



P: 757.753.9090 | E: alanhgarber@gmail.com

Appetizers

Miso Soup

Edamame

Steamed soy beans, lightly salted with a twist of lemon. Try them spicy!

Ginger Salad

Fresh Iceberg lettuce, tossed with our delicious homemade ginger dressing

Seaweed Salad

Marinated seaweed with krab

Kani-Su Salad

Sweet pickled cucumber salad, mixed with krab and finished with a spicy citrus soy sauce

Ika-Sansai Salad

Marinated squid salad

Tuna Carpaccio

Freshly sliced Hawaiian tuna, topped with avocado, scallion, and served with our spicy yuzu ponzu sauce

Octopus Carpaccio

Thinly sliced boiled octopus, marinated with our blend of fresh citrus and lightly salted

Yellowtail Carpaccio

Freshly sliced yellowtail, served in our citrus soy sauce and garnished with daikon radish, cilantro, jalapeno, and yuzu tobiko

Hawaiian Tuna Drops

Thinly sliced Hawaiian tuna, wrapped around fresh avocado and garnished with spicy chili sauce, scallions, masago and finished with a spicy citrus soy sauce

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Salmon Drops

Thinly sliced Alaskan salmon, wrapped around a pinch of pickled onion and fresh avocado, finished with finely sliced lemon, sriracha, yuzu tobiko, and our citrus soy sauce

Ahi Tuna Tataki

Fresh Hawaiian tuna, sesame seared and thinly sliced, served with a light citrus soy sauce, and garnished with sweet cucumbers, daikon radish and masago

Ceviche

Fresh Florida snapper, shrimp and scallops, marinated in our homemade citrus blend, and infused with jalapeno, red onion and avocado

Tuna Crisps

Fresh Hawaiian tuna, marinated in our sesame soy sauce combination, served on crispy wonton chips and finished with our homemade wasabi aioli, green onions and masago

Crab Rangoon

Fresh crab salad mix and green onion, wrapped in crispy wontons and served with our homemade sweet chili sauce

Gyoza

Steamed dumplings, served with our citrus soy sauce and scallions

Special Scallops

Fresh Gulf scallops, pan-seared and finished with our homemade ginger scallion oil

Nigiri Experience

Your choice: any variety of our fresh fish, nigiri style (options below)

Sashimi Spread

Choice cuts of our freshest fish, whichever you desire (options below)

Land Based Fare

Filipino-Style Pork Ribs

Filipino Inspired Bistek Burger With Spicy Filipino Banana Sauce Aioli

Filipino Chicken or Pork Adobo

Pork Belly Boa Buns

Vegetarian Mushroom Boa Buns

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Thai Green Papaya Salad (Som Tum)

Fried Rice

Vegetable Egg Rolls

Pork Egg Rolls

Piquant Poke

Tuna

Fresh Hawaiian Ahi tuna, marinated in our homemade spicy citrus marinade and avocado, finished with yuzu tobiko and green onions and tempura chips

Salmon

Fresh Alaskan salmon, marinated in our spicy sesame soy blend, with avocado, finished with green onions, masago, and sesame seeds

Shrimp

Fresh steamed Gulf shrimp, tossed in our tangy homemade Bayshore sauce, finished with fresh cucumber, masago and sesame seeds

- All poke dishes come alongside your choice of rice, or sweet cucumbers and daikon radish

Bayshore Sushi Burritos

The Gasparilla

Our savory krab salad with fresh spring greens, pickled carrots, daikon radish and our homemade spicy aioli

Tampa Tuna

Spicy marinated Hawaiian tuna with fresh spring greens, avocado and cucumber

The Beach Bomb

Fresh salmon with sriracha infused cream cheese, fresh spring greens, cucumber, and finished with our homemade cilantro-lime aioli

The Skyway

Fresh Hawaiian tuna, krab salad, avocado, cucumber and spring greens, finished with our spicy aioli

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Land & Sea

Marinated teriyaki beef, krab salad, avocado, green onion, carrot and asparagus, finished with our spicy aioli and eel sauce

