

## Zen-Sai

<b>Ceviche of Diver Scallops</b> Mango, Ginger & Lime Salsa	15
<b>Big Eye Tuna Tataki Tower</b> Daikon Chips, Cold Pressed Sesame Seed & Eel Sauce	19
<b>Seabass and Salmon Pinwheels</b> Ginger Crisps, Asam Manis Sauce, Szechuan Peppercorns	15
<b>Hamachi and Avocado Sashimi</b> Black Strap Rum & Lime Dipping Sauce	18
<b>Kanisu</b> Crabmeat Stick, Avocado, Masago, Cucumber & Rice Vinegar Sauce	14
<b>Miso Soup</b> Tofu & Seaweed	7
<b>Asian Green Salad</b> Ginger Ponzu Vinaigrette	7
<b>Hiyashi-Wakame Seaweed Salad</b> Satsuma Mandarin & Sesame Seeds	7
<b>Spicy Lobster Martini</b> Cucumber Salad, Sushi Rice, Wasabi Mayonnaise & Peas	28
<b>Fried Soft Shell Crab</b> Mai-Fun Noodles & Ponzu Sauce	24
<b>Salmon Tartare</b> Alfalfa Sprouts, Wasabi Cream	18

## Nigiri

<b>Tamari Glazed Shiitake Mushroom</b>	6
<b>Avocado &amp; Spiced Miso Paste</b>	6
<b>Salt &amp; Vinegar Cured Mackerel</b>	6
<b>Alaskan King Crab &amp; Avocado</b>	7
<b>Cuttlefish Smoked Salmon Nori</b>	6
<b>Teriyaki Beef &amp; Daikon</b>	6

## Maki

<b>Vegetarian Roll</b> Spinach, Asparagus, Mango, Kampyo, Squash, Tomatoes & Radicchio Sesame Ponzu Dressing	14
<b>Salmon Roll</b> Cooked Salmon Skin, Raw Salmon, Masago, Cucumber, Scallions & Nori	16
<b>Kaleidoscope Roll</b> Riceless Fish Roll with Tuna, Salmon, Hamachi & Avocado Rolled in Daikon	18
<b>BBQ Eel Roll</b> Mango, Coconut, Crabmeat Stick & Black Sesame Seeds	16
<b>Spicy Scallop Roll</b> Avocado, Cucumber, Masago & Scallions Sesame Seeds & Spicy Asian Sauce Kimchee Drops	18

## Jumbo Maki

<b>Shrimp Tempura</b> Crabmeat, Cucumber, Masago, Mango & Avocado	21
<b>Spicy Tuna and Cooked Mahi Mahi</b> Tuna, Mahi Mahi, Spicy Mayonnaise, Rice & Nori Olives, Almonds & Raisins	19
<b>Soft Shell Crab</b> Asparagus, Avocado, Boursin Cheese & Masago Wrapped in a thin Egg Crêpe	24
<b>Volcano Roll</b> Crab, Conch, Masago & Quail Egg with Spicy Pepper Mayonnaise & California Rolls	23

## Oshi

<b>Smoked Salmon</b> Tobiko, Cream Cheese & Avocado in Sweet Soy Sauce & Salmon Skin Crisp	16
<b>Rainbow of Hamachi</b> Salmon & Tuna with Mango Jelly	17
<b>Beef Teriyaki Platter</b> Beef Tenderloin, Daikon & Teriyaki Sauce	18

## Caviar

<b>1oz Royal Sterling</b>	MP
<b>1oz Sevruga</b>	MP
<b>1oz Osetra</b>	MP

## Blue Sea Dipping Sauces

Tamari, Ponzu, Asam Manis, Thai Peanut, Eel & Kimchee

\*Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We recommend ordering your food well done.