

SUSHI MENU

SUSHI CHEF: FRANK MARTIN

Sushi is Available in the Bar & Lounge Only

	Nigiri (2piece)	Sashimi (4piece)	Hand roll*
Salmon	6.50	12	8
Yellowtail	7.50	17	9
Tuna	7.50	17	9
Eel	6.50	15	8
Albacore	6.50	15	8

* All Hand rolls are made with avocado and cucumber

SUSHI TAPAS

EDAMAME	5.50
Tender Soybeans, Sea Salt	
POKÉ (Tuna, Salmon, or Hamachi)	16.00
Seaweed, Green Onion, Cilantro, Cucumber, Sesame-Truffle Dressing	
MISO ROASTED KAMA (SALMON OR HAMACHI) LIMITED AVAILABILITY	19.00
Seasoned Seaweed Salad, Ponzu	
NIGIRI FOR TWO	32.00
12 Pieces of the Chef's Selection over rice	
ASSORTED SASHIMI	29.00
10 Piece Assortment of Chef's Choice	
SASHIMI PLATTER	39.00
15 Piece Assortment of Chef's Choice	

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ROLLS

DEL MAR	18.00
in: Dungeness Crab, Tempura Shrimp	
on top: Spicy Tuna, Avocado, Eel Sauce, Sweet Chili Glaze	
MARKET	18.00
in: Spicy Tuna, Tempura Shrimp, Jalapeno	
on top: Hamachi, Avocado, Chili Aioli	
LOBSTER ROLL	23.00
in: Tempura Lobster, Cucumber	
on top: Tuna, Avocado, Jalapeno, Truffle Aioli, Eel Sauce	
PACIFIC (SOY PAPER)	23.00
in: Dungeness Crab, Tempura Lobster	
on top: Hamachi, Avocado, Mango-Habanero	
CRUNCHY	19.00
in: Spicy Tuna, Dungeness Crab, Tempura Shrimp	
on top: Avocado, Chili Aioli, Eel Sauce, Tempura Crunchies	
RANCHO	18.00
in: Spicy Dungeness Crab, Tempura Shrimp	
on top: Salmon, Avocado, Sweet Chili Aioli, Cilantro	
TSUNAMI	20.00
in: Tempura Shrimp, Dungeness Crab	
on top: Tuna, Avocado, Shaved Orange, Ponzu, Chili Oil, Eel Sauce	