**MAKI & HAND ROLLS**

Maki is the traditional introduction to sushi. Raw or cooked fish, seafood, vegetables or a combination of the three are combined on top, rolled with seaweed paper, and then cut into bite-size pieces. Hand Rolls are fun and a simple approach to sushi. The ingredients are laid out flat then rolled into a cone shape resembling an ice cream cone.

### DRAGON ROLL

| (130 cal) | 10.8 |
| 130 cal | 10.8 |
| **TUNA** | "MAUGRO" | 11.6 |
| 140 cal | 11.6 |
| **YELLOWTAIL** | "HAMACHI" | 11.6 |
| 140 cal | 11.6 |
| **MACKEREL** | "SABA" | 8.8 |
| 130 cal | 8.8 |
| **STRIPE RED BASS** | "SUZUKI" | 9.8 |
| 130 cal | 9.8 |
| **SCALLOP** | "HOTATE" | 10.7 |
| 80 cal | 10.7 |
| **HALIBUT** | "HIRAME" | 10.8 |
| 80 cal | 10.8 |
| **SEA URCHIN** | "UNI" | 13.8 |
| 100 cal | 13.8 |
| **TUNA BELLY** | "TONT" | 22.7 |
| 140 cal | 22.7 |
| **OCTOPUS** | "TAKO" | 9.1 |
| 70 cal | 9.1 |

**RAINBOW †**

- **KANI KAMA CRAB & KANI KAMA CRAB MIX** contain imitation crab.

- **ADVICE**, but calorie needs vary. Bites that irritate or cause certain medical conditions.

- **BITE-SIZED PIECES**. That the items indicated contain raw fish and consuming raw fish. Yellowtail, Avocado.

- **SHRIMP TEMPURA**, and served with chili ponzu sauce 12.7.

- **VEGETABLE TEMPURA ROLL** (320 cal). Lightly fried asparagus and sweet potato tempura; rolled in green tempura bits; served with sweet eel sauce 9.2.

- **SHRIMP CALAMARI TEMPURA ROLL** (430 cal). Calamari tempura, crab mix and cream cheese rolled and topped with crunchy tempura bits; served with sweet eel sauce 10.1.

- **GOJIRA ROLL** (510 cal). Shrimp tempura; crab mix; cream cheese and cucumber rolled and topped with spicy tuna and green tempura bits; served with Sriracha and spicy mayo 13.5.

- **ULTIMATE SHRIMP TEMPURA ROLL** (440 cal). Shrimp tempura with spicy crab mix and cucumber, rolled and topped with spicy tuna and avocado 13.2.

- **CRAB** and cream cheese rolled and topped with spicy tuna mix and sliced lotus root; finished with sweet eel sauce and green tempura bits 13.9.

- **LOBSTER SHRIMP ROLL** (450 cal). Lobster crab mix; cucumber and avocado rolled and topped with shrimp; served with Asian pesto sauce 14.4.

- **SCALLOP DYNAMITE ROLL** (620 cal). Shrimp tempura battered and topped with scallop dynamite and mushrooms, baked and topped with sweet eel sauce; red and green tempura bits, red peppers and sesame seeds 13.2.

- **CRUNCHY SHRIMP TEMPURA ROLL** (370 cal). Shrimp tempura, spicy crab mix and cucumber rolled and topped with sweet eel sauce, served with sweet eel sauce 11.

- **SMOKY SALMON ROLL** (460 cal). Smoky salmon mix; cucumber and avocado; rolled and topped with lightly torched salmon and red pepper, jalapeno, smoky mayo and togarashi; served with sweet eel sauce 9.5.

- **MANGO SHRIMP ROLL** (434 cal). Crab mix; shrimp, cucumber and avocado rolled and topped with sweet eel sauce; fresh mango slices and sweet eel sauce finished with green tempura bits 13.2.

- **ZONE ROLL** (360 cal). Spicy salmon and cucumber, rolled and topped with avocado and Sriracha 10.4.

- **CHILI SHRIMP ROLL** (650 cal). Crab mix; cream cheese and light tempura battered, topped with spicy crab mix; crispy shrimp, cilantro and jalapeno; served with spicy mayo and Sriracha 10.5.

- **"RA"LLIPOP** (180 cal). Tuna, salmon, yellowtail and spicy tuna mix with lettuce, asparagus and cucumber wrapped in tobiko; served skewered with garlic ponzu sauce 15.6.

