

# Sushi Platters

these platters are served with miso soup and a salad, accompanied with wasabi and gari (no substitutions... please)

## \*Maki Platter (22 pcs)

one spicy california inside-out roll, one spicy tuna inside-out roll & one hamachi maki 17.99

## \*Sashimi Platter (16 pcs)

maguro (ahi tuna), sake (salmon), tako (octopus), hamachi (yellow tail), kani (crabstick), tai (red snapper) 21.99

## \*Nigiri Platter (16 pcs)

maguro (ahi tuna), tai (red snapper), sake (salmon), hamachi (yellow tail) and a california maki 21.99

## \*Nakama Platter (approx 40 pcs)

a platter for two or more... the chef's choice of sashimi, nigiri, spicy tekka maki and spicy hamachi maki 55.99



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## Starters

### Seaweed Salad

wakame seaweed finished with oils and seasonings 4.99

### Edamame

soybean pods boiled tender then lightly salted 3.99

### \*Nigiri

(4 pcs) tuna, salmon, snapper and yellow tail 9.99

### Miso Soup

a delicately flavored soy based soup simmered with tofu and wakame 3.99

### \*Sashimi

(8 pcs) salmon (2), tuna (2), yellowtail (2) and snapper (2) 10.99

### Spicy Squid Salad

ika squid marinated in a spicy blend of seasonings and oils 5.99

### \*Maki Nigiri

(11 pcs) tuna, salmon, yellowtail and your choice of california roll or spicy tuna roll 10.99



 Denotes Nakama Special