

APPETIZERS  
(FROM THE KITCHEN)

TEMPURA MUSHROOM \$7.95  
Mushrooms lightly battered and deep fried, served with tempura sauce.

EDAMAME \$4.95  
Steamed whole soy beans lightly topped with salt.

\*SPICY EDAMAME \$5.95  
Steamed whole soy beans, tossed in a spicy garlic chili sauce.

GYOZA (6) Pork Dumplings. \$6.50  
Steamed or fried.

YAKITORI  
Grilled skewers, topped with teriyaki sauce and sesame seeds.  
Chicken (2) \$6.95  
Shrimp (2) \$7.95  
Combo - Chicken (1) and Shrimp (1) \$7.95  
Scallop (2) \$9.95  
Steak (2) \$8.95  
Seafood Combo - Shrimp (1) and Scallop (1) \$9.95

VEGETABLE TEMPURA \$6.95  
Assorted vegetables deep fried with tempura batter, served with tempura sauce.

CRABSTICK TEMPURA (6) \$7.95  
Crabsticks lightly battered and deep fried, served with seafood sauce.

SHRIMP TEMPURA (3) \$7.95  
Jumbo shrimp and vegetables deep fried, served with tempura sauce.

VEGETABLE SPRING ROLL (4) \$3.95

PORK EGG ROLL (2) \$3.00  
Stuffed with pork and vegetables, served with sweet chili sauce.

TEMPURA TOFU \$6.50  
Deep fried tofu, served with teriyaki sauce and sesame seeds.

SOFTSHELL CRAB (2) \$9.95  
Deep fried softshell crab, served with seafood sauce.

SAUTÉED MUSSEL \$9.95  
Black mussels sautéed with onion, garlic and butter.

\*KOI'S SHRIMP \$10.95  
Shrimp, lightly battered and deep fried, served over lettuce with our signature spicy mayo sauce.

KOI'S SCALLOP \$10.95  
Sea Scallops deep fried and sautéed in our special butter garlic sauce, served with mixed greens and seafood sauce.

HAMACHI KAMA \$11.95  
Grilled yellowtail neck, served with chef's special sauce.

SHRIMP SHUMAI (6) \$8.95  
Steamed shrimp dumplings, served with dipping sauce.

SQUID STEAK \$12.95  
Whole squid grilled, served on a hot plate with a special buttery teriyaki sauce.

FRIED CALAMARI \$9.95  
Fried squid rings with special seasonings, served with seafood sauce.

SHRIMP SPRING ROLL (4) \$4.95  
Stuffed with shrimp and vegetables.

CRABMEAT RANGOON (6) \$7.95  
Crabmeat, cream cheese and chives wrapped in wonton skin.

APPETIZERS  
(FROM THE SUSHI BAR)

\*TUNA TATAKI \$13.95  
Lightly seared tuna in ponzu sauce, topped with masago.

\*TUNA TOWER \$13.95  
Rice, snow crab, avocado and tuna, topped with spicy mayo, eel sauce, sweet mayo sauce and black tobiko.

\*PEPPER TUNA \$13.95  
Seared pepper tuna, served with ponzu sauce, topped with masago.

\*BAKED SALMON \$10.95  
Baked fresh salmon with snow crab in chef's special eel sauce, topped with masago.

\*SUSHI APPETIZER \$10.95  
5 pes nigiri: tuna, salmon, whitefish, crabstick and shrimp.

\*SMALL SASHIMI \$13.95  
8 pe fish: 2 tuna, 2 salmon, 2 white fish, 1 yellowtail and 1 escolar.

\*KOI'S FLOWER \$11.95  
Fresh tuna, salmon, snow crab, and smelt roe on top of crispy wonton skin, topped with spicy mayo and eel sauce.

\*TUNA TAR TAR \$13.95  
Tuna and avocado mixed with special sauce, served with crispy wonton.

