

SMALL DISHES

KANI SALAD 18

CRAB, MASAGO, CUCUMBER
SCALLION & SPICY MAYO, TEMPURA FLAKES

TATAKI

SALMON 24 • TUNA 24 • OR TORO 28

FLASHED SEARED, TOPPED WITH MANGO, ONION, TOMATO, YUZU
PONZU SAUCE

CRUDO 24

TUNA • SALMON • YELLOW TAIL • LAVRAKI

THINLY SLICED, YUZU-ORANGE SAUCE, SHISO

CRISPY RICE 22

SPICY TUNA • CRAB SALAD • OR SPICY SALMON

AVOCADO, FURIKAKE, SPICY MAYO, EEL SAUCE, MASAGO

AVOCADO BOMB 22

HALF AVOCADO FILLED WITH

SPICY TUNA • CRAB SALAD • OR SPICY SALMON

SPICY MAYO, EEL SAUCE, TEMPURA FLAKES



OMAKASE

CHEF'S SELECTION ONLY

POSEIDON'S PLATTER 140

10 PIECES OF SUSHI • 12 PIECES SASHIMI
SPICY TUNA ROLL • SALMON AVOCADO ROLL

NEPTUNE'S BOAT 180

8 PIECES OF SUSHI • 8 PIECES SASHIMI
YOU PICK ANY 4 ROLLS

SAKE



HAKUSHIRA GINJO 300 ML

MELLOW FRUIT, HINTS OF BROWN BUTTER HONEY
RICH FLORAL

BOTTLE

45

HAKUSHIRA JUNMAI-DAIGINJO 300 ML

MEDIUM-LIGHT BODY, EARTHY TONES
BRIGHT CITRUS & CREAMY

60

SNOW BEAUTY NIGORI, UNFILTERED 300 ML

EARTHY BALANCE OF CREAMY COCONUT & TROPICAL FRUIT

45

SMOOTHSAIL SPARKLING SAKE 10 OZ CAN

BERRY • PEACH • CUCUMBER-MINT

10



SUSHI MENU

MASTER CHEF
JAY PARK

SIGNATURE ROLLS

ALL ROLLS PREPARED INSIDE-OUT
WITH RICE AND SEAWEED PAPER

THE LEFKES 38

1.5 LB LOBSTER OUT OF THE SHELL, AVOCADO
CUCUMBER, TRUFFLE MAYO, TOBIKO, FURIKAKE

SANTORINI 25

SHRIMP TEMPURA, CUCUMBER, AVOCADO, KING CRAB,
SCALLION, WASABI TOBIKO, SPICY MAYO, KABAYAKI

MYKONOS 28

SPICY TUNA, MASAGO, CUCUMBER, SEA URCHIN "UNI"
FLUKE, YUZU-KOSHU, SHISO

RHODES 25

SPICY KANI, CUCUMBER, SEARED SALMON
AVOCADO, SCALLION, TOBIKO, SPICY MAYO, KABAYAKI

PERSEUS 28

OH TORO, AVOCADO, ARARE
KABAYAKI, TRUFFLE MAYO, SRIRACHA

SPARTAN 28

SHRIMP TEMPURA, CUCUMBER, AVOCADO
UNAGI, KABAYAKI SAUCE

HADES TRYDENT 25

YELLOW TAIL, AVOCADO, JALAPEÑO
SCALLION, WASABI TOBIKO, SRIRACHA

MEDUSA 28

SOFT SHELL CRAB TEMPURA, MASAGO, CUCUMBER
AVOCADO, KABAYAKI, SPICY MAYO

THE FIRE CRAKER 28

SPICY CRAB, TEMPURA FLAKES, MASAGO, SCALLION
SPICY TUNA, CRISPY ONION FLAKES, KABAYAKE

ANGRY TUNA 28

SPICY TUNA, AVOCADO, TUNA, SCALLION
GARLIC FLAKES, SRIRACHA, KABAYAKE

DYNAMITE 28

SPICY TUNA, AVOCADO, CUCUMBER, SEARED YELLOWTAIL
ONION FLAKES, CHEF'S SPICED SOY SAUCE

SEARED TORO ROLL 36

SHRIMP TEMPURA, AVOCADO, CUCUMBER, SHISO
SEARED TORO, FRIED GARLIC FLAKES, KABAYAKE
BALSAMIC SAUCE, TOBIKO

MEGALOS EUPHORIA 32

SHRIMP TEMPURA, ASPARAGUS, AVOCADO
CUCUMBER, SPICY SCALLOP, SHRIMP, CRAB
MASAGO, SCALLION, SOY PAPER

TRADITIONAL

SUSHI ● SASHIMI

INSIDE-OUT ROLLS ● HAND-ROLLS

	SUSHI OR SASHIMI	INSIDE-OUT ROLL OR HAND-ROLL
KANI	6	18
TUNA	6	18
SALMON	6	18
SEARED SALMON	6	18
YELLOWTAIL	6	18
FLUKE	6	18
SHRIMP	6	18
EEL	6	18
FATTY TUNA	15	35
		HAND-ROLL ONLY
SCALLOP	8	24
SALMON ROE	6	18
FLYING FISH ROE	6	18
SEA URCHIN	15	35

ADD ANY OF THE FOLLOWING TO ANY ROLL 2
CUCUMBER ● AVOCADO ● ASPARAGUS
ONION FLAKES ● TEMPURA FLAKES
SCALLION TOBIKO

SALMON LOVER ROLLS

SOLOMON FRESCO 24

SALMON, SHRIMP TEMPURA, AVOCADO, CUCUMBER
LEMON, SPICY MAYO, KABAYAKE, TEMPURA FLAKES

ANGRY SALMON 24

SPICY SALMON, AVOCADO, CUCUMBER
SEARED SALMON, ONION & TEMPURA FLAKES, KABAYAKE

LEFKES PHILLY 24

SALMON, CREAM CHEESE, CUCUMBER, AVOCADO

SHRIMP TEMPURA ROLLS

ZESTOS CARIDEA 26

SHRIMP TEMPURA, AVOCADO, SPICY TUNA, SCALLION
SPICY MAYO, EEL SAUCE, TEMPURA FLAKES

ANTIOCH 26

SHRIMP TEMPURA, AVOCADO, CUCUMBER
YELLOWTAIL, SCALLION, KABAYAKE

VEGETABLE ROLL

SWEET POTATO CRUNCH 22

ASPARAGUS, AVOCADO, CUCUMBER, RICE
SWEET POTATO TEMPURA CRUNCH, KABAYAKI

SIDE SAUCES 3

TRUFFLE MAYO ● EEL SAUCE
SPICY MAYO ● CHEF'S SPICED SOY
PONZU SAUCE