



SUSHI

SPECIAL SUSHI

SALADS

- GARDEN SALAD** | 7.5
Fresh Salad with Ginger Dressing
- WAKAME SALAD** | 6.5
Green Seaweed Salad with Cucumber & Sesame
Add Shrimp or Tako | 6
Add Salmon* or Tuna* | 7
- AVOCADO & SEAWEED SALAD** | 11
Avocado and Wakame Seaweed
with Ginger Dressing
- MISO CITRUS FISH SALAD*** | 13
Fresh Fish & Cucumber Salad
- SUNOMONO** | 14
Seared Tuna, Marinated Cucumbers
Scallion, Sesame & Ponzu

STARTERS

- MISO SOUP** | 5
- EDAMAME** | 7
Boiled Green Soy Beans; Lightly Sea Salted
(organic & local when in season)
- GYOZA** | 11
Japanese-Style Dumplings Filled with
Ground Pork & Vegetables with Ponzu Sauce
- SASHIMI APPETIZER*** | 17
Tuna, Salmon, Kanikama & Yellowtail

NIGIRI / SASHIMI

(Two pieces / Three pieces)
Sashimi | +1
Hand Roll | +1

- MAGURO***/Tuna | 8
- HAMACHI***/Yellowtail | 8
- SAKE***/Salmon | 7
- EBI**/Shrimp | 6.5
- SUZUKI***/Striped Bass | 7
- TAKO**/Octopus | 7
- UNAGI**/Eel | 6.5
- TOBIKO***/Flying Fish Roe | 6
- HOUSE CURED SALMON*** | 7

SUSHI REGULAR* | 26
6 Pieces of Sushi with Tuna Roll

SAKE DON* | 32
4 Salmon Nigiri, 4 Salmon Sashimi
Traditional Salmon Roll

SASHIMI DINNER* | 32
Chef's Choice Assorted Fish

CHIRASHI DINNER* | 26
Chef's Choice Assorted Fish
Seasoned Rice

OMEGA 3* | 40
Red Dragon, Godzilla & Monster

FIVE FAVORITE ROLLS* | 40
California, Spicy Tuna, Pink Zebra
Traditional Tuna & Caterpillar

HAND ROLL TRIO* | 18
Spicy Tuna, Hamachi & Salmon Avocado

TUNA POKE BOWL* | 18
Sesame Ponzu Tuna, Avocado, Cucumber
Edamame, Kaiware Sprouts, Seaweed
Scallion & Seasoned Rice

MAKI

- CUCUMBER MAKI** | 6
- TEMPURA SWEET POTATO** | 6.5
- AVOCADO MAKI** | 7
- GREEN MAKI**/Avocado & Cucumber | 7
- TRADITIONAL TEKKA MAKI***/Tuna Roll | 7
- TEKKA MAKI***/Tuna Roll | 8
- HAMACHI MAKI***/Yellowtail & Scallion | 8
- UNAGI MAKI**/Roasted Eel & Scallion | 7
- SAKE MAKI***/Salmon & Cucumber | 8

- SALMON AVOCADO*** | 8
- EEL AVOCADO** | 7.5
- CALIFORNIA**/Cucumber, Crab, Avocado | 7.5
- PHILADELPHIA*** | 8
- SPICY TUNA*** | 8
- SPICY SALMON*** | 8
- SPICY SCALLOP*** | 10
- SHRIMP TEMPURA** | 10
Shrimp Tempura & Cucumber Inside

HOUSE SPECIAL MAKI

- CATERPILLAR*** | 12
Spicy Tuna with Avocado Outside
- MONSTER*** | 15
Spicy Salmon Inside Tempura Battered
with Spicy Kanikama & Tobiko
- GODZILLA*** | 15
Spicy Tuna Inside Tempura Battered
with Wakame Seaweed
- SEARED TUNA CRUNCH*** | 12
Spicy Seared Tuna & Scallion
with Tempura Flake
- RAINBOW*** | 15
California Roll with Tuna, Yellowtail
Salmon, White Fish, Shrimp & Avocado
- SPIDER** | 15
Soft Shell Crab, Cucumber
Sun-Dried Tomato & Kaiware Sprouts Inside
- PINK ZEBRA** | 15
Shrimp Tempura, Cucumber
with Avocado Inside & Spicy Kanikama Outside

EL FUEGO 85 | 16
Spicy Tuna, Cucumber, Tempura Flake Inside
Tuna, Avocado, Habenero & Eel Sauce

POMPOUS PIG* | 15
Tataki Seared Sea Scallop
Apple-Wood Smoked Bacon
& Kaiware Sprouts Inside
Red Tobiko & Unagi Sauce Outside

RED DRAGON* | 15
Spicy Tuna Inside & Tuna, Red Tobiko Outside

JAMMIN' SALMON* | 15
House Cured Salmon, Cream Cheese
with Cucumber Inside & Salmon Outside

BLUE WAGYU* | 16
Spicy Blue Crab, Avocado Inside
Seared Wagyu Beef, Red Tobiko, Local Sriracha

SASSY CRUNCH* | 14
Spicy Salmon, Avocado with Tempura Flake Inside
& Salmon, Avocado Outside

Substitutions subject to up-charge
Split charge of +2.00 applies to shared entrées

Visit our other restaurants:



Pomfret, CT



Storrs, CT



Mansfield, CT

* Please be aware that even the freshest raw or partially cooked items can increase your risk of illness. Consumers who are especially vulnerable to foodborne illness should only eat thoroughly cooked seafood & meats.

Managed by Green Valley Hospitality