\*BAKED MUSSEL (4) \$8.95  
Baked New Zealand mussel with japanese mayo, topped with eel sauce.

\*BAKED LOBSTER \$15.95  
Lobster tail tempura baked with snow crab, mozzarella, spicy mayo and masago, topped with eel sauce and masago.

\*BEEF TATAKI \$10.95  
Grilled rare beef, served with ponzu sauce.

POKE BOWL \$15.95  
White rice, topped with edamame beans, seaweed salad, snow crab, avocado, oshinko and masago, served with white creamy sauce. Choice of Tuna or Salmon. (both \$2.00) (brown rice \$1.00)

18% Gratuity added for parties of six or more.

No Substitutions

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\*Spicy \*Raw

SOUPS

EGG DROP SOUP	\$3.25	TEMPURA UDON	\$12.95
Chicken based broth with egg yolk and crunchy.		Shrimp tempura, vegetables and noodles.	
CLEAR SOUP	\$2.75	NABE YAKI UDON	\$13.95
Clear chicken broth with fried onions, mushrooms and scallions.		Noodle soup with shrimp tempura, fish cake, vegetables and chicken.	
MISO SOUP	\$2.75	SEAFOOD YAKI UDON SOUP	\$15.95
Soy broth with tofu, seaweed and scallions.		Shrimp, scallops, crab meat, fish cakes and black mussel, served with vegetables and udon noodles.	
GYOZA SOUP	\$4.25		
Clear broth with pork dumplings, fried onions, mushroom and scallions.			

SALADS

HOUSE SALAD	\$3.00	**SPICY TUNA SALAD	\$10.95
Garden greens with ginger dressing.		Sliced cucumber and tuna mixed with chef's special spicy ponzu sauce.	
CRAB CUCUMBER SALAD	\$6.95	**SPICY SALMON AND AVOCADO SALAD	\$9.95
Sliced cucumber with crabstick and ponzu sauce.		Sliced salmon and avocado with spicy ponzu sauce.	
SQUID SALAD	\$5.95	**SPICY SEAFOOD SALAD	\$12.95
Sliced calamari, vegetables and seaweed in our sesame seasoning.		Raw assorted fish with onions, tomatoes, cilantro, lemon juice and jalapeño peppers, topped with masago.	
CUCUMBER SALAD	\$4.95	BABY OCTOPUS SALAD	\$7.95
Sliced cucumber, served with our house ponzu sauce.		**SPICY SASHIMI SALAD	\$13.95
SEAWEED SALAD	\$5.95	8 pc fish: 2 tuna, 2 salmon, 2 white fish, 1 crabstick and 1 shrimp ebi, served on top of cucumber and spring mix, served with spicy chef sauce.	
SNOW CRAB SALAD	\$7.95		
Snow crab with avocado, topped with black sesame seeds.			
*TUNA LOVER SALAD	\$11.95		
Tuna, Escolar, avocado, topped with crisp tempura, crab stick and masago with chef's special creamy sauce.			

JAPANESE NOODLES & FRIED RICES

YAKI UDON		FRIED RICE	
Vegetable	\$9.95	Vegetable	\$8.95
Chicken	\$10.95	Beef	\$9.95
Beef	\$11.95	Chicken	\$8.95
Shrimp	\$12.95	Shrimp	\$10.95
Combo	\$13.95	Combo (Shrimp, chicken and beef)	\$11.95
Seafood	\$15.95	Seafood (Shrimp, assorted fish, topped with crabstick)	\$13.95
(shrimp, scallop, fishcake, mussel, crabstick)		Crawfish	\$14.95
		Lobster	\$16.95
YAKI SOBA		LO MEIN	
Vegetable	\$9.95	Vegetable	\$10.95
Chicken	\$10.95	Beef	\$12.95
Beef	\$11.95	Chicken	\$11.95
Shrimp	\$12.95	Shrimp	\$13.95
Combo	\$13.95	Combo	\$14.95
(chicken, shrimp, beef)		PAD THAI	
		Green onions, egg and bean sprouts, sautéed with rice noodle, topped with peanuts.	
		Vegetable	\$10.95
		Tofu	\$10.95
		Beef	\$13.95
		Chicken	\$12.95
		Shrimp	\$14.95

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# Dinner Entrées

Entrées come with a house salad, choice of miso, clear or egg drop soup and white rice.

