

## JAPANESE TAPAS

### VEGETABLES

- EDAMAME WITH SEA-SALT /7
- GARLIC SOY EDAMAME /8
- SEAWEED SALAD /10
- CUCUMBER SUNOMONO wakame, vinaigrette /8
- FILED GREEN SALAD tomatoes, cucumbers, sprout, ginger dressing /10
- SPICY ADDICTING CUCUMBER spicy tangy goma dressing /10
- MISO EGGPLANT /10
- AGEDASHI TOFU fresh ginger, dashi broth, negi /10
- POTATO CROQUETTE (2p) /6
- YUZU SHISHITOH PEPPERS /10
- SEASONAL VEGETABLE TEMPURA /16
- BRUSSELS SPROUTS TEMPURA /11

### SEAFOOD

- CRISPY RICE w/SPICY TUNA JALAPEÑO /13
- CRISPY SESAME TUNA diced tuna, Chile, negi, wonton chips /20
- SALMON SKIN SALAD masago, cucumbers, tomatoes, bonito, ponzu, sprout /16
- SEAFOOD SPRING ROLL (1p) /6
- SHRIMP SHUMAI STEAMED (3P) /8
- SNOW CRAB & OCTOPUS SUNOMONO /18
- POPCORN SHRIMP TEMPURA w/CREAMY SAUCE /18
- TIGER PRAWN TEMPURA (5P) /18
- SOFT SHELL CRAB TEMPURA /18
- GRILLED WHOLE FRESH SQUID /23
- POPCORN LOBSTER TEMPURA with creamy sauce /30
- SHRIMP & AVOCADO SALAD tomatoes, enoki, cucumbers sprout /18
- TUNA STUFFED SHISHITOH PEPPERS (4P) /13
- SESAME CRUSTED TUNA SASHIMI w/ garlic spinach /20
- HAMACHI SASHIMI WITH CRISPY JALAPEÑO /23
- CUCUMBER, CILANTRO, w/YUZU SOY SAUCE
- TUNA TATAKI WITH JAPANESE SALSA /20
- CUCUMBERS, ONION, TOMATOES, CILANTRO, PONZU SAUCE
- SALMON & AVOCADO CARPACCIO /25
- SALMON SASHIMI, AVOCADO, FILED GREEN, YUZU, EXTRA VIRGIN OLIVE OIL
- BLUE FIN TUNA & AVOCADO CARPACCIO /28
- BLUE FIN TUNA SASHIMI, AVOCADO, FILED GREEN, YUZU, EXTRA VIRGIN OLIVE OIL
- JUMBO SCALLOPS CARPACCIO /25
- JUMBO SCALLOP SASHIMI, CUCUMBERS, YUZU, EXTRA VIRGIN OLIVE OIL
- SASHIMI TRIO 23
- HAMACHI SASHIMI w/JALAPEÑO & SALMON SASHIMI & TUNA TATAKI

### MEAT

- KUROBUTA PORK SAUSAGE karashi mustard /13
- BEEF TATAKI garlic ponzu sauce /15
- HOME MADE JAPANESE BEEF GYOZA (5PC) /17
- CHICKEN & ONION SKEWERS 2(2P) /6
- PRIME BEEF & SHISHITO SKEWERS (2P) /13
- LAMB RACK (1P) SKEWERS /10
- ASSORTED SKEWERS (5P) chicken, beef, lamb, salmon, shrimp /25

### FAMILY SIZE FRIED RICE

- EGG & SCALLION 12 /VEGETABLE FRIED RICE /15
- CHICKEN FRIED RICE 16 /WAGYU BEEF FRIED RICE /20
- SPICY SEAFOOD FRIED RICE /20
- ROKKAN FRIED RICE (COMBINATION) /20

ROKKAN

## SOUP & NOODLES

- CLASSIC MISO SOUP tofu, wakame, negi /5
- SPICY SHORT RIB SOUP tofu, negi, onion, vegetables /18 (POT)
- NABEYAKI UDON NOODLES SOUP mix tempura, chicken, egg, wakame, negi /20
- SEAFOOD UDON NOODLES SOUP mix tempura, salmon, scallops, shrimp, egg /25
- YAKISOBA STIR FRIED NOODLES /20
- CLASSIC SHOYU RAMEN (soy base) pork or chicken /17 half size /9
- TONKOTSU RAMEN pork or chicken /17 half size /9
- SPICY TONKOTSU RAMEN pork or chicken /20 half size /12
- SEAFOOD RAMEN /25 spicy 27
- SPICY LOBSTER RAMEN 28 < LIMITED!**

