



## ~SUSHI~

### STARTERS

<b>EDAMAME</b> - salted	<b>\$10.00</b>
<b>MISO SOUP</b> - Tofu, seaweed, scallions	<b>\$9.95</b>
<b>SALMON MISO SOUP</b> - seaweed, scallion, salmon chunks	<b>\$14.95</b>
<b>SEAWEED SALAD</b> - fresh seaweed, cucumber, mango, eel sauce	<b>\$14.00</b>
<b>SPICY SASHIMI SALAD</b> - romaine lettuce, cucumber, avocado, mango, mustard soy dressing, salmon and tuna cubes mixed with spicy mayo, scallion, crunch, masago	<b>\$19.95</b>
<b>SEAFOOD SALAD</b> - crabstick, surf clam, octopus, marinated squid, cucumber, mango, seaweed salad, eel sauce, spicy sauce	<b>\$18.95</b>
<b>TATAKI SALAD</b> - seared black peppered tuna, seaweed salad, ginger dressing, garlic chili oil, scallion, sesame seed, fried onions leeks	<b>\$18.95</b>
<b>BEEF TATAKI</b> - seared rib-eye steak, yuzu-soy dressing, fried onion, scallion, sweet sauce	<b>\$30.95</b>
<b>TUNA POKE</b> - fresh tuna, scallion, avocado, mango, crunch, eel sauce, spicy sauce, sweet chili mayo, seaweed salad, masago	<b>\$20.50</b>
<b>FRIED TUNA SALAD</b> – Fried tuna, special sauce, eel sauce, scallion, sesame seed, seaweed salad	<b>\$20.50</b>
<b>SHRIMP TEMPURA</b> – 4 pieces Shrimp	<b>\$19.95</b>
<b>TEMPURA MIX</b> - 2 pcs shrimp, 3pcs vegetables	<b>\$17.50</b>
<b>VEGGIE TEMPURA</b> - 5 pcs of vegetables	<b>\$15.50</b>
<b>CRUNCHY CRAB</b> - 2 pcs fried soft shell crab, mango salsa, eel sauce, scallions	<b>\$18.50</b>



## SASHIMI AND NIGIRI

	Sashimi (4pcs)	Nigiri (2pcs)
Tuna	\$15.95	\$12.95
Scorch Tuna	-----	\$13.95
Salmon	\$13.95	\$12.95
Scorch Salmon	-----	\$13.95
Yellowtail	\$13.95	\$12.95
Scorch Yellowtail	-----	\$13.95
Escolar	\$13.95	\$12.95
Smoked BBQ Eel	\$17.00	\$14.95
Mackerel	\$12.95	\$12.95
Boiled Shrimp	\$13.95	\$12.95
Octopus	\$13.95	\$12.95
Surf Clam	\$13.95	\$12.95
Crabstick	\$11.95	\$10.95
Tobiko	\$15.95/2pcs	\$14.50
Salmon Roe	\$18.50/2pcs	\$17.50

## REGULAR ROLLS

	Makimono (8pcs)	Temaki (1pc)
<b>TUNA MAKI</b> (8) - fresh tuna, mango, scallion	\$15.50	\$12.95
<b>SALMON MAKI</b> (8) - salmon, cucumber, scallion	\$14.50	\$12.95
<b>YELLOWTAIL MAKI</b> (8) - yellowtail, avocado, scallion	\$14.50	\$13.95
<b>TEMPURA MAKI</b> (8) - Shrimp tempura, garlic mayo, avocado, eel sauce, sesame seed	\$15.00	\$12.95
<b>CALI MAKI</b> (8) -avocado, crabstick, mango, cucumber, Japanese mayo, masago	\$15.00	\$12.95
<b>SALMON SKIN MAKI</b> (8) - fried salmon skin, cucumber, scallions, eel sauce, sesame seed	\$14.50	\$12.95
<b>EEL MAKI</b> (8)-bbq smoked eel, cucumber, scallions, eel sauce, sesame seed	\$16.50	\$14.50
<b>VEGGIE MAKI</b> (8) - cucumber, avocado, mango, soy paper	\$13.00	\$13.00
<b>SPICY TUNA MAKI</b> (8) - Spicy tuna, red bell pepper, scallions	\$16.00	\$13.50
<b>PHILI MAKI</b> (8) - cream cheese, salmon, spicy mayo, avocado, scallions, sesame seed	\$15.00	\$12.95
<b>FURAI MAKI</b> (8) – tempura fried, chopped mix fish, special sauce, scallions	\$17.50	-----