VEGETABLE TEMPURA	\$14.95	CHICKEN TERIYAKI & SHRIMP TEMPURA	\$18.95
Assorted vegetables, deep fried in our special tempura batter, served with traditional dipping sauces.		Chicken breast, grilled, topped with teriyaki sauce and sesame seeds, served with shrimp and vegetable tempura.	
CHICKEN KATSU	\$16.95	STEAK & CHICKEN TERIYAKI	\$18.95
Chicken breast, fried with panko, served with tonkatsu sauce.		Chicken breast and 4oz New York Steak, grilled over an open flame, topped with teriyaki sauce and sesame seeds.	
CHICKEN TERIYAKI	\$16.95	STEAK & GRILLED SHRIMP	\$19.95
(2) Boneless chicken breast, grilled over an open flame, topped with teriyaki sauce and sesame seeds.		4oz New York Strip and 2 yakitori shrimp, grilled over an open flame, topped with teriyaki sauce and sesame seeds.	
STEAK TERIYAKI	\$18.95	STEAK TERIYAKI & GRILLED LOBSTER	\$29.95
8oz New York Steak, grilled over an open flame, topped with teriyaki sauce and sesame seeds.		4oz New York Strip and Lobster, grilled over an open flame, topped with teriyaki sauce and sesame seeds.	
SWEET AND SOUR CHICKEN	\$16.95	TEMPURA COMBO	\$19.95
Chicken lightly battered and deep fried, served with sweet and sour sauce.		Chicken, shrimp, crabstick and vegetables battered and deep fried, served with tempura sauce.	
CHICKEN TEMPURA	\$16.95	SEAFOOD COMBO	\$31.95
Chicken breast and vegetables, battered and deep fried, served with tempura sauce.		Shrimp and Scallop yakitori and lobster tail, grilled over an open flame, topped with teriyaki sauce and sesame seeds.	
SHRIMP TEMPURA	\$18.95	GRILLED LOBSTER & GRILLED SHRIMP	\$29.95
Fresh shrimp and vegetables, deep fried in our special tempura batter, served with traditional dipping sauces.		1 Lobster tail, 2 yakitori shrimp, grilled over an open flame, served with butter and teriyaki sauce.	
GRILLED SHRIMP	\$18.95	UNAGI DON	\$19.95
Fresh shrimp, onions and bell peppers on a skewer, grilled, topped with teriyaki sauce and sesame seeds.		Broiled eel over rice with eel sauce.	
GRILLED SALMON	\$19.95	*SASHIMI DINNER (does not come with rice)	\$26.95
Fresh salmon, grilled over an open flame, topped with teriyaki sauce and sesame seeds.		21 pc fish: 3 tuna, 3 salmon, 3 white fish, 3 yellowtail, 3 escolar, 3 octopus, 1 surf clam, 1 crabstick and 1 shrimp ebi.	
GRILLED SCALLOP	\$19.95	*KOI'S SUSHI (does not come with rice)	\$21.95
Scallops, onions and bell peppers on a skewer, grilled, topped with teriyaki sauce and sesame seeds.		8 pcs of sushi and 1 roll: 2 salmon, 2 tuna, 2 white fish, 1 yellowtail, 1 escolar and a tuna roll.	
FILET MIGNON	\$24.95	*CHIRASHI	\$22.95
8oz Filet Mignon, grilled over an open flame, topped with teriyaki sauce.		2 Tuna, 2 salmon, 2 octopus, 2 yellowtail, 2 escolar, 2 white fish, 1 crabstick, 1 octopus, 1 shrimp and 1 egg omelette on top of rice, served in a sushi oke.	
KOI'S COMBO	\$24.95	SUKIYAKI STEAK	\$17.95
Boneless chicken breast and 4oz steak, grilled over an open flame, topped with teriyaki sauce and sesame seeds, served with shrimp and vegetable tempura.		Sliced beef, sauteed with onions and mushrooms in chef's special sauce.	
YAKITORI COMBO	\$18.95	SAUTEED VEGETABLES	\$14.95
Steak, chicken and shrimp on a skewer, grilled, topped with teriyaki sauce and sesame seeds.		Sauteed with onions, mushrooms, broccoli, carrots and zucchini	
STEAK TERIYAKI & SHRIMP TEMPURA	\$19.95		
4oz New York Strip, grilled, topped with teriyaki sauce and sesame seeds, served with shrimp and vegetable tempura.			