Primary Sushi Rolls

Tuna Roll

Fresh tuna rolled in rice and seaweed

Fresh Salmon Roll

Fresh salmon rolled in rice and seaweed

Spicy Tuna

Spicy marinated Hawaiian tuna and cucumber

Spicy Salmon

Fresh spicy Alaskan salmon, masago, green onion and cucumber

Florida Roll

Tuna, salmon, cream cheese, avocado topped with masago

Greenie Roll

Avocado, cucumber, asparagus, carrot, daikon radish, fresh spring greens

Madeira Roll

Fresh krab salad and cucumber, topped with yuzu tobiko

Longboat Roll

Our zesty shrimp salad, cilantro and cucumber, topped with masago

Essential Rolls

Tampa Bay Rainbow

Sweet krab salad, scallions and cucumber, topped with fresh Hawaiian tuna, salmon, steamed shrimp, avocado and finished with yuzu tobiko

Siesta Roll

Spicy marinated tuna, cream cheese, krab and asparagus, topped with avocado, eel sauce, green onions and tempura flakes

Paradise Roll

Tempura fried shrimp, cream cheese and asparagus, topped with krab, spicy aioli, eel sauce, scallions, masago and tempura flakes. Served over our homemade wasabi aioli.

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Gulfster

Fresh Hawaiian tuna, cilantro and avocado with our spicy yuzu ponzu sauce

Bayshore Roll

Fresh steamed Gulf shrimp, marinated in our zesty Bayshore sauce, with avocado and asparagus, topped with spicy aioli, scallions, masago, and tempura flakes

Sunset Roll

Our zesty krab salad with avocado and asparagus, topped with steamed shrimp, spicy aioli and masago

Anna Maria Roll

Sweet krab salad, avocado and cucumber topped with fresh tuna, spicy aioli and tempura flakes

Buccaneer Roll

Tempura fried shrimp, cream cheese and cucumber topped with fresh tuna, salmon, avocado and finished with spicy aioli, eel sauce, green onion and tempura flake

Premier Rolls

Lightning Roll

Our brown butter Maine lobster salad, lemon aioli, cucumber and scallion topped with steamed shrimp, avocado, spicy aioli, eel sauce and finished with yuzu tobiko

Key West Roll

Hawaiian tuna, salmon, sweet krab salad, avocado and scallion wrapped in crisp, fresh cucumber and finished with our spicy yuzu ponzu sauce, garnished with masago

Sunshine Roll

Tempura fried shrimp, cream cheese and asparagus, topped with charred salmon, jalapeno, spicy aioli, eel sauce, scallion and masago

Hurricane Roll

Seasoned lump crab salad with scallions and cucumber, topped with avocado, spicy aioli, eel sauce and masago, and piled high with our spicy baked seafood medley

DTSP Roll

Spicy tuna, krab and cucumber, topped with fresh tuna and albacore, finished with our spicy Bayshore sauce and tempura flakes

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Summertime Roll

Tempura fried shrimp, cream cheese, cucumber and jalapeno, topped with avocado, sriracha, scallions, habanero tobiko and tempura flakes. Served over our homemade wasabi aioli.

Gulf Breeze Roll

Sweet krab salad, cream cheese, tempura flakes and asparagus topped with fresh yellowtail, avocado, cilantro and yuzu tobiko, and served over a sweet citrus soy sauce

Sashimi and Nigiri Options

Hawaiian Ahi Tuna

Tuna Belly (toro)

Alaskan Salmon

Yellowtail (Hamachi)

Smoked Salmon

Steamed Shrimp (ebi)

Krabstick (kani)

Crab (lump)

Freshwater Eel (unagi)

Sea Urchin (uni)

Fresh Scallop

Octopus (tako)

Squid (ika)

Spicy Tuna

Spicy Salmon

Spicy Shrimp

Spicy Scallop

Conch

Salmon Roe (ikura)

Flying Fish Roe (tobiko)

Smelt Roe (masago)

We understand that everyone has different tastes and desires, and we love to customize our offerings for our clients. If you don't see an item you would like, or if you want to completely personalize a menu for your event, please let us know and we will happily work with your needs to organize and deliver an unmatched, unforgettable experience.

Bayshore Sushi

Your Event. Our Passion.

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