

JAPANESE WAGYU

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Japanese Miyazaki Black Cattle Wagyu served with black truffle sea salt. Min. 2 oz per order

A5 Strip Loin

\$36 /oz

A5 Ribeye

\$36 /oz

Wagyu Sampler

\$118

2 pcs Wagyu tartare, 1 oz A5 Ribeye Wagyu in sweet soy, 1 oz A5 Ribeye Wagyu in black truffle sea salt, 1 oz A5 Strip Loin in black truffle sea salt



KITCHEN APPETIZERS

- ✓ 🍱 Edamame \$8
- ★ Pan Fried Gyoza \$9
- ★ Crab Rangoon (Homemade) \$11
- ★ ✓ Balsamic Brussel Sprouts \$11
- Chashu Pork Bao Bun \$12
- Spicy Korean Fried Chicken \$13
- Tempura Eel (5pcs) \$14
- Galbi With Pickled Daikon \$16

SASHIMI SHOOTERS

Effen Cucumber Vodka, wasabi simple syrup, fresh lime, served with a piece of tuna
 Effen Yuzu Vodka, ginger syrup, served with a piece of salmon
 Effen Blood Orange Vodka, tajin simple syrup, served with piece of shrimp

\$10 each or \$28 for all 3

SUSHI APPETIZERS

- ✓ Avocado House Salad \$8
Fresh mixed greens, cherry tomatoes, daikon radish, cucumber, avocado, sesame dressing
- 🍣 Jalapeno Delight \$15
Jalapeno, scallion, masago, served with yuzu sauce with your choice of yellowtail or pepper tuna
- ★ Avocado Grenade \$13
Deep fried panko breaded avocado, topped with spicy crab meat and spicy honey sauce
- 🍣 Crispy Rice Spicy Tuna \$12
- 🍣 Bluefin Tuna Tartare \$22
- ★ 🍣 Ceviche \$28
Bluefin tuna, lobster, scallop, shrimp, mango salsa, truffle yuzu vinegar
- Spicy Crunchy Crab Meat Salad \$9
- ✓ Seaweed Salad \$7
- ✓ Spicy Addicting Cucumber \$9
- 🍣 Cucumber Wrap (5 pcs) \$14
Bluefin tuna, smoked salmon, crabmeat, wrapped with thinly sliced cucumber
- 🍣 Uni Shots \$23
Uni, ikura, quail egg with truffle soy sauce
- ★ 🍣 Hawaii Poke Bowl \$18
Sushi rice, assorted fish, crabmeat, avocado, cucumber, kimchi, fish roe, drizzled with ponzu, spicy mayo and eel sauce

CHEF'S TABLE EXPERIENCE



13 Course Omakase \$150
Reservations Only



OMAKASE SNEAK PEAK...

- Otoro With Truffle Carpaccio Nigiri \$12
- Chutoro With Wasabi Pickle Nigiri \$11
- 24K King Salmon Nigiri \$12
- Truffle Butter Seared Ama Ebi Nigiri \$10
- Hokkaido Scallop & Uni Nigiri \$12
- Truffle Salt A5 Wagyu Nigiri \$18
- Shima Aki Nigiri (Striped Jack) \$10
- A5 Wagyu With Uni Hand Roll \$19

NIGIRI & SASHIMI

- Tier #1 A La Carte
Kani, Masago, Shrimp
- Tier #2 A La Carte
Tuna, Salmon, Yellowtail, Eel, Smoked Salmon, Tobiko, Ikura