## Child Menu (10 and under)

Child menu comes with french fries.

CHICKEN TERIYAKI	\$8.95	STEAK TERIYAKI	\$9.95
CHICKEN TEMPURA	\$8.95	SHRIMP TEMPURA	\$8.95
GRILLED SHRIMP	\$9.95		

## Desserts

ICE CREAM	\$3.50	TEMPURA ICE CREAM	\$7.95
Vanilla		Fried ice cream, topped with whipped cream and chocolate syrup.	
BANANAS TEMPURA	\$6.95	TEMPURA CHEESECAKE	\$7.95
Fried bananas in tempura batter, served with vanilla ice cream, topped with whipped cream and chocolate syrup.		Fried cheesecake, topped with whipped cream.	

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## LUNCH SPECIALS

### BENTO BOX LUNCH SPECIALS SERVED DAILY 11:00 - 2:30

(Served with soup or salad, vegetable fried rice, sautéed vegetables, (2) vegetable spring rolls & (4) pieces California roll)

YAKITORI CHICKEN - Chicken skewers, topped with teriyaki sauce and sesame seeds .....	\$8.95
CHICKEN TERIYAKI - Grilled Chicken, topped with teriyaki sauce and sesame seeds.....	\$8.95
GRILLED SHRIMP - Jumbo shrimp grilled, topped with teriyaki sauce and sesame seeds.....	\$9.95
SWEET & SOUR CHICKEN - Chicken lightly battered, deep fried, served with sweet and sour sauce.....	\$8.95
CHICKEN TEMPURA - Chicken breast and vegetables lightly battered, deep fried, served with sauce.....	\$8.95
VEGETABLE TEMPURA - Fresh assorted vegetables lightly battered, deep fried, served with sauce.....	\$7.95
CHICKEN KATSU - Chicken breast, fried with panko, served with tonkatsu sauce .....	\$8.95
SHRIMP TEMPURA - Jumbo shrimp and vegetables deep fried.....	\$9.95
GRILLED SALMON - Grilled fresh salmon, topped with teriyaki sauce and sesame seeds.....	\$10.95
SUKIYAKI STEAK - Sliced beef, sautéed with onion and mushroom in chef's special sauce.....	\$10.95
TERIYAKI SCALLOP - Grilled jumbo scallop, topped with teriyaki sauce and sesame seeds.....	\$10.95
STEAK TERIYAKI - New York steak, topped with teriyaki sauce and sesame seeds .....	\$9.95
COMBINATION TEMPURA - Chicken, crabstick, shrimp and vegetable tempura with sauce .....	\$14.95
KOI'S LUNCH - Teriyaki steak and chicken with shrimp and vegetable tempura.....	\$17.95

### LUNCH ROLLS COMBO \$11.95

Choice of two rolls of the following served with soup or salad.