- **"RA"CKIN’ ROLL** (710 cal). Crab mix; cream cheese rolled, lightly tempura battered and topped with garnamole and "RA"ckin’ Shrimp; finished with ginger teriyaki sauce, red tempura bits and togarashi 13.8.
**SHAREABLES**

- **PORK GYOZA** (250 cal) Sautéed potato pillows served with ponzu sauce 7.3
- **FILET MIGNON CARPACCIO** (160 cal) Sliced filet mignon topped with poke dressing, wasabi mustard vinaigrette, chopped garlic chips, green onions and micro greens 13.8
- **SHISHI PEPPERS** (140 cal) Shishito peppers stuffed in Asian garlic butter sauce 7.9

**PINEAPPLE CHEESE WONTONS** (300 cal) Pineapple and cream cheese get a scallion punch, in a sweet and creamy fillo pastry crust served with pineapple dipping sauce 8.7

**POKE & FUTOMATSU**

- **HOT MESS** (700 cal) Crispy rice topped with creamy snow crab mix; baked and finished with jalapenos and cilantro; topped with our signature dynamite and sweet eel sauces 14.8
- **CHICKEN YAKITORI** (250 cal) Lightly breaded and fried to perfection. Tossed in your choice of:
  - **BLACK PEPPER TERIYAKI** 10.3
  - **GARLIC PONZU YELLOWTAIL** 9.5

**ENCRUSTED WONTONS**

- **CRISPY SPICY TUNA** (250 cal) Shrimp tempura, crab and avocado rolled; topped with spicy tuna and green tempura bits; served with Sriracha and spicy mayonnaise 13.8
- **TUNACADO** (110 cal) Lightly breaded and fried to perfection. Tossed in your choice of:
  - **CHILI PONZU** (616 cal) 8.5
  - **MISO SOUP** (35 cal) 8.2

**SIDE DISHES**

- **SOUPS**
  - **MISO SOUP** (35 cal) 9.7
  - **SPICY SHRIMP SOUP** (420 cal) 13.8
- **SPICY CHICKEN SOUP** (240 cal) Crispy chicken thigh served in a spicy miso broth; topped with red bell peppers and french fried jalapeños 6.2

**POKE**

- **“RA”CKIN’ SHRIMP** (490 cal) 8.9
- **“RA”CKIN’ FRIED RICE** (1020 cal) 8.6

**SUSHI & SALAD**

- **SASHIMI SALAD** (50 cal) 3.3
- **ASIAN COLESLAW** (90 cal) 3.3

**POKES**

- **AH TUNA** (220/535 cal) 12.7
- **SMOKY SALMON** (1130 cal) 12.8

**SHONOH BENTO BOXES**

- **CALIFORNIA ROLL BENTO** (360/420 cal) Half California roll [205 cal] with your choice of:
  - **BEEF TERRIYAKI** (225 cal) 10.2
  - **CHICKEN KATSU** (270 cal) 9.5
  - **SALMON TERRIYAKI** (305 cal) 12.3

**ENTRIES**

- **RAI TERU** (1200 cal) 11.7
  - **LUNCH**
    - **CALIFORNIA ROLL** (50 cal) 7.4
    - **SPICY TUNA ROLL** (510 cal) 13.8
  - **SOUPS**
    - **MISO SOUP** (35 cal) 8.2
    - **VEGETABLE TEMPURA** (313 cal) 8.5
  - **SPICY LOBSTER ROLL** (360 cal) 11.4

**POKE BOWLS**

- **SPICY SALMON POKE BOWL** (380 cal) 12.8
- **SPICY TUNA POKE BOWL** (700 cal) 14.6

**BENTO BOXES**

- **SASHIMI**
  - **CALIFORNIA ROLL** (410 cal) 12.7
  - **SUSHI COMBINATION**
    - **SASHIMI**
      - **AH TUNA** (220/535 cal) 12.7
      - **SMOKY SALMON** (1130 cal) 12.8
      - **SASHIMI SALAD** (50 cal) 3.3
  - **SASHIMI & SALMON TERRIYAKI BENTO BOX** 11.4

**SWEET MOCHI TRIO** (300 cal) A traditional Japanese ice cream dessert wrapped in sweet rice cake; your choice of any three flavors: green tea, chocolate, strawberry; mango and yuzu; served with raspberry and chocolate sauce 7.8

**ST. JUDE ITEMS**

**SASHIMI ASSORTMENT**

- **CERTAIN MEDICAL CONDITIONS.** INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE THOSE INDICATED CONTAIN RAW FISH AND CONSUMING RAW FISH.