

/ appetizers /

TEMPURA Mixed **7.95** / Shrimp **6.95** / Vegetable **5.95**

CHICKEN KARRAGE **5.95**

crispy marinated chicken with house dipping sauce

CITRUS PRAWN **7.95**

spot prawns lightly breaded, citrus aioli, lime zest

SEOUL CHICKEN **6.95**

twice fried chicken, gochujang glaze, cilantro cream dip

EDAMAME Sea Salt **3.95** / Garlic **4.95** / Spicy **4.95**

steamed soy beans

PAN SEARED GYOZA **4.95**

pork dumplings

SHUMAI **4.95**

steamed shrimp dumplings

AGEDASHI TOFU **4.95**

tofu in tempura sauce

SUSHI ON THE BOAT **6.95**

cucumber, green leaf, mixed sashimi

/ daily ceviche /

7.95

chef's choice fish served with wonton crackers

/ soups /

TEMPURA UDON **9.95**

udon noodle and two pieces of shrimp tempura

SPICY SEAFOOD NOODLE SOUP **11.95**

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

NABEYAKI UDON **8.95**

udon noodle, chicken and egg

/ salads /

CRAB SALAD **9.95**

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

BOTO BEEF **11.95**

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

POKIE SALAD Salmon **8.95** / Tuna **10.95** / Mixed **11.95**

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

SASHIMI SALAD **14.95**

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

/ main course /

farm

VEGGIE CURRY **8.95**
seasonal vegetables with steamed rice and miso soup

EGGPLANT & MUSHROOMS **11.95**
japanese eggplant, shitake mushroom, sautéed
vegetables, steamed rice and miso soup

YAKISOBA **8.95**
stir fried noodles with seasonal vegetables
(miso soup not included)

land

Served with Steamed Rice and Miso Soup

CHICKEN KATSU **10.95**
boneless chicken panko and japanese slaw

BOTO BULGOGI **16.95**
marinated grilled rib eye and baby gem lettuce

CHICKEN TERIYAKI **11.95**
traditional japanese style grilled chicken

sea

Served with Rice and Miso Soup

MAHI MAHI **14.95**
grilled mahi mahi fish with creamy garlic sauce and salad

LOBSTER & SCALLOP **17.95**
maine lobster, diver scallop, sautéed vegetables with
japanese beurre blanc sauce

GRILLED SALMON **14.95**
scottish salmon, lemon, baby carrots, asparagus
and croquette

/ family style boat /

ATZUI LAND served for 2 to 3 people **45.95**
salad, edamame, gyoza, short rib, veggie tempura,
yakisoba and chicken teriyaki

ATZUI OCEAN served for 3 to 5 people **75.95**
salad, edamame, gyoza, mix tempura, citrus prawn,
grilled salmon, mahi mahi, hamachi kama and
seafood yakisoba

/ *sushi platters* /

THE GREEN HORN 17.95

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

THE DECKHAND 20.95

chef's choice of six nigiri and tuna maki

THE CAPTAIN 24.95

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 44.95

/ 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 69.95

/ 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 99.95

/ 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	13.95
tuna, salmon and yellowtail	
MEDIUM	19.95
tuna, salmon, yellowtail, albacore, and tako or ebi	
CHEF'S CHOICE seasonal	34.95

/ sashimi specials /

TUNA TATAKI	14.95
seared big eye tuna, shishito peppers, heirloom tomato with spicy cilantro sauce and ponzu	
CITRUS HAMACHI	17.95
japanese yellowtail with jalapeño, lemon zest, cilantro oil, ponzu and sea salt	
THREE-WAY SALMON	14.95
salmon belly, skin and roe with lemon, sea salt, ponzu, garlic aioli and sriracha	

/ off course & sides /

RICE	2.95	HAMACHI KAMA	8.95
BROWN RICE	3.95	SALMON KAMA	6.95
FRIED RICE	4.00	KIZAMI WASABI	1.95
OSHINKO	3.95	STEAMED VEGETABLES	4.95
MISO SOUP	2.95	WAKAME	4.95
CROQUETTE	4.95	SEAWEED SALAD	
GARDEN SALAD	2.95		

/ dessert /

MOCHI ICE CREAM 2 pieces	3.95
green tea, coffee, mango, strawberry, chocolate, vanilla and red bean	
GREEN TEA ICE CREAM 1 scoop	3.95
VANILLA ICE CREAM 1 scoop	3.95
TEMPURA GREEN TEA ICE CREAM	5.95
flash fried ice cream	
CHOCOLATE BREAD PUDDING	5.95
classic french bread pudding with vanilla ice cream	

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