

## / appetizers /

TEMPURA	Mixed <b>7.95</b> / Shrimp <b>6.95</b> / Vegetable <b>5.95</b>
CHICKEN KARRAGE	<b>5.95</b>
	crispy marinated chicken with house dipping sauce
CITRUS PRAWN	<b>7.95</b>
	spot prawns lightly breaded, citrus aioli, lime zest
SEOUL CHICKEN	<b>6.95</b>
	twice fried chicken, gochujang glaze, cilantro cream dip
EDAMAME	Sea Salt <b>3.95</b> / Garlic <b>4.95</b> / Spicy <b>4.95</b>
	steamed soy beans
PAN SEARED GYOZA	<b>4.95</b>
	pork dumplings
SHUMAI	<b>4.95</b>
	steamed shrimp dumplings
AGEDASHI TOFU	<b>4.95</b>
	tofu in tempura sauce
SUSHI ON THE BOAT	<b>6.95</b>
	cucumber, green leaf, mixed sashimi

## / daily ceviche /

**7.95**

chef's choice fish served with wonton crackers

## / soups /

TEMPURA UDON	<b>9.95</b>
	udon noodle and two pieces of shrimp tempura
SPICY SEAFOOD NOODLE SOUP	<b>11.95</b>
	spicy seafood, udon noodles, shrimp, squid and seasonal shellfish
NABEYAKI UDON	<b>8.95</b>
	udon noodle, chicken and egg

## / salads /

CRAB SALAD	<b>9.95</b>
	mixed greens, crab stick, avocado, sprouts with soy mustard dressing
BOTO BEEF	<b>11.95</b>
	marinated sirloin beef, tomato, mixed greens, house citrus vinaigrette
POKIE SALAD	Salmon <b>8.95</b> / Tuna <b>10.95</b> / Mixed <b>11.95</b>
	boto style pokie, avocado, wakame, chilled onions, mango and cilantro
SASHIMI SALAD	<b>14.95</b>
	chef's selection of fresh fish, mixed greens, avocado, sprouts, masago, wakame and wasabi vinaigrette

## / main course /

### *farm*

VEGGIE CURRY	<b>8.95</b>
seasonal vegetables with steamed rice and miso soup	
EGGPLANT & MUSHROOMS	<b>11.95</b>
japanese eggplant, shitake mushroom, sautéed vegetables, steamed rice and miso soup	
YAKISOBA	<b>8.95</b>
stir fried noodles with seasonal vegetables (miso soup not included)	

### *land*

Served with Steamed Rice and Miso Soup

CHICKEN KATSU	<b>10.95</b>
boneless chicken panko and japanese slaw	
BOTO BULGOGI	<b>16.95</b>
marinated grilled rib eye and baby gem lettuce	
CHICKEN TERIYAKI	<b>11.95</b>
traditional japanese style grilled chicken	

### *sea*

Served with Rice and Miso Soup

MAHI MAHI	<b>14.95</b>
grilled mahi mahi fish with creamy garlic sauce and salad	
LOBSTER & SCALLOP	<b>17.95</b>
maine lobster, diver scallop, sautéed vegetables with japanese beurre blanc sauce	
GRILLED SALMON	<b>14.95</b>
scottish salmon, lemon, baby carrots, asparagus and croquette	

## / family style boat /

ATZUI LAND served for 2 to 3 people	<b>45.95</b>
salad, edamame, gyoza, short rib, veggie tempura, yakisoba and chicken teriyaki	
ATZUI OCEAN served for 3 to 5 people	<b>75.95</b>
salad, edamame, gyoza, mix tempura, citrus prawn, grilled salmon, mahi mahi, hamachi kama and seafood yakisoba	

## / sushi platters /

THE GREEN HORN	<b>17.95</b>
nigiri of salmon, tuna, yellowtail, albacore, ebi, whitefish and shrimp tempura roll	
THE DECKHAND	<b>20.95</b>
chef's choice of six nigiri and tuna maki	
THE CAPTAIN	<b>24.95</b>
chef's choice of six nigiri and one taste worthy roll of your choice (excluding <i>current affair</i> and <i>row-sham-bow</i> )	

## / boto combos /

Served with Edamame, Mixed Tempura and Pokie Salad

THE NIÑA served for 2 people	<b>44.95</b>
<b>/ Six pieces of nigiri /</b>	
tuna, salmon, yellowtail, albacore, saba and ebi	
<b>/ Small sashimi /</b>	
tuna, salmon, yellowtail	
<b>/ Rolls /</b>	
<i>kapa maki</i> and <i>teka maki</i>	
<b>/ Appetizers /</b>	
mixed tempura and pokie salad	

THE PINTA served for 3 to 5 people **69.95**

<b>/ Ten pieces of nigiri /</b>
tuna, salmon, yellowtail, albacore, saba, ebi, halibut, ono, dai and eel
<b>/ Medium sashimi /</b>
tuna, salmon, yellowtail, albacore, and tako
<b>/ Rolls /</b>
<i>dragon, crunchy shrimp</i> and <i>lost at sea</i>
<b>/ Appetizers /</b>
mixed tempura and pokie salad

THE SANTA MARIA served for 5 to 7 people **99.95**

<b>/ Twelve pieces of nigiri /</b>
tuna, salmon, yellowtail, albacore, saba, ebi, halibut, ono, dai, eel, ikura and uni
<b>/ Large sashimi /</b>
chef's choice of fifteen pieces of sashimi
<b>/ Rolls /</b>
<i>dragon, crunchy shrimp, spider, snowball</i> and <i>rainbow</i>
<b>/ Appetizers /</b>
mixed tempura and pokie salad

## */ sashimi platters /*

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

## */ sashimi specials /*

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

## */ off course & sides /*

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

## */ dessert /*

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

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