## BUILD YOUR OWN BENTO BOX \$25

Served with mix tempura, miso soup, rice, your choice of roll and item below

### CHOOSE ROLL

- CALIFORNIA / SPICY TUNA / SALMON / TUNA / EEL CUCUMBER /
- VEGETABLE ROLL / SALMON AVOCADO ROLL

### CHOOSE ITEM

- CHICKEN TERIYAKI / GRILLED SALMON / CHICKEN CUTLET
- CHICKEN NUMBAN / SALMON SASHIMI / MIX SASHIMI
- TOFU STEAK / JAPANESE FRIED CHICKEN
- SHOT RIB BBQ (\$3) Supplement / NY STEAK (\$5) Supplement

Any substitute add \$2

## ENTREE

Served with miso soup and rice

- FREE RANGE CHICKEN TERIYAKI /25
- WAGYU BEEF BOWL braised beef, onion, egg, negi /15
- GRILLED SALMON TERIYAKI /28
- 13OZ. BLACK ANGUS NY STRIP three dipping sauces /38
- MISO BLACK COD with baked eggplant /38
- MISO MARINATED SHORT RIB BBQ /32
- CHICKEN NAMBAN hot and sweet chicken with tar tare sauce /26
- GRILLED RACK OF LAMB with sweet saikyo miso /33
- WAGYU BEEF SLIDERS 20 / SALMON SLIDERS /18

## KIDS BENTO \$13

FOR REAL KIDS UNDER 12 "NO TAKE OUT"

- CHICKEN TERIYAKI, EDAMAME, MISO SOUP and ICE CREAM

## SUSHI AND SASHIMI SAMPLER

- ABURI SUSHI SAMPLER 18 -5KINDS OF BLOWTORCH NIGIRI SUSHI
- SASHIMI SAMPLER 18 -CHEF'S CHOICE 7PC SASHIMI
- SASHIMI DELUXE 40 -CHEF'S CHOICE 18PC SASHIMI
- SUSHI SAMPLER 18 -CHEF'S CHOICE 7PC NIGIRI SUSHI
- SUSHI DELUXE 35 -CHEF'S CHOICE 16PC NIGIRI SUSHI AND ROLL
- HALF & HALF 40 -CHEF'S BEST SUSHI & SASHIMI PLATTER



**SUSHI BAR**  
**SIGNATURE ROLLS**

RAW ROLL

- YELLOW TAIL JALAPEÑO ROLL 18** HAMACHI, CUCUMBER, TOP/CILANTRO, CRISPY JALAPEÑO, YUZU SOY SAUCE ON THE SIDE
- I LOVE TUNA ROLL 20** SPICY TUNA, CUCUMBER ROLL TOPPED FRESH BIG EYE TUNA, CILANTRO, CRISPY JALAPEÑO
- B3UNIT6 ROLL 18** TUNA, SALMON, HAMACHI, SHRIMP, EEL, MASAGO, CUCUMBER, AVOCADO, TOPPED W/CRUNCH AND EEL SAUCE
- CREAMY SALMON ROLL 16** MISO CREAM CHEESE, CUCUMBER, AVOCADO TOPPED SALMON TARE TAR, SALMON CAVIAR
- OLD FORT ROLL 22** SALMON CUCUMBER ROLL TOPPED BAKED SHRIMP, AVOCADO SAUCE WITH SPICY MISO SAUCE ON THE TOP
- ROKKAN ROLL 18** TIGER PRAWN TEMPURA, CUCUMBER, TOPPED OUR SIGNATURE SPICY TUNA AND SCALLION
- CRISPY PHILLY ROLL 20** LIGHTLY FRIED CHEESE, CUCUMBER, AVOCADO TOP SALMON SASHIMI, MASAGO, CREAMY & EEL SAUCE
- GOLDEN RAINBOW ROLL 22** SNOW CRAB, CUCUMBER, AVOCADO TOPPED TUNA, SALMON, HAMACHI, SHRIMP & AVOCADO
- MAKE ME CRAZY ROLL 22** SPICY SALMON, CRAB, CRANACH ROLL TOPPED WITH EEL, AVOCADO AND MANGO

