Specialty Sushi Roll Guide

**Snow Mountain**- 8 pc inside out,

Nori, rice, avocado, cucumber, imitation crab stick tempura fried shrimp

On top- crab salad plastic wrap, press with sushi mat

Garnish, sit on daikon nest, tempura flakes on top

Crab salad- crab, crab sticks, sriracha, shallot, cilantro, lemon, lime zest.

**Dragons Breath-** 8 pc inside out roll,

Nori, rice, lobster salad, avocado

On top Sliced salmon topped with orange tobiko eel sauce sweet chili sauce

**Godzilla**- 8 pc inside out roll

½ piece unagi jumbo cut down middle

Unagi sauce, sesame seeds

Inside out roll, crab salad, avocado

**Yiji roll-** tempura shrimp, avocado, cucumber nori, rice, (roll) truffled tuna, (press with cling wrap), crispy garlic , jalapeno, Sriracha tempura flakes

Truffle tuna- chop tuna, truffle oil, toach of mayo, crispy garlic, sesame oil, scallions, soy sauce.

**Volcano-** 8 pc inside out roll-

Nori, rice, shrimp tempura, cucumber, sesame seeds,

Pressed on top- fanned avocado

diakon nest to carry warm seafood salad

Warm seafood salad- octo, crab , octo, sushi ebi, imitation crab, spicy mayo, parm

Micro greens , orange tobiko

Finished on top with parm cheese.

Toasted in oven on aluminum strips for 3 minutes

Finished on top with unagi sauce, spicy mano, micro greens and orange tobiko

**Tiki Rock & Roll-**  8 pc inside out roll

seafood salad, cucumber, wasabi oil, nori, rice, sesame seeds, slices of tuna on top,

Garnished with- gochujang sauce, taro chips, wasabi tobiko

**Lotus Flower**

Regular roll- 5 pc, crab stick, avocado, rolled long ways. Tempura fried

On top-Spicy Tuna tartare of each of the slices

Garnish- Spicy mayo ,lotus chips, tempura flakes

**Poke Bowl-** Sushi rice, sea weed salad, pickled carrot, edamame, tempura flake, crispy garlic

Option- Diced Tuna, Diced Salmon, Trumpet Royal Mushroom,

All tossed in scallion and spicy mayo