(NO SAME ITEM or SAME ITEM \$1.00)

Asparagus and Crab Roll	Philadelphia Roll*	Snow Crab Roll
Avocado Roll	Salmon Roll*	Spicy Tuna Roll**
California Roll*	Salmon Avocado Roll*	Tuna Roll*
Crunchy Roll	Shrimp Avocado Roll	Vegetable Roll
Cucumber Roll	Shrimp Tempura Roll*	Yellowtail Scallion Roll*
Dynamite Roll**	Smoked Salmon Roll*	

\*NIGIRI (6) - 1 salmon, 1 tuna, 1 white fish, 1 escolar, 1 crabstick, 1 shrimp ebi and 1 California roll.....\$10.95

\*SASHIMI (10) - 2 salmon, 2 tuna, 2 white fish, 2 escolar and 2 yellowtail.....\$11.95

## BEVERAGES

BOTTLE WATER.....	\$2.00
SOFT DRINKS - Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Lemonade .....	\$3.00
ICE TEA, HOT TEA.....	\$3.00
THAI TEA (no refills).....	\$3.50
JUICE - Cranberry, Pineapple, Orange, Apple (no refills) .....	\$2.25
DOMESTIC BEER - Budweiser, Bud Light, Miller Light, Michelob Ultra, Coors Light.....	\$2.75
IMPORTED BEER - Tsingtao, Corona & Heineken.....	\$3.50
SAMUEL ADAMS .....	\$3.50
JAPANESE BEER - Kirin Ichiban & Sapporo.....	\$3.50
SAPPORO 22oz CAN .....	\$5.50

