



Sushi Bar

	Sashimi 3 pcs	Qty	Sushi 2pcs	Qty
1. Tuna*		9		8
2. Yellowtail* hamachi		9		8
3. Salmon* sake		9		8
4. Shrimp ebi		7		6
5. Kani-Kama		7		6
6. Octopus tako		8		7
7. Eel unagi		8		7
8. Smoked Salmon		8		7
9. Conch		7		5
10. Smelt Roe masago		7		5
11. Tobiko flying fish roe		7		5
12. Salmon Roe ikura	mkt		mkt	
13. Quail Eggs add to 10, 11 or 12		4		3
14. Sushi Appetizer*				
5 pcs nigiri, chef's choice				14
15. Sashimi Appetizer*				
3 kinds of fish, 9 pieces, chef's choice				25
16. Sushi Jo*				
10 pieces chef's choice nigiri & tuna roll				35
17. Sashimi Jo* 18 pieces, chef's choice				45
18. Seasoned Squid Salad				6
19. Cucumber Salad				6
20. Seaweed Salad wakame				6
21. Sashimi Salad* wakame, cucumber sunumono, seasoned squid, chef's sashimi, flying fish roe				20

Makimono (rolled sushi with sesame seeds) Qty

22. Tekka* tuna		7
23. Kappa cucumber		5
24. Tekkyu* tuna, cucumber		10
25. California avocado, cucumber, kani-kama		9
26. Arizona* yellowtail, scallion, smelt roe		10
27. Unakyu eel, cucumber, eel sauce		9
28. Clearwater tempura grouper, onion, mayo		8
29. Mexico tempura shrimp, mayo, avocado, smelt roe		8
30. Futomaki vegetarian		7
31. Spicy Tuna* tuna, cucumber		10
32. Spicy Salmon* salmon, cucumber		10
33. Bagel smoked salmon, cucumber, cream cheese		9
34. Rainbow Roll* kani-kama, cucumber, salmon, tuna, whitefish, avocado		16

— HANDROLLS AVAILABLE for 28, 30 & 34 —

*contains raw fish

Island Way Grill



Special House Rolls Qty

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|---|------|
| 35. Firecracker baked dynamite, gobo, onion, sriracha, topped with tempura crunch, eel sauce, smelt roe, spicy mayo | 16 |
| 36. Florida Roll* spicy tuna, shrimp, kani-kama, cream cheese, tempura fried. eel sauce, flying fish roe | 18 |
| 37. Frankie's Tuna tuna, cream cheese, gobo, asparagus & kani-kama, tempura fried, spicy mayo, topped with smelt roe, scallions, eel sauce | 20 |
| 38. Tempura Eel broiled eel, kani-kama, cream cheese, asparagus, battered & tempura fried, eel sauce | 12 |
| 39. Island Way Roll kani-kama, cream cheese, topped with avocado, baked dynamite, scallion, smelt roe, eel sauce | 15 |
| 40. Philly Roll* tuna, cream cheese, smelt roe | 11 |
| 41. Dragon kani-kama, asparagus, cream cheese, topped with avocado, broiled eel, eel sauce | 17 |
| 42. Tuna Sun* kani kama, cream cheese, asparagus, gobo, avocado - wrapped in tuna, garnished with eel sauce, spicy mayo, wasabi tobiko | 15 |
| 43. Kamakazi baked salmon, kani-kama, cream cheese, scallion, masago, spicy mayo, eel sauce | 12 |
| 44. Tempura Lobster tempura lobster, kani-kama, asparagus, topped with smelt roe, eel sauce, spicy mayo | 28 |
| 45. Today's Special Sushi Roll* | mkt. |

*contains raw fish

Sake

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| Tozai, Typhon, Futsu, 720ml
aromas of banana bread and a hint of spice.
Medium-dry with round mellow finish. | 24 |
| Hiro, Red, Junmai, 300ml
earthy notes, with peppered pear and banana aromas. on the palate dry-yet-fruity with melon, tapioca, and white pepper accents. long and well rounded, with a medium body elegant finish. | 34 |
| Tozai, Living Jewel, Junmai, 300ml
aromas of white grape, anise and a hint of sweet rice. on the palate, citrus, white pepper and fresh herbal notes with a long clean finish. | 17 |
| Tozai, Well of Wisdom, Ginjo, 300ml
watermelon, honeydew, sweet melon and a hint of pistachio. soft and silky with a touch of white pepper on the finish. | 22 |
| Fukucho, Moon on the Water, Junmai Ginjo, 300ml
a fruity nose of lime and melon, hints of fennel, white pepper and allspice. the flavors gravitate to ripe cantaloupe and anise while the minerality from the soft water is evident in the finish. | 33 |
| Momo Kawa, Pearl, Junmai Ginjo, 720ml
unfiltered, sweet and full bodied with a coconut aroma. | 29 |
| Konteki, Pearls of Simplicity, Junmai Daiginjo, 300ml
aromas of white flower and asian pear followed by clean flavors of honeydew, lemon and a hint of licorice. finishes elegantly with rich minerality and rich texture. | 33 |
| Tozai, Snow Maiden, Junmai Nigori, 300ml
bright and fresh with a lovely rice and fruity combination. flavors of honeydew melon, raw pumpkin and radish. creamy texture full body. | 17 |
| Tozai, Blossom of Peace, Plum Sake, 720ml
aromas of almond and marzipan followed by plum, apricot and cherry on the palate. the soft tartness and acidity balance the finish with a slightly sweet smoothness. | 30 |



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