



## “the Sushi”

### Menu

#### Sushi Rolls



#### **Avo Q Roll \$15 (Vegetarian)**

Marki Sushi with avocado and cucumber in the center of seasoned rice then wrapped with Nori (seaweed). This is probably the sushi that most non-Japanese people think of when they think of Sushi.



#### **Shrimp Tempura Roll \$15**

Light batter shrimp tempura Uramaki roll with seasoned rice. Uramaki Sushi is similar to the above but rice is on the outside and seaweed wrapped around the filling.



#### **Melting Roll \$18 (Spicy)**

Fiery spicy tuna rolls with salmon tossed in sesame Sriacha sauce topped with spicy mayo for that extra oomph!



#### **Da Bomb Roll \$20 (Spicy/Fried)**

Raise your temperature with this roll, which includes shrimp tempura and spicy tuna inside with avocado to flavor. Broiled Unagi enhance the flavor on top while jalapeno adds more kick to the roll to make it unforgettable.

#### Nigiri (2 Pieces)



Nigiri translates to “two fingers”. As the name implies, this is a small, delicious treat that features a thinly-sliced drapery of raw fish, laid over a cluster of sweet and salty vinegared rice. Choice of

Tuna ( Maguro) \$12

Yellowtail (Hamachi) \$12

White Tuna (Shiro Maguro) \$12

Salmon (Sake) \$12

BBQ Eel (Unagi) \$15

By East Meet West

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#### **Sashimi (8 Pieces)**



- Tuna ( Maguro) \$12
- Yellowtail (Hamachi) \$12
- White Tuna (Shiro Maguro) \$12
- Salmon (Sake) \$12
- Chef's Choice 18 pieces (Omakase) \$45

#### **Bento Box**



- Serving with Miso Soup, Salad and Rice and choice of:
- Chirashi \$20
  - Unagi \$20
  - Teriyaki Salmon \$18
  - Mix Tempura \$18