## WHARF SPECIAL ROLLS

<b>TARANTULA(8)</b> - (in) fried soft shell crab, crabstick salad, (out) smoked bbq eel, Japanese mayo, eel sauce, red tobiko	<b>\$24.95</b>
<b>RAINBOW CRUNCH(8)</b> - (in)avocado, shrimp tempura, mango, (out)crunchy crabstick salad, tuna, salmon, tobiko	<b>\$23.95</b>
<b>WHARF SPECIAL(8)</b> – (in)smoked bbq eel, salmon, mango, scallion, (out) escolar, crunchy spicy tuna, spicy mayo, eel sauce, slice of lime, black tobiko	<b>\$25.95</b>
<b>UZUMAKI(8)</b> - (in) tuna, avocado, cucumber, mango (out) yellowtail, salmon, plum sauce, scallion, salmon roe	<b>\$24.95</b>
<b>FUJIMAKI(8)</b> - (in)shrimp tempura, cream cheese, avocado (out)seared salmon, yummy sauce, crunchy crab salad, eel sauce, masago	<b>\$23.95</b>
<b>LOVERS DELIGHT(8)</b> - (in)crunchy spicy tuna, avocado, cucumber (out)salmon, scallion, spicy mayo, sriracha sauce	<b>\$22.95</b>
<b>WILD SAKURA(8)</b> - (in)tuna, salmon, avocado, spicy mayo, scallion (out)soy paper, panko fried shrimp, gekikara sauce, black tobiko	<b>\$23.95</b>
<b>SAITAMA(8)</b> - (in)shrimp tempura, cream cheese, salmon, scallion (out)tempura fried, jalapeno, eel sauce, spicy mayo, spicy sauce	<b>\$22.95</b>
<b>FIRESTORM(8)</b> - (in)crunchy crab salad, spicy mayo, mango, panko fried shrimp (out)seared salmon, orange mayo, crunchy crab salad, spicy mayo, eel sauce	<b>\$26.95</b>
<b>CADILLAC(8)</b> - (in)salmon, seaweed salad, mango, (out)seared pepper tuna, pink sauce, eel sauce, scallion, sesame seeds	<b>\$22.95</b>
<b>TSUNAMI(5)</b> - (in)spicy yellowtail, avocado, cucumber, shrimp tempura (out)seared yellowtail, tempura crunch, sweet chili sauce, eel sauce, sesame seed	<b>\$24.95</b>
<b>DYNAMITE(8)</b> - (in)crabstick salad, crunch, avocado, mango, spicy mayo (out)seared scallop, spicy mayo, eel sauce, scallion, masago	<b>\$22.95</b>
<b>SURF &amp; TURF</b> - (in)Shrimp tempura, crabstick salad, seared (out)seared Rib-Eye Steak, eel sauce, fried onions, sesame seed	<b>\$35.95</b>



## SAKE & JAPANESE BEER

<b>Kirin Ichiban</b> <i>(Japan's Premium Beer)</i>	\$10.00
<b>Sho-Chiku Bai Sake (Served Hot or Cold)</b> <i>The most traditional sake. In order to enjoy its traditional Junmai character in full, serving it warm is recommended.</i>	\$13.00
<b>Gekkeikan Black &amp; Gold Junmai Sake</b> <i>Sake made with rice milled to 70 % for a rich, complex sipping sake</i>	\$39.00 (per bottle 750ml)
<b>Sho-Chiku Bai "SHO" Ginjo Nigori Sake</b> <i>Coarsely-filtered and the sweetest of all types of sake</i>	\$36.00 (per bottle 720ml)
<b>Murai Sigidama Junmai Ginjo Sake</b> <i>This beautiful saké is lush and fruity with a weighty mouthfeel and a light and dry finish</i>	\$26.00 (per bottle 300ml)
<b>Pure Snow Junmai Nigori Sake</b> <i>Light with delicate creamy flavour that compliment a wide range of foods. Serving it cold is recommended.</i>	\$25.00 (per bottle 300ml)
<b>Pure Dusk Junmai Daiginjo Sake</b> <i>Fragrant bouquet and complex flavour compliment delicate foods such as sashimi.</i>	\$26.00 (per bottle 300ml)
<b>Pure Dawn Junmai Ginjo Sake</b> <i>Full flavour profile that is clean and well-structured and compliments a wide range of foods.</i>	\$25.00 (per bottle 300ml)
<b>Momokawa "G" Joy Genshu Sake</b> <i>A rich, genshu style saké that is big and bold with fruit aromas</i>	\$48.00 (per bottle 750ml)
<b>Sho-Chiku Bai Sake Nigori Sake (Unfiltered)</b> <i>Creamy and the sweetest of all types of sake. Serving it cold is recommended.</i>	\$18.00 (per bottle 375ml)