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## SPECIAL ROLLS

<b>*AMANDA ROLL</b> Blue crab and cream cheese, topped with tuna, avocado and eel sauce.	<b>\$12.95</b>	<b>MANGO TANGO ROLL</b> Coconut shrimp, cream cheese and snow crab rolled in soy paper, topped with mango, roasted coconut flakes and tropical sauce.	<b>\$12.95</b>
<b>*ANGEL ROLL</b> Shrimp tempura, cream cheese and snow crab, topped with spicy mayo and sriracha.	<b>\$8.95</b>	<b>MEXICAN ROLL</b> Smoked salmon, cream cheese and avocado, rolled, deep fried, topped with wasabi mayo sauce.	<b>\$9.95</b>
<b>**ATOMIC BOMB</b> Tuna, salmon, white fish, cilantro, jalapenos, topped with tuna, avocado, wasabi tobiko, eel sauce and habanero sauce. (raw and spicy) (NO REFUNDS)	<b>\$12.95</b>	<b>**MIAMI HEAT ROLL</b> Shrimp ebi, snow crab, spicy tuna and cucumber, topped with whitefish, tuna, masago, eel sauce and sriracha.	<b>\$12.95</b>
<b>*BILOXI ROLL</b> Shrimp tempura, crawfish and cucumber, topped with seared salmon, snow crab, blue crab, eel sauce and sriracha.	<b>\$13.95</b>	<b>*MIGNON ROLL</b> Shrimp tempura, cream cheese and snow crab, topped with steak, crunchy, masago, spicy mayo and eel sauce.	<b>\$13.95</b>
<b>*BOMB ROLL</b> Whitefish tempura and thinly sliced jalapeños, topped with avocado and eel sauce.	<b>\$10.95</b>	<b>**NEMO ROLL</b> Spicy tuna with cucumber inside, topped with salmon, sriracha and spicy mayo.	<b>\$12.95</b>
<b>*CAO ROLL</b> Blue crab, spicy tuna, asparagus and cucumber, topped with peppered scallops, tempura, snow crab, red tobiko, eel sauce, spicy mayo and sriracha.	<b>\$12.95</b>	<b>*NEW ORLEANS ROLL</b> Blue crab, topped with crawfish and eel sauce.	<b>\$13.95</b>
<b>CHEF ROLL</b> Crawfish, shrimp ebi and crabstick, rolled and deep fried, topped with wasabi mayo sauce.	<b>\$10.95</b>	<b>**PAPER ROLL</b> Crabstick, white tuna, snow crab, spicy tuna and cucumber, wrapped in rice paper, deep fried, served with chef's special sauce.	<b>\$10.95</b>
<b>DUM DUM ROLL</b> Cream cheese, salmon tempura, avocado and crawfish, topped with shrimp ebi, snow crab, crunchy, eel sauce and spicy mayo.	<b>\$12.95</b>	<b>**RED DEVIL ROLL</b> Crawfish, spicy tuna, cucumber and crunchy, topped with white fish, avocado, shrimp ebi, eel sauce, spicy mayo, red tobiko and sriracha.	<b>\$12.95</b>
<b>FUJI VOLCANO ROLL</b> California roll, topped with crawfish, crabstick and scallops in a creamy masago sauce and baked.	<b>\$12.95</b>	<b>**RED DRAGON ROLL</b> Shrimp tempura, snow crab and avocado, topped with spicy tuna.	<b>\$12.95</b>
<b>*GULFPORT ROLL</b> Scallop tempura and blue crab, topped with eel, avocado, crunchy, masago and eel sauce.	<b>\$12.95</b>	<b>*ROCK-N-ROLL</b> Shrimp tempura, snow crab, avocado and masago, wrapped in soy paper, topped with eel sauce.	<b>\$9.95</b>
<b>**HOT SUMMER ROLL</b> Tuna, salmon, spicy tuna, white fish, cucumber, jalapenos, cilantro, dried onions, tamago and masago, wrapped in rice paper with ponzu.	<b>\$12.95</b>	<b>ROCKY ROLL</b> Shrimp tempura and snow crab, topped with eel, avocado and eel sauce.	<b>\$11.95</b>
<b>**HOTTY TODDY ROLL</b> Asparagus, snow crab and shrimp tempura, topped with escolar tempura, avocado, spicy tuna, eel sauce, sriracha and spicy mayo.	<b>\$12.95</b>	<b>*ROLL TIDE ROLL</b> Salmon, snow crab, avocado, topped with chopped tuna, scallions and chef sauce.	<b>\$12.95</b>
<b>**HOW I ROLL</b> Shrimp tempura, snow crab, cucumber, cream cheese and crawfish, rolled, topped with smoked salmon, avocado, eel sauce, spicy mayo and sriracha.	<b>\$12.95</b>	<b>**SALMON LOVER ROLL</b> Spicy salmon and cucumber, topped with salmon, spicy mayo, eel sauce and masago.	<b>\$12.95</b>
