\$25

SUSHI AND SASHIMI

medley of nigiri and sashimi cuts.....\$30

SASHIMI SAMPLER

3 pieces of sake, shiro, maguro, and
hamachi plus two pieces of tomago all
served sashimi style.....\$22

CHIRASHI

medley of chef's choice sashimi over a bed
of seasoned sushi rice.....\$20

NIGIRI (2), SASHIMI (3) OR HAND ROLLS

KANI
(crab stick)
\$6

HAMACHI
(yellowtail)
\$8

SMOKED SAKE
(salmon)
\$8

HOTATE
(scallop)
\$8

MAGURO
(tuna)
\$8

UNAGI
(eel)
\$8

TAKO
(octopus)
\$7

TAMAGO
(sweet egg omelette)
\$6

SAKE
(salmon)
\$8

IKURA
(salmon Roe)
\$8

SHIRO
(white tuna)
\$8

HOUSE ROLLS

SPICY AHI TUNA with cucumber.....\$10

SPICY YELLOWTAIL with scallion.....\$10

SPICY SALMON.....\$8

YELLOWTAIL & SCALLION\$10

CALIFORNIA crab stick, cucumber,
and avocado.....\$8

UNAGI barbecued eel and cucumber
topped with eel sauce.....\$10

TEKKA MAKI tuna and cucumber.....\$8

SAKE MAKI salmon and cucumber.....\$8

VEGGIE ROLL pickled carrot, cucumber,
avocado and radish sprouts.....\$12

SWEET POTATO tempura fried sweet potato,
cream cheese, scallion and sweet mayo....\$9

PHILLY smoked salmon, cream cheese
and cucumber.....\$10

SALADS & SUCH

KANI SALAD

shredded imitation crab meat on a bed
of cucumber. with spicy mayo sauce.....\$10

SEAWEED SALAD

seasoned with sesame seed dressing.....\$6

TUNA TATAKI

lightly seared sushi. grade A tuna with
ponzo sauce, wasabi and fresh ginger....\$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs,
or game may increase your risk of foodborne illness.