

/

HOLY SUSHI

/

**Premium Kosher Sushi**

Supervised by Sunrise Kosher

# Appetizers

---

Japanese Seaweed Salad (冷やしワカメ) .....	\$8
Cooked Edamame (枝豆) .....	\$5
Cucumber Salad (キュリサラダ) .....	\$6
Wakame Sunomono (酢の物) .....	\$9
• Cucumber and Seaweed Salad	
Miso Soup (味噌汁) .....	\$4
Deep-Fried Tofu (揚げ出し豆腐) .....	\$8
Hamachi Shot .....	\$7
• Diced yellowtail with onion, ikura (salmon roe), and avocado	
Tempura King Trumpet Mushroom (てんぷらエリンギ) .....	\$8
Spring Roll (4pcs) .....	\$8
• Cucumber, carrot, and ebi wrapped in rice paper	
Hiyashi Tofu .....	\$5
• Chilled silky tofu with House Sauce	

# Signature Dishes

---

Fish Carpaccio	
• Hamachi with Ponzu Sauce .....	\$22
• Salmon with Orange Sauce .....	\$18
• Bluefin Tuna Tataki with House Sauce and Sesame Seeds .....	\$22
Madai Chazuke (鯛の茶漬け)	
• Red Snapper sashimi with sesame sauce, pickles, and rice .....	\$32

# Hand Roll 手巻き

---

Salmon Skin with Kaiware .....	\$5
Negitoro with House Sauce .....	\$8
Spicy Bluefin Tuna with Crunchy Onion .....	\$6

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase risk of food-borne illness.  
Please let the server know if you have any food allergies or aversions.*

Salmon and Avocado with Crunchy Rice Noodles .....	\$5
Ikura and Tamago with Kaiware .....	\$6

## Sashimi 刺身 (3pcs / 5pcs)

---

Horse Mackerel (Aji 鰯) .....	\$12/\$20
Kanpachi (間八) .....	\$15/\$25
Golden Eye Snapper (Kinmedai 金目鯛) .....	\$15/\$25
Bluefin Tuna (マグロ) .....	\$15/\$25
Bluefin Tuna Belly (O-Toro) .....	\$24/\$40
Japanese Red Snapper (Madai 真鯛) .....	\$12/\$20
Striped Jack (Shima Aji 縞鰯) .....	\$15/\$25
Japanese Amberjack (Hamachi) .....	\$12/\$20
Salmon (サーモン) .....	\$9/\$15
Black Snapper (Kurodai 黒鯛) .....	\$9/\$15
Halibut (Hirame 平目) .....	\$12/\$20
Taster Combo (8pcs) .....	\$30
Deluxe Combo (16pcs) .....	\$68
Whole Fish Sashimi .....	M/P

## Nigiri 握り (2pcs)

---

Aji (鰯) .....	\$11
Kinmedai (金目鯛) .....	\$10
Kanpachi (間八) .....	\$10
Bluefin Tuna (マグロ) .....	\$12
Salmon (サーモン) .....	\$6.5
Yellowtail (鰯) .....	\$8
O-Toro .....	\$18
Madai (真鯛) .....	\$8
Shima Aji (縞鰯) .....	\$10
Ikura (イクラ) .....	\$10

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase risk of food-borne illness.  
Please let the server know if you have any food allergies or aversions.*

Aburi Salmon Toro (Flame-Torched) .....	\$10
Hirame (平目) .....	\$10
Kuro Dai (黒鯛) .....	\$6.5
Tamago .....	\$6
Nigiri Omakase .....	\$68
• Miso soup, daily special nigiri (7pcs) with fresh grated wasabi, hand roll (2pcs), and ice cream	

## Donburi 丼物

---

Deluxe Chirashi .....	\$32
• Chef's choice fish on rice	
Poke Bowl 🌶️ .....	\$26
• Fresh fish poke with corn, cucumber, and avocado	
Kaisen Don .....	\$48
• Toro, Chef's choice fish, and ikura	
Salmon Don .....	\$30
• Salmon and ikura	

## Main Courses

---

Miso Marinated Salmon .....	\$20
• Served with rice	
Simmered Snapper Fish Head (鯛のあら煮) .....	\$20
• Served with rice	
Grilled Yellowtail Fish Collar (鰯かま) .....	\$30

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase risk of food-borne illness.  
Please let the server know if you have any food allergies or aversions.*