<b>*JOSHUA ROLL</b> Spicy tuna, snow crab, cream cheese, avocado and whitefish, wrapped with soy paper, deep fried, topped with spicy mayo, wasabi mayo and eel sauce.	<b>\$10.95</b>	<b>*SCORPION ROLL</b> Snow crab, avocado and crunchy inside, topped with mix lobster tempura, masago, eel sauce and spicy mayo.	<b>\$14.95</b>
<b>KATELYN ROLL</b> Shrimp tempura, snow crab and cream cheese, topped with shrimp ebi, avocado and eel sauce.	<b>\$12.95</b>	<b>*SOPHIA ROLL</b> Spicy salmon, crunchy, snow crab, asparagus, topped with seared scallop, garlic mayo, black truffles, green onion, eel sauce, and zest of lemon.	<b>\$13.95</b>
<b>*KATRINA ROLL</b> Lobster and cucumber, topped with snow crab, masago, crunchy and eel sauce.	<b>\$13.95</b>	<b>*SPIDERMAN ROLL</b> Softshell crab, cucumber, snow crab, crawfish and masago, topped with spicy mayo and eel sauce.	<b>\$11.95</b>
<b>**KELLIE ROLL</b> Shrimp tempura, snow crab, spicy tuna and cucumber, topped with white tuna, jalapeños, red tobiko, sriracha and eel sauce.	<b>\$12.95</b>	<b>**STEVE ROLL</b> Shrimp tempura, spicy tuna, snow crab and cucumber, topped with tuna shrimp ebi, eel sauce, sriracha, masago and sesame seeds.	<b>\$12.95</b>
<b>**KIMBERLY ROLL</b> Spicy hamaichi inside, topped with avocado, salmon, hamaichi, serano peppers, garlic mayo, crunchy garlic and eel sauce.	<b>\$12.95</b>	<b>*SUMMER ROLL</b> Crabstick, cucumber, avocado, egg omelette, fried onion and masago, wrapped in rice wrap, topped with sweet mayo sauce.	<b>\$7.95</b>
<b>*KNOCKOUT ROLL</b> Shrimp tempura, cream cheese, cucumber, jalapenos and snow crab, topped with peppered whitefish tempura, red tobiko, spicy mayo and knockout sauce.	<b>\$12.95</b>	<b>**THE HULK ROLL</b> Blue crab, cream cheese and spicy tuna, topped with shrimp ebi, whitefish, seaweed salad, eel sauce, sriracha and masago.	<b>\$12.95</b>
<b>*KOI'S ROLL</b> Crawfish tempura and cream cheese, topped with shrimp ebi, crabstick, snow crab, crunchy, spicy mayo, eel sauce and masago.	<b>\$12.95</b>	<b>**THUNDER ROLL</b> Tuna, salmon, white fish, jalapenos, asparagus and cucumber, topped with tuna, avocado, spicy salmon, eel sauce and sriracha.	<b>\$12.95</b>
<b>*LOBSTER TEMPURA ROLL</b> Lobster tail tempura, snow crab, masago and avocado, rolled in soy paper, topped with eel sauce.	<b>\$14.95</b>	<b>TROPICAL ROLL</b> Coconut shrimp, snow crab, and cream cheese, topped with avocado, strawberry, roasted coconut flakes and tropical sauce.	<b>\$12.95</b>
<b>*LOLA ROLL</b> Crabstick tempura, blue crab, spicy tuna and cucumber, topped with peppered tuna, avocado, black tobiko, knockout sauce and spicy mayo.	<b>\$12.95</b>	<b>**TUNA LOVER ROLL</b> Spicy tuna and cucumber, topped with tuna, spicy mayo, eel sauce and masago.	<b>\$12.95</b>
<b>*LUCKY ROLL</b> Shrimp tempura, cream cheese and cucumber, wrapped in soy paper, topped with shrimp ebi, snow crab, crunchy, spicy mayo and sriracha.	<b>\$11.95</b>	<b>*TYPHOON ROLL</b> Spicy tuna, cream cheese and cucumber, battered in tempura, topped with blue crab with spicy mayo and masago.	<b>\$12.95</b>
		<b>UNCLE ROLL</b> Shrimp tempura, snow crab, crawfish and cream cheese, deep fried, topped with eel sauce and spicy mayo.	<b>\$11.95</b>
		<b>*WHO DAT ROLL</b> Crabstick, shrimp ebi, cucumber and spicy tuna, topped with yellowtail, avocado, snow crab, crunchy, black tobiko, eel sauce and spicy mayo.	<b>\$12.95</b>

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TRADITIONAL ROLLS

ASPARAGUS AND CRAB ROLL	\$5.95	*SALMON SKIN ROLL	\$6.95
Snow crab and asparagus, wrapped in seaweed with rice on outside.		Fried salmon skin, masago and cucumber, wrapped with seaweed and rice on the outside.	
AVOCADO ROLL	\$4.95	*SCALLOP ROLL	\$6.95
Avocado and rice, wrapped with seaweed on the outside.		Chopped scallops, masago and avocado, wrapped in seaweed and rice on the outside.	
*CALIFORNIA ROLL	\$4.95	SHRIMP AVOCADO ROLL	\$5.95
Crabstick, cucumber and avocado, wrapped with seaweed and rice on the outside, topped with masago.		Shrimp ebi and avocado, wrapped with seaweed and rice on the outside.	
CRAWFISH ROLL	\$7.95	*SHRIMP TEMPURA ROLL	\$7.95
Crawfish and avocado, wrapped with seaweed and rice on the outside.		Shrimp tempura, avocado and cucumber, wrapped with seaweed and rice on the outside, topped with eel sauce and masago.	
CUCUMBER ROLL	\$3.95	*SMOKED SALMON ROLL	\$5.95
Cucumber and rice, wrapped with seaweed on the outside.		Smoked salmon and rice, wrapped with seaweed on the outside.	
CRUNCHY ROLL	\$5.95	SNOW CRAB ROLL	\$6.95
Snow crab mixed and tempura crumb, wrapped with seaweed and rice on the outside.		Snow crab and avocado, wrapped with seaweed and rice on the outside.	
**DYNAMITE ROLL	\$6.95	**SPICY SALMON ROLL	\$7.95
Assorted spicy fish and avocado, wrapped in seaweed and rice on the outside.		Spicy salmon and cucumber, wrapped in seaweed with rice on outside.	
EEL ROLL	\$5.95	**SPICY SCALLOP ROLL	\$7.95
BBQ eel and avocado, wrapped in seaweed and rice on the outside, topped with eel sauce.		Spicy scallops, avocado and masago, wrapped in seaweed with rice on outside.	
FUTOMAKI ROLL	\$8.95	**SPICY TUNA ROLL	\$7.95
Cucumber, avocado, pickle radish, masago, crabstick and tamago (egg), wrapped with seaweed on the outside.		Chopped tuna mixed with spicy mayo, sriracha, with cucumber, wrapped with seaweed and rice on the outside.	
GREEN DRAGON ROLL	\$9.95	*SPIDER ROLL	\$8.95
BBQ eel and cucumber, wrapped in seaweed and rice on the outside, topped with avocado and eel sauce.		Tempura soft-shell crab, cucumber and masago, wrapped with rice and seaweed on the outside, topped with eel sauce.	
*NARUTO ROLL		*TIGEREYE ROLL	\$9.95
Cucumber wrapped with avocado and choice of:		Smoked salmon and avocado, wrapped in seaweed and squid, topped with masago and eel sauce.	
Snow Crab	\$11.95	*TUNA ROLL	\$6.95
Salmon	\$11.95	Tuna and rice, wrapped with seaweed on the outside.	
Spicy Tuna	\$11.95	*TUNA AVOCADO ROLL	\$7.95
Rainbow	\$12.95	Tuna and avocado, wrapped in seaweed and rice on the outside.	
OSHINKO ROLL	\$4.95	VEGETABLE ROLL	\$5.95
Japanese pickle and rice, wrapped with seaweed on the outside.		Cucumber, avocado and pickle radish, wrapped with seaweed and rice on the outside.	
*PHILADELPHIA ROLL	\$6.95	*WASABI TOBIKO ROLL	\$7.95
Smoked salmon, cream cheese, and avocado, wrapped with seaweed and rice on the outside.		Salmon and avocado, wrapped in seaweed and rice on the outside, topped with wasabi tobiko.	
*RAINBOW ROLL	\$10.95	*YELLOWTAIL SCALLION ROLL	\$7.95
Crabstick and cucumber, wrapped with seaweed and rice on the outside, topped with tuna, salmon, whitefish and avocado.		Yellowtail, scallion and rice, wrapped in seaweed on the outside.	
*SALMON AVOCADO ROLL	\$7.95		
Salmon and avocado, wrapped with seaweed and rice on the outside.			
*SALMON ROLL	\$6.95		
Salmon and rice, wrapped with seaweed on the outside.			

18% Gratuity added for parties of six or more.

No Substitutions

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

\*Spicy \*Raw