



Sushi Menu

Cut Rolls

Spicy Tuna 16

– Hot chili oil, green onions, togarashi, chopped yellowfin tuna, cucumber, sprouts, toasted sesame seeds

California 16

– Crab, green onion, Japanese mayo, cucumber, avocado, sprouts, toasted sesame seeds

Specialty Rolls

🍣 The ArrowCreek 18

– Shrimp tempura, mango, cucumber, sprouts, topped with blackened tuna, sriracha, and lime juice

🍣 The Legend 18

– Yellowtail, green onion, cucumber, micro cilantro, sprouts, topped with yellowtail sashimi, jalapeño, and lime juice

🍣 The Alaskan 17

– Crab, avocado, cucumber, sprouts, topped with salmon sashimi and toasted sesame seeds

Tropical Caterpillar 18

– Broiled unagi, cucumber, sprouts, mango, topped with avocado and toasted sesame seeds

🍣 Salmon Hand Roll 10

– Bonito flakes, cucumber, sprouts

🍣 Spicy Tuna Hand Roll 10

– Green onion, togarashi, nori, cucumber, sprouts, rice

Shrimp Tempura Hand Roll 12

– Nori, sprouts, cucumber, eel sauce, rice

Sashimi

Served with kazami wasabi, pickled ginger and daikon radish

🍣 Seared Tuna 5 pc \$17 | 10 pc \$32

🍣 Maguro 5 pc \$17 | 10 pc \$32

– Yellowfin tuna

🍣 Hamachi 5 pc \$15 | 10 pc \$28

– Yellowtail (amberjack)

🍣 Sake 5 pc \$15 | 10 pc \$28

– King salmon

Nigiri

Served on Sushi Rice served with Wasabi and Ginger

🍣 Maguro 9

– 2 pieces of sliced yellowfin

🍣 Sake 8

– 2 pieces of sliced salmon

🍣 Hamachi 8

– 2 pieces of sliced yellowtail

🍣 Unagi 9

– 2 pieces of eel

Sake

Gunma Izumi Yamahai Honjozo 18

Sawahime Daiginjo 42

Kumo Nigori Junmai 27

Kikusui Perfect Snow 13

Kikusui Junmai Ginjo 12

Food allergens? Please consult your server as our culinary team is happy to make accommodation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of a foodborne illness.