# Chef's Specialty Sushi Rolls

---

Kaisen Roll .....	\$22
<ul style="list-style-type: none"> <li>• Chef's choice fish, marinated raw egg yolk, kaiware, ikura, shiso leaf, and house sauce</li> </ul>	
Volcano Roll 🌶️🌶️ .....	\$16
<ul style="list-style-type: none"> <li>• Deep-fried tuna with kani and spicy sauce on top</li> </ul>	
Honey Crunch Roll 🌶️ .....	\$18
<ul style="list-style-type: none"> <li>• Deep-fried Kani (imitation crab stick), avocado, and Kani, crunchy walnuts, and honey mustard sauce on top</li> </ul>	
Salmon Lover Roll .....	\$16
<ul style="list-style-type: none"> <li>• Salmon with avocado on the inside. Covered with salmon and topped with mayo and ikura (salmon roe)</li> </ul>	
UFO Roll 🌶️🌶️ .....	\$16
<ul style="list-style-type: none"> <li>• Spicy tuna with deep-fried fish chip and spicy sauce on top</li> </ul>	
Rainbow Roll.....	\$16
<ul style="list-style-type: none"> <li>• Kani, cucumber, and avocado inside with assorted fish outside</li> </ul>	
49er Roll .....	\$16
<ul style="list-style-type: none"> <li>• Salmon, cucumber, and avocado with salmon and sliced lemon on top</li> </ul>	
Hot Roll 🌶️🌶️🌶️ .....	\$16
<ul style="list-style-type: none"> <li>• Spicy hamachi, chives &amp; avocado with hamachi, jalapeño and spicy sauce on top</li> </ul>	
Red Dragon Roll 🌶️🌶️🌶️ .....	\$16
<ul style="list-style-type: none"> <li>• Spicy tuna and cucumber with spicy tuna on top</li> </ul>	
Green Dragon Roll 🌶️🌶️ .....	\$16
<ul style="list-style-type: none"> <li>• Spicy tuna and cucumber with avocado on top</li> </ul>	
Tropical Roll.....	\$16
<ul style="list-style-type: none"> <li>• Mango, cucumber, avocado with kani, mango, and spicy mayo on top</li> </ul>	
Lion King Roll 🌶️ .....	\$16
<ul style="list-style-type: none"> <li>• Kani and avocado with baked salmon, sesame seeds and teriyaki sauce on top</li> </ul>	
Golden Gate Roll .....	\$16
<ul style="list-style-type: none"> <li>• Baked salmon &amp; avocado with baked salmon and teriyaki sauce on top</li> </ul>	

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase risk of food-borne illness.  
Please let the server know if you have any food allergies or aversions.*

- Cherry Blossom Roll ..... \$16
  - Salmon, avocado and cucumber with tuna and masago on top
- Sushi Pizza 🌶️🌶️ ..... \$14
  - Baked salmon or spicy tuna or spicy hamachi on rice & tortilla topped with sliced jalepeños

## Classic Sushi Rolls

---

- Alaska Roll ..... \$10
  - Salmon and avocado
- Florida Roll ..... \$10
  - Tuna and avocado
- California Roll ..... \$8
  - Kani (imitation crab) and avocado
- Village Roll ..... \$10
  - Hamachi, cucumber, and avocado
- Big Island Roll 🌶️ ..... \$14
  - Cucumber wrapped with assorted fish
- Salmon Skin Roll ..... \$8
  - Fried salmon skin with cucumber
- Spicy Tuna Roll 🌶️🌶️ ..... \$10
- Maki Roll ..... \$8
  - Tuna, salmon, or hamachi
- Futomaki ..... \$12
  - Carrot, cucumber, avocado, and tamago
- Vegetable Roll ..... \$6
  - Cucumber and avocado
- Orange Roll ..... \$7
  - Baked yam and carrot
- Heavenly Garden Roll ..... \$14
  - Carrot, avocado, and cucumber with avocado on top
- Meira Roll ..... \$10
  - Baked salmon with avocado and teriyaki sauce on top
- Deep-fried California Roll ..... \$12

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase risk of food-borne illness.  
Please let the server know if you have any food allergies or aversions.*

Deep-fried Veggie Roll .....	\$12
Deep-fried Cooked Salmon Roll .....	\$14
Deep-fried Spicy Tuna Roll .....	\$14

## Dessert

---

Ice Cream (Dairy, not Cholov Yisroel) .....	\$3
• Ask about our flavors	
Ask about our Dessert Specials	

## Drinks

---

Assorted Soft Drinks .....	\$3
• Coca-cola (and Diet), Sprite, Sunkist	
Moshi sparkling drinks .....	\$5
• Yuzu, Peach, Lychee Oolong Tea, or Unsweetened	
Sparkling Water .....	\$3.5
Apple Juice .....	\$3.5
Lemonade .....	\$3
Hot Japanese Green Tea (Sencha) .....	\$3/tea pot
Iced Tea .....	\$3.5

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase risk of food-borne illness.  
Please let the server know if you have any food allergies or aversions.*

# Lunch Special

---

Your choice of sushi roll (1), sashimi (3pcs), and either miso soup, seaweed salad, edamame, or cucumber salad. Price based on sashimi choice (see below).

- Salmon and avocado roll
- Salmon skin roll
- California roll
- Cucumber and avocado roll
- Salmon sashimi ..... \$18
- Bluefin tuna sashimi ..... \$22
- Hamachi sashimi ..... \$20

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase risk of food-borne illness.  
Please let the server know if you have any food allergies or aversions.*