

## CHILLED APPETIZERS

**7 Spice Seared Ahi Tuna\*** \$11.95 HOT  
Quickly seared rare tuna rubbed in 7 Spice

**Cucumber Salad** \$3.95  
Sliced cucumbers in ponzu sauce

**Jalapeño Hamachi Sashimi\*** \$11.95 HOT  
Hamachi, masago, habanero masago, jalapeños, cilantro

**Seaweed Salad** \$5.95  
Assortment of marinated seaweed

**Sunomono** \$6.95  
Tako, Ebi, seaweed, cucumbers, ponzu sauce

**Tako or Ika Salad** \$6.95  
Marinated Tako or Ika, cucumbers, ponzu sauce, chili paste, scallions, sesame seeds

**Tuna Avocado Tartare\*** \$11.95  
Maguro & avocado, topped with wasabi tobico, Uzura, sprouts

**Tsukemono** \$3.95  
Japanese pickles, pickled burdock, kampyo, daikon

**West Coast Salad** \$6.95  
Kani Kama, Ebi, seaweed salad, cucumber, tempura crunch, 7 spice, spicy sauce

## HOT APPETIZERS

**Agemono Oysters** \$6.95  
Panko-breaded oysters

**Agedashi Tofu** \$4.95  
Fried tofu with sweet tempura sauce

**Appetizer Sampler** \$9.95 (Mix & Match 3)  
Fried oysters, cream cheese wontons, ika tempura, coconut shrimp, crab cakes, gyoza, lobster wontons

**Baked Scallops or Mussels** \$5.95  
Baked scallops or mussels with sweet or spicy sauce

**Beef Sashimi\*** \$8.95 HOT  
Thinly sliced steak seared rare with Thai peppers, ginger, nira, sesame seeds

**Coconut Shrimp** \$6.95  
Tempura shrimp served with orange marmalade

**Crab Cakes** \$7.95  
Kani, smoked salmon, mozzarella cheese, jalapeños

**Cream Cheese Wontons** \$6.95  
Kani Kama, scallions, cream cheese, garlic

**Edamame** \$5.95 GF  
Steamed soy beans with sea salt

**Eggrolls** \$2.95  
Stuffed with pork, vermicelli noodles, vegetables

**Hamachi Kama** \$6.95  
Grilled yellowtail collar

**Hot Crab & Cheese Dip** \$6.95  
Blend of crab & four cheeses

**House Made Gyoza** \$5.95  
Sautéed shrimp, salmon, or pork dumplings

**Ika Tempura (Fried Calamari)** \$5.95  
Panko-breaded calamari

**Lobster Wontons** \$6.95  
Lobster, spinach, mozzarella, Parmesan cheese

**Negi-ma\*** \$8.95  
Sliced grilled steak wrapped around scallions

**Sambal Chicken** \$5.95  
Fried chicken tossed with chili vinegar sauce, served mild, medium, or hot

**Samurai Eggroll Trio** \$4.95  
Sampler of three eggrolls: chicken, salmon, pork

**Spicy Samurai Bowl** \$5.95 HOT GF  
Baked shrimp, scallops, or mussels over sushi rice

**Tempura Sampler**  
Vegetable \$5.95 • Shrimp or Combo \$6.95

**Tempura Soft-Shell Crab** \$7.95  
Fried soft-shell crab

**Wicked Shrimp** \$6.95  
Panko-breaded shrimp with sweet chili sauce

## SOUPS & SALADS

**Miso Soup** \$2.95 GF  
Cup of soup with seaweed, tofu, scallions

**Japanese Onion Soup** \$2.95  
Cup of soup with mushrooms & fried onions



**House Salad** \$2.95  
Lettuce, red cabbage, tomatoes, chow mein noodles

**Grilled Chicken Salad** \$7.95  
Lettuce, mandarin oranges, red cabbage, tomatoes, chow mein noodles.  
Grilled Steak\* \$11.95

**Seafood Salad** \$5.95  
Ebi, Kani Kama, on a bed of lettuce, red cabbage, tomatoes, chow mein noodles

## THE ART OF MAKING SUSHI CLASS

Our sushi classes are hands on and will teach you how to make a variety of sushi. Sushi classes are held on the second Thursday of each month and start at 6:30 in the evening. Classes are \$50 per person and include soft drinks. Seating is limited. Reservations are requested.