\$3 / Piece

\$3.75 / Piece

FUSION SPECIALTY ROLLS

- **Miami Roll** \$16
Seared scallops, spicy crab meat, avocado inside, topped with masago, seared yellowtail and scallions, drizzled with ponzu sauce and sriracha
- **Poseidon Roll** \$19
Red snapper, bluefin tuna, jalapeno inside, topped with King salmon and avocado, drizzled with spicy mayo and tobiko
- **Godzilla Roll** \$15
Crunchy spicy tuna topped with avocado, masago, tempura crunch, and spicy mayo
- **Bahama Roll** \$17
Deep-fried soft-shell crab, cream cheese inside, topped with seared salmon, mango, eel sauce, and spicy mayo
- **Yankee Roll** \$17
Smoked salmon, cream cheese, and jalapeno inside, topped with bluefin tuna and yellowtail
- **Zander Roll** \$18
Crunchy spicy tuna, jalapeno, cream cheese inside, topped with bluefin tuna and avocado with spicy mayo, sriracha and scallions
- **Cape Hatteras Roll** \$17
Spicy salmon, spicy yellowtail and cucumber inside, topped with salmon and perilla leaves
- ⓧ **Lucky Clover Roll** \$12
Sweet potato and seaweed salad wrapped and topped with avocado
- Gold Rush Wagyu Roll** \$39
Lobster, slightly torched A5 Miyazaki Wagyu and black truffle carpaccio join forces, crowned with 24K gold flakes for an opulent sushi indulgence.
- **Rainbow Roll** \$15
Crab stick, cucumber, avocado, topped with assorted raw fish, masago
- Atlantis Roll** \$16
Crab stick, avocado, cream cheese, shrimp tempura, topped with spicy mayo and eel sauce. Deep fried
- Hollywood Roll** \$16
Shrimp tempura, cream cheese, avocado inside, topped with spicy crab meat
- ★ ➤ **Hawaii Roll** \$17
Spicy crunchy crab meat and avocado; wrapped with soy paper; topped with salmon, tuna, yellowtail, red and green tobiko; drizzled in chef's special sauces
- **Volcano Roll** \$15
Tuna, salmon, seasonal fish, avocado, deep fried; topped with torched spicy tuna, masago, scallions
- **Sexy Girl Roll** \$15
Shrimp tempura inside, topped with spicy crunchy tuna, masago, eel sauce, and spicy mayo
- **Angry Bird Roll** \$17
Spicy crunchy tuna, spicy crab meat, avocado inside, topped with tuna, red snapper, chef's special sauces, and nori
- Black Dragon Roll** \$16
Shrimp tempura, crab meat inside, topped with eel and avocado
- ★ ➤ **Three Musketeers Roll** \$15
Spicy tuna, spicy salmon, spicy yellowtail, spicy white fish, and avocado, wrapped with soy paper, drizzled in spicy mayo and sriracha
- Spider Roll** \$16
Fried soft-shell crab, spicy crunchy crab meat, cucumber, avocado
- ★ **Lobster Tower Roll** \$32
Avocado, cucumber, shrimp inside, topped with truffle infused lobster salad

CLASSIC ROLLS HAND ROLLS

- California Roll \$7
- Spicy Crab Meat Roll \$7
- Spicy Tuna Roll \$8
- Yellowtail With Scallion Roll \$7.50
- Shrimp Tempura Roll \$8.50
- Philadelphia Roll \$8
- ⓧ **Vegetarian Roll** \$10
Daikon radish, cucumber, avocado and spring mix
- ⓧ **Avocado Roll** \$6
- ⓧ **Sweet Potato Roll** \$7
- Eel Avocado Roll \$7
- **Salmon Roll** \$8
- **Tuna Avocado Roll** \$8.50

CHEF'S PLATTERS

- **Sushi For One** \$25
5 pcs nigiri and Angry Bird Roll
- **Sushi For Two** \$52
8 pcs nigiri, Hollywood Roll, Hawaiian Roll
- **Sashimi Deluxe** \$48
14 pcs sashimi and Atlantis Roll
- **Honeymoon Boat** \$79
10 pcs nigiri, 10 pcs sashimi, 1 Volcano Roll and 1 Three Musketeer Roll
- **Fishermen's Boat (6 Foot Boat)** \$475
30 pcs nigiri, 30 pcs sashimi, 8 fusion specialty rolls, 6 classic rolls, 1 crispy rice spicy tuna, 1 jalapeno yellowtail, 1 spicy addicting cucumber, 1 spicy crabmeat salad, 1 seaweed salad

THE FAMOUS SUSHI BURGER

Served with curly fries

- ★ **Chef 21 Sushi Burger** \$18
Spicy crab meat, avocado, fresh salmon sashimi, seaweed salad, served on golden crisp rice patties. It's our staple item, and you just have to try it.

- ★ **Deluxe Jalapeno Tuna Burger** \$18
Spicy crab meat, avocado, fresh tuna sashimi, ponzu pickled jalapenos, spicy mayo and eel sauce to enhance the flavor, served on golden crisp rice patties



HIBACHI

Served with zucchini, sweet onion, broccoli, mushrooms, carrots, egg fried rice, white sauce

- ⓧ **Vegetable** \$16
- Chicken \$19
- Shrimp \$19.5
- Steak \$25
- Salmon \$28
- Create Your Own, any 2 Items \$28.50



RAMEN...

Served with chashu pork, spinach, sweet corn, marinated soft boiled egg, and fish cake, garnished with scallions and nori
Substitute Shrimp +2, Ribeye +4, Short Rib +12

Tonkotsu Ramen

\$16

Japanese Curry Ramen

\$18

Spicy Miso Ramen

\$16



RAMEN STIR FRY...

Served with sweet onion, shredded cabbage, carrot

Vegetable

\$14

Shrimp

\$17

Chicken

\$16

Chashu Pork

\$16

raw fish vegetarian chef 21 favorites

can be modified to be gluten free upon request

20% gratuity will be added to parties of 6 and up