

/ appetizers /

TEMPURA

Mixed / Shrimp / Vegetable

CHICKEN KARRAGE

crispy marinated chicken with house dipping sauce

CITRUS PRAWN

spot prawns lightly breaded, citrus aioli, lime zest

SEOUL CHICKEN

twice fried chicken, gochujang glaze, cilantro cream dip

EDAMAME

Sea Salt / Garlic / Spicy

steamed soy beans

PAN SEARED GYOZA

pork dumplings

SHUMAI

steamed shrimp dumplings

AGEDASHI TOFU

tofu in tempura sauce

SUSHI ON THE BOAT

cucumber, green leaf, mixed sashimi

/ daily ceviche /

chef's choice fish served with wonton crackers

/ soups /

TEMPURA UDON

udon noodle and two pieces of shrimp tempura

SPICY SEAFOOD NOODLE SOUP

spicy seafood, udon noodles, shrimp, squid and seasonal shellfish

NABEYAKI UDON

udon noodle, chicken and egg

/ salads /

CRAB SALAD

mixed greens, crab stick, avocado, sprouts with soy mustard dressing

BOTO BEEF

marinated sirloin beef, tomato, mixed greens, house citrus vinaigrette

POKIE SALAD

Salmon / Tuna / Mixed

boto style pokie, avocado, wakame, chilled onions, mango and cilantro

SASHIMI SALAD

chef's selection of fresh fish, mixed greens, avocado, sprouts, masago, wakame and wasabi vinaigrette

/ main course /

farm

VEGGIE CURRY

seasonal vegetables with steamed rice and miso soup

EGGPLANT & MUSHROOMS

japanese eggplant, shitake mushroom, sautéed
vegetables, steamed rice and miso soup

YAKISOBA

stir fried noodles with seasonal vegetables
(miso soup not included)

land

Served with Steamed Rice and Miso Soup

CHICKEN KATSU

boneless chicken panko and japanese slaw

BOTO BULGOGI

marinated grilled rib eye and baby gem lettuce

CHICKEN TERIYAKI

traditional japanese style grilled chicken

sea

Served with Rice and Miso Soup

MAHI MAHI

grilled mahi mahi fish with creamy garlic sauce and salad

LOBSTER & SCALLOP

maine lobster, diver scallop, sautéed vegetables with
japanese beurre blanc sauce

GRILLED SALMON

scottish salmon, lemon, baby carrots, asparagus
and croquette

/ family style boat /

ATZUI LAND served for 2 to 3 people

salad, edamame, gyoza, short rib, veggie tempura,
yakisoba and chicken teriyaki

ATZUI OCEAN served for 3 to 5 people

salad, edamame, gyoza, mix tempura, citrus prawn,
grilled salmon, mahi mahi, hamachi kama and
seafood yakisoba

/ *sushi platters* /

THE GREEN HORN

nigiri of salmon, tuna, yellowtail, albacore, ebi,
whitefish and shrimp tempura roll

THE DECKHAND

chef's choice of six nigiri and tuna maki

THE CAPTAIN

chef's choice of six nigiri and one taste worthy
roll of your choice
(excluding *current affair* and *row-sham-bow*)

/ *boto combos* /

Served with Edamame, Mixed Tempura and Pokie Salad

THE NIÑA served for 2 people

/ Six pieces of nigiri /

tuna, salmon, yellowtail, albacore, saba and ebi

/ Small sashimi /

tuna, salmon, yellowtail

/ Rolls /

kapa maki and *teka maki*

/ Appetizers /

mixed tempura and pokie salad

THE PINTA served for 3 to 5 people

/ Ten pieces of nigiri /

tuna, salmon, yellowtail, albacore, saba, ebi, halibut,
ono, dai and eel

/ Medium sashimi /

tuna, salmon, yellowtail, albacore, and tako

/ Rolls /

dragon, *crunchy shrimp* and *lost at sea*

/ Appetizers /

mixed tempura and pokie salad

THE SANTA MARIA served for 5 to 7 people

/ Twelve pieces of nigiri /

tuna, salmon, yellowtail, albacore, saba, ebi, halibut,
ono, dai, eel, ikura and uni

/ Large sashimi /

chef's choice of fifteen pieces of sashimi

/ Rolls /

dragon, *crunchy shrimp*, *spider*, *snowball* and *rainbow*

/ Appetizers /

mixed tempura and pokie salad

CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.

/ sashimi platters /

SMALL

tuna, salmon and yellowtail

MEDIUM

tuna, salmon, yellowtail, albacore, and tako or ebi

CHEF'S CHOICE seasonal

/ sashimi specials /

TUNA TATAKI

seared big eye tuna, shishito peppers, heirloom
tomato with spicy cilantro sauce and ponzu

CITRUS HAMACHI

japanese yellowtail with jalapeño, lemon zest,
cilantro oil, ponzu and sea salt

THREE-WAY SALMON

salmon belly, skin and roe with lemon, sea salt,
ponzu, garlic aioli and sriracha

/ off course & sides /

RICE

HAMACHI KAMA

BROWN RICE

SALMON KAMA

FRIED RICE

KIZAMI WASABI

OSHINKO

STEAMED VEGETABLES

MISO SOUP

WAKAME SEAWEED SALAD

CROQUETTE

GARDEN SALAD

/ dessert /

MOCHI ICE CREAM 2 pieces

green tea, coffee, mango, strawberry, chocolate,
vanilla and red bean

GREEN TEA ICE CREAM 1 scoop

VANILLA ICE CREAM 1 scoop

TEMPURA GREEN TEA ICE CREAM

flash fried ice cream

CHOCOLATE BREAD PUDDING

classic french bread pudding with vanilla ice cream

ALL MENU AND PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.