FULLY COOK ROLL

- SHRIMP TEMPURA CRUNCH ROLL 12** TIGER PRAWN TEMPURA, CRAB, AVOCADO, CUCUMBER CRUNCH & EEL SAUCE ON TOP
- CRISPY SALMON ROLL 16** SALMON SKIN, MISO MARINATED CREAMY CHEESE, MASAGO, CUCUMBER, AVOCADO SEAWEED OUTSIDE
- POPCORN SHRIMP TEMPURA ROLL 20** SPICY TUNA ROLL, CUCUMBER TOPPED W/ POPCORN SHRIMP TEMPURA WITH CREAMY SAUCE
- CATERPILLAR ROLL 22** fresh water eel, cucumber, cream cheese, avocado, masago on top
- DYNAMITE SPIDER 20** SOFT SHELL CRAB, CUCUMBER, AVOCADO, MASAGO, TOPPED SEARED SPICY TUNA WITH EEL SAUCE
- DRAGON ROLL 22** TIGER PRAWN TEMPURA, CUCUMBER ROLL TOPPED WITH EEL AND AVOCADO
- BAKED CRAB ROLL 15** AVOCADO ROLL TOPPED BAKED SNOW CRAB, MASAGO
- GOAT PEPPER CONCH ROLL 16** CALIFORNIA ROLL TOP W/ AVOCADO, SPICY BAKED GOAT PEPPERED CONCH, SCALLOP SAUCE
- SURF & TURF ROLL 25** TIGER PRAWN TEMPURA, CREAM CHEESE, CUCUMBER TOPPED SWEET & HOT WAGYU BEEF, CRUNCH ON TOP
- BAHAMIAN DREAM ROLL 20** CRACKED CONCH, CUCUMBER, AVOCADO, MASAGO ROLL TOPPED WITH JAPANESE SALSA
- LOBSTER DYNAMITE ROLL 35** CALIFORNIA ROLL TOP W/BAKED CREAMY LOBSTER, SCALLOP, ENOKI MUSHROOM, MASAGO
- CARIBBEAN ROLL 25** LOBSTER TEMPURA, CUCUMBER, AVOCADO, MANGO, MASAGO ROLL W/ SWEET CURRY SAUCE ON THE SIDE

**FROM THE MARKET**  
**SUSHI OR SASHIMI ORDER PER PIECE**

- MAGURO - TUNA 4.5 / SAKE - SALMON 4.5
- HAMACHI - YELLOWTAIL 4.5 / HOTATE - SCALLOPS 4
- IKA - SQUID 4 / UNAGI - FRESH WATER EEL 5
- EBI - STEAMED SHRIMP 4 / AMAEBI - SWEET SHRIMP 7
- TAKO - OCTOPUS 4 / IKURA - SALMON CAVIAR 7
- SABA - JAPANESE MACKEREL 4 / KANI - SNOW CRAB 7
- MASAGO - SMELT EGG 3 / FOIE GRAS 10
- UNI - SEA URCHIN M/P

**ASK ABOUT DAILY SPECIAL!**

- CHIRASHI DONBURI chef's best assorted sashimi top of sushi rice with miso soup / 35
- UNAGI DONBURI grilled fresh water eel top of steamed rice with miso soup / 30

all side souses will charge \$2 per order on the top complimentary

Dishes may vary in preparation time. Your dish will be brought to your table as it is prepared.

Please inform your waiter of any allergies you may have. tamari (gluten free), low sodium soy available on request. Consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illness.

PRICE IS NOT INCLUDED 12% VAT / 15% SERVICE CHARGE WILL BE ADD

**CUT OR HAND ROLL MAKI SEAWEED OUT SIDE (6P)**

- AVOCADO MAKI 5
- CUCUMBER MAKI 5

- TUNA MAKI 9 / SALMON MAKI 9
- NEGI & HAMACHI MAKI 13

**INSIDE OUT RICE OUT SIDE (8PC)**

- VEGETABLE ROLL 7 / CALIFORNIA ROLL 10
- SPICY SALMON 13 / SPICY TUNA 13
- SNOW CRAB CALIFORNIA 14 / EEL CUCUMBER 10
- SWEET POTATOES TEMPURA ROLL / 10
- SHRIMP TEMPURA ROLL 12 / SALMON TEMPURA ROLL 15