Like & follow us to hear about our specials & events!  



8226 East 71st Street • Tulsa, OK 74133

(918) 250-1821 • fujitulsa.com

Mon–Thurs 11:00 am–10:00 pm

Fri–Sat 11:00 am–10:30 pm

Sun 11:00 am–9:30 pm

## NIGIRI\* & SASHIMI A LA CARTE

Ama Ebi <i>Raw Sweet Shrimp</i> <small>GF</small>	\$12 / \$12	Masu <i>Ocean Trout</i> <small>GF</small>	\$7 / \$14
Ebi <i>Marinated Sweet Shrimp</i> <small>GF</small>	\$4 / na	Mentaiko Roe <i>Cod Roe</i> <small>GF</small>	\$6 / na
Escolar <i>Super White Tuna</i> <small>GF</small>	\$7 / \$14	Prime Tuna <small>GF</small>	\$7 / \$14
Hamachi <i>Yellowtail</i> <small>GF</small>	\$7 / \$14	Sake <i>Fresh Salmon</i> <small>GF</small>	\$5 / \$10
Hirame <i>Olive Flounder</i> <small>GF</small>	\$8 / \$16	Smoked Salmon <small>GF</small>	\$6 / \$12
Ika <i>Squid</i> <small>GF</small>	\$5 / \$10	Tai <i>Snapper</i> <small>GF</small>	\$6 / \$12
Ikura <i>Salmon Roe</i> <small>GF</small>	\$9 / na	Tako <i>Octopus</i> <small>GF</small>	\$7 / \$14
Inari <i>Sweet Fried Tofu</i>	\$4 / na	Tamago <i>Japanese Egg</i> <small>GF</small>	\$4 / na
Kaibaishira <i>Scallops</i> <small>GF</small>	\$4 / na	Tobico <i>Flying Fish Roe</i>	
Kani <i>Snow Crab</i> <small>GF</small>	\$6 / na	(Wasabi, Habanero, Citrus)	\$6 / na
Kani Kama <i>Imitation Crab</i>	\$3 / na	Toro <i>Fatty Tuna</i> <small>GF</small>	\$9 / \$18
Kuro Maguro <i>Bluefin Tuna</i> <small>GF</small>	\$8 / \$16	Unagi <i>Fresh Water Eel</i>	\$8 / na
Maguro <i>Tuna</i> <small>GF</small>	\$6 / \$12	Uni <i>Sea Urchin</i> <small>GF</small>	\$12 / \$12
Masago <i>Caplin Roe</i> <small>GF</small>	\$4 / na	Uzura <i>Quail Egg</i> <small>GF</small>	\$1 / na

*Chef Nobu grew up in Japan working in his family's Ramen shop. He is excited & proud to introduce his family's tradition of Ramen to Tulsa.*

## RAMEN MEAL

**Tonkotsu Ramen** \$7.95

Pork broth, chashu, soft-boiled egg, red ginger, green onions, bean sprouts, bamboo shoots

**Shoyu Ramen** \$7.95

Soy broth, chashu, bamboo shoots, soft-boiled egg, spinach, green onions

**Miso Ramen** \$7.95

Miso broth, chashu, soft-boiled egg, bean sprouts, corn, bamboo shoots, green onions

**Ramen Salad** \$8.95

Marinated shrimp, egg, kani kama, shisho leaves, bean sprouts, red ginger, pickled daikon & carrots, bamboo shoots, corn, lettuce, tomatoes, cucumber,

## CREATE YOUR OWN RAMEN (BROTH & NOODLES \$4.95)

**1. Pick Your Broth**  
*miso • pork • soy*

**2. Choose Style of Noodle**  
*al dente • soft*

**3. Add Toppings**  
*get creative!*

## RAMEN TOPPINGS

Butter	\$ .50	Corn	\$ .50	Cheese Eggroll <small>HOT</small>	\$1.00
Chili Oil	\$1.00	Green Onions	\$ .50	Firm Tofu	\$1.00
Fried Garlic	\$ .50	Kimchi	\$2.00	Chashu ( <i>pork</i> )	\$2.50
Fried Onion	\$ .50	Kirurage ( <i>mushroom</i> )	\$1.00	Chicken	\$2.50
Bamboo Shoots	\$1.00	Seaweed	\$ .50	Soft-Boiled Egg	\$1.50
Bean Sprouts	\$ .50	Spinach	\$2.00		

## KITCHEN ENTRÉES | SOUP & SALAD INCLUDED

SUBSTITUTE FRIED RICE FOR STEAMED RICE ONLY \$1.00

**12 oz Certified Angus NY Strip\*** \$17.95

Choice of teriyaki or shioyaki steak served with white or brown rice & seasonal vegetables

**Grilled Atlantic King Salmon** \$13.95

Choice of teriyaki or shioyaki salmon served with white or brown rice & seasonal vegetables

**Grilled Tilapia** \$9.95

Choice of teriyaki or shioyaki tilapia served with white or brown rice & seasonal vegetables

**Flame Grilled Chicken** \$9.95

Choice of teriyaki or shioyaki chicken served with white or brown rice & seasonal vegetables

**Tempura Plate** \$7.95

Assortment of fried vegetables served with white or brown rice & seasonal vegetables. Add shrimp, or a shrimp & vegetables combo for \$3

**Fried Rice** \$5.95 cup / \$9.95 bowl

Stir fried rice with vegetables, eggs, & your choice of chicken, pork, or shrimp

**Vegetarian Fried Rice** \$3.95 cup / \$7.95 bowl

Stir fried rice with vegetables & eggs

**Japanese Curry** \$7.95

Vegetable curry served with white or brown rice  
Fried Chicken or Pork \$9.95 (available sautéed)  
Fried Beef \$11.95 (available sautéed)

**Rice Bowl** \$9.95

Traditional Japanese dish with sautéed vegetables; simmered in a mildly sweet sauce; baked with an egg; served over rice with your choice of protein:  
Tori Don (Fried Chicken)  
Oyaki Don (Sautéed Chicken)  
Katsu Don (Fried Pork)  
Gyu Don Steak\* (with rice noodles, no egg)

**Tori Katsu** \$10.95

Panko-breaded chicken served with white or brown rice & seasonal vegetables

**Ton Katsu** \$10.95

Panko-breaded pork served with white or brown rice & seasonal vegetables

**Stir Fry Noodles** \$7.95

Choice of soba, udon, or egg noodles, red ginger, bean sprouts, cabbage, carrots, green onions  
Chicken or Pork \$9.95 • Steak or Shrimp \$14.95

**Soba Noodle Soup** \$8.95

Soba noodles (Buckwheat), shiitake mushrooms, carrots, broccoli, tempura shrimp

**Nabeykai Udon Soup** \$7.95

Udon noodles, kani kama, tempura shrimp, broccoli, soft-boiled egg, shiitake mushrooms  
Chicken or Seafood \$9.95

**- Make Your Kitchen Entrée or Ramen Meal a Combo -**

1. Three tempura shrimp for \$3.95

2. One California, Philadelphia, or Spicy Roll for \$3.95

3. An order of House Made Gyozas for \$4.50

## BENTO BOX | EACH COMES WITH TWO OF THE FOLLOWING OPTIONS

Teriyaki or Shioyaki (Chicken, Steak, or Salmon) • Tempura shrimp & vegetables • Tako or Ika Salad  
Two pc nigiri or three pc sashimi (Maguro, Sake, or Hamachi) • One Geisha Meal roll • Agedashi Tofu

**Bento Box** \$13.95

Appetizer trio, edamame, fresh fruit, & two options

**Mini Bento Box** \$11.95

Edamame, fresh fruit, & two options

## KYOTO TOCHIGI DINNER FOR TWO | \$15.95

CHOOSE TWO DINNERS. EXTRA FOR SUBSTITUTIONS.

**Kyoto Dinner**

Teriyaki chicken, tempura vegetables, steamed rice, three tempura shrimps, soup & salad

**Tochigi Dinner**


Teriyaki chicken, tempura vegetables, steamed rice, California Roll, one piece Ebi nigiri, soup & salad

## OMAKASE DINNER

Enjoy a unique dining experience with Chef Nobu as he prepares a twelve course dinner for you. Expect innovative courses as he guides you through an artistic performance of his culinary skills. Dinner is \$50 per person and served every Saturday at 6:30 in the evening. Only ten spots are available for each dinner. Reservations are requested. Please call for more information.

**Interested in more Gluten-Free options?**

We have Gluten-Free tempura batter. Additional charges for substitutions.

 Denotes a spicy item

 Denotes a Gluten-Free item

## FUJI'S SPECIALTY ROLLS

**Brendon \$15.95** HOT  
Fried soft-shell crab, Kani, asparagus, avocado; rolled in tempura crunch; topped with Unagi, scallions, sesame seeds, x-spice, eel sauce

**Brookside\* \$11.95** HOT  
Lobster salad, fried shrimp, cream cheese, lemon, cucumber; topped with Sake

**Caterpillar\* \$13.95**  
Unagi, Kani, cucumber, tempura crunch; topped with avocado, masago, eel sauce, sesame seeds

**C.K.\* \$17.95**  
Lobster salad, crab cake, asparagus; topped with Maguro, Hamachi, Sake, Unagi, avocado, eel sauce, sesame seeds

**Dragon\* \$14.95** HOT  
Sake, lobster salad, fried shrimp, asparagus; topped with spicy tuna tartare & scallions

**Hot Molly\* \$13.95** HOT  
Kani, fried shrimp, cream cheese, cucumber; topped with Maguro, avocado, evil sauce, citrus vinaigrette, 7 spice

**Hung\* \$14.95** HOT  
Kani, fried shrimp, asparagus; topped with Sake, Maguro, Hamachi, avocado, spicy sauce

**Incredi-Roll\* \$15.95** HOT  
Sake, crab cake, cream cheese, asparagus, sprouts, evil sauce; rolled in tempura crunch; topped with Unagi, scallions, sesame seeds, George & eel sauce

**J-Z\* \$13.95** HOT  
Maguro, fried soft-shell crab, cream cheese, avocado, asparagus; rolled in tempura crunch, 7 spice, x-spice

**Kazu\* \$13.95**  
Kani, fried shrimp, avocado, asparagus; rolled in masago; topped with Unagi, eel sauce, sesame seeds

**Kendall\* \$11.95** HOT  
Kani, fried shrimp, masago, asparagus; topped with seared Maguro, sriracha, sesame seeds

**Mr. Anderson\* \$13.95** HOT  
Lobster salad, fried shrimp, avocado, cilantro, asparagus, x-spice; rolled in tempura crunch & 7 spice; topped with Hamachi & lime juice

**Nehemiah Cucumber Roll\* \$12.00\*\***  
Sake, Hamachi, masago, scallions, sprouts, ponzu sauce; wrapped in a cucumber (no seaweed or rice)

**Nishiki Maki \$11.95**  
California Roll double-layered with Ebi, smoked salmon, avocado

**Oishii Maki\* \$14.95** HOT  
Crab cake, fried shrimp, fried asparagus, avocado, spicy sauce; topped with seared Maguro, tempura crunch, scallions, George sauce, evil sauce

**Perfect 10\* \$11.95** HOT  
Lobster salad, fried shrimp, cucumber, cream cheese; topped with Maguro, avocado, spicy sauce

**Rainbow \$15.95**  
California Roll double-layered with Unagi, smoked salmon, avocado, eel sauce, sesame seeds

**Rapture\* \$14.95** HOT  
Soft-shell crab, Kani, asparagus, avocado, jalapeño; rolled in tempura crunch; topped with Escolar, Ume plum sauce, George sauce, eel sauce, scallions, sesame seeds

**Ryu\* \$15.95** HOT  
Kani, masago, fried shrimp, cucumber, asparagus, avocado; topped with Maguro, Escolar, Hamachi, Sake, cilantro, sesame seeds, citrus vinaigrette, evil sauce

**Satori Maki \$11.95** HOT  
Unagi, grilled Tai, Kani, fried soft-shelled crab, cucumber, evil sauce; garnished with tempura crunch, George sauce, eel sauce

**Selwa\* \$14.95**  
Kani Kama, Maguro, avocado, fried shrimp; rolled in masago; topped with Unagi, eