STARTER

TUNA TARTARE* 18

Tuna / chipotle cilantro pepper caper sauce / avocado tartare topped with tobiko and scallions. Served with house wonton chips

FIGHTING FISH TOWER* 19

Stacked layers of tuna / spicy salmon poke / shredded spicy tuna / lump crab / avocado / rice. Served with house-made wonton chips

FLAMING TUNA NACHOS* 16

House-made wonton chips topped with tuna poke / shredded spicy tuna / mango pico / masago / kabayaki sauce / spicy mayo / fire sauce / scallion / sesame seeds

HAND-BATTERED CALAMARI* 16

Crispy calamari & jalapeños / wasabi cocktail dipping sauce

SALMON WONTONS 13

Rolled daily salmon, kimchi, cream cheese wontons. Served fried or steamed. 6 pc

SHRIMP CEVICHE 15

Jumbo shrimp / cilantro lime marinade / avocado / red onion / habanero pepper. Served with house wonton chips

OYSTERS on the 1/2 SHELL* 15/30 Topped with black tobiko and scallion. Wasabi Cocktail Sauce / Yuzu Mignonette

SASHIMI TRIO* 20

Tuna, Salmon, and Yellowtail Sashimi. 9 pieces

NIGIRI PLATE* 24

Chef's choice assorted Nigiri. 8 pieces

TIRADITO* 16

A Peruvian dish of raw yellowtail in a herbaceous citrus sauce topped with crispy spiraled sweet potato

SESAME ENCRUSTED AHI-TUNA* 17

Seared ahi tuna with ponzu / yuzu miso / sesame / scallion

FURIKAKE FRIES 8

House-made fries tossed in furikake rice seasoning / wasabi ketchup / nori flakes

ROASTED CORN GUACAMOLE 15

Roasted corn guacamole topped with grilled shrimp, crumbled queso, cilantro. Served with house wonton chips

Parties 6+ will have auto-gratuity of 20% added to their check.

All parties limited to two hours seating time.

SALAD

SPICY SASHIMI SALAD* 18

Rice / salad base with tuna and salmon sashimi, spicy Chojang red pepper sauce, topped with pickled cucumbers, avocado, kani, masago

HOUSE SALAD 7

Salad mix / avocado / tomato / pickled cucumbers / black sesame / ginger dressing

SPICY KANI SALAD 7

SEAWEED SALAD 6

PAN-SEARED BOK CHOY 8

CUCUMBER KIMCHI 5

EDAMAME 7

SPICY EDAMAME 7

CLASSIC ROLLS 7

Tuna/Avocado*

Salmon/Avocado*

Spicy Tuna/Cucumber*

Yellowtail/Scallion* 8

California

Philly

Unagi (BBQ Eel)

Shrimp Tempura

Veggie

Sweet Potato

Spicy Escolar

SASHIMI / NIGIRI

3 pieces sashimi / 2 pieces nigiri

Tuna*

Salmon*

Yellowtail* 8

Mackerel*

Unagi (BBQ Eel)

Ebi (Shrimp)

Escolar*

Octopus* 8

Salmon Roe* Nigiri 12

Tobiko* Nigiri 12

Scallop* 10 Limited quantities

Uni* Nigiri 15 *Limited quantities

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SPECIALTY ROLLS

RAINBOW ROLL* 18

Lump crab / masago / avocado roll topped with tuna, salmon, yellowtail, and avocado

TIGER TEMPURA* 18

Shrimp tempura / lump crab / avocado roll topped with spicy tuna, spicy mayo, kabayaki, tobiko, and sesame

TUNA LOVE* 17

Spicy tuna / cucumber roll topped with ahi tuna, avocado, wasabi aioli, garlic lime, and sesame seeds

RUBY ROLL* 18

Shrimp tempura / spicy tuna roll topped with tuna, spicy sesame sauce, scallions, and sesame seeds

THE LAST SAMURAI* 18

Salmon / cucumber / avocado roll topped with yellowtail, avocado, tobiko, and scallions

ALLIGATOR* 17

Shrimp tempura / spicy tuna / cream cheese roll topped with BBQ eel, avocado, spicy mayo, kabayaki, wasabi aioli, tobiko, and sesame seeds

MONSTER ROLL* 21

Tuna / salmon / yellowtail / shrimp tempura / spicy tuna / kani / avocado / masago roll topped with house fire sauce, kabayaki and sesame seeds. 10 pc.

FIRECRACKER* 17

Salmon / cucumber / avocado roll topped with spicy salmon, pickled soy jalapeños, house sriracha, scallions, and sesame seeds

COWBOY ROLL* 21

Shrimp tempura / avocado / daikon roll topped with filet mignon, tempurako, fire sauce, kabayaki, scallions, sesame seeds

SUNSET* 18

Spicy salmon / avocado roll topped with seared salmon, tempurako, spicy mayo, kabayaki, scallions, sesame seeds

DRAGON ROLL 18

BBQ eel / kani / cucumber roll topped with avocado, masago, kabayaki, and sesame seeds

SALMON CRAB BAKE 21

Kani / masago / avocado roll wrapped in salmon, topped with lump crab, then baked and drizzled with kabayaki, lime aioli, scallions, sesame seeds

SOUTHERN CALI 15

Tempura fried California roll, topped with spicy mayo and kabayaki

CRAB FEAST 19

Tempura fried Old Bay soft shell crab / jumbo lump crab / kani / cucumber roll topped with masago, kabayaki, and black sesame

SPICED SPUD 16

Tempura sweet potato / cream cheese / carrot roll topped with avocado, spicy sesame sauce, kabayaki, tempurako, black sesame

SUSHI BURRITOS

Nori wrapped and served with house-made sweet potato chips or furikake fries (+3) and spicy mayo dipping sauce.

Tempura any burrito! +3

FIGHTING FISH SUSHI BURRITO* 18

Choice of tuna, salmon, shrimp tempura, or yellowtail (+2) with kani / masago / avocado / pickled red onion and daikon / garlic lime / kabayaki / sesame seeds

PEPPERITO* 18

Choice of tuna, salmon, shrimp tempura or yellowtail (+2) with spicy kani / masago / avocado / pickled red onion and jalapeño / garlic lime / sesame seeds

LOCHNESS BURRITO* 18

Smoked salmon with avocado / cream cheese / pickled onions / mixed salad / chipotle caper sauce / garlic lime

ELECTRIC EEL RITO 18

BBQ eel / shrimp tempura / spicy kani / cream cheese / mixed salad / avocado / garlic lime / kabayaki / sesame seeds

MAIN

CHIRASHI* 30

15 pc. Chef's choice sashimi served over sushi rice and salad, with mixed pickled & fresh vegetables

FIGHTING FISH POKE DON* 18

Make your own poke bowl with your choice of fish and your choice of style: Tuna, Salmon, or Yellowtail (+2) with Hawaiian, Spicy Diablo, or Yuzu Ponzu marinade. Served over rice with kani / masago / mixed pickled & fresh veg/fruit.

DON CARNIVORE* 29

Char-grilled filet mignon / chimichurri / sweet soy pepper sauce / baby bok choy / rice

DON HERBIVORE 15

Fried tofu / sweet sesame soy sauce / sushi rice / mixed pickled & fresh vegetables

SEAFOOD MAC 'N CHEESE 26

Jumbo seared scallops and shrimp over rotini with smoked gouda cream sauce

'FISH AND CHIPS' 34 Limited Orders Daily Dry-battered, whole head-on snapper in spicy soy red chili pepper sauce. Served with house-made furikake fries and wasabi ketchup

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