



# 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** | 10  
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

## SPECIAL SUSHI

- 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\*** | 25  
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\*** | 14  
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

\* 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.

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Storrs, CT



Mansfield, CT

Managed by Green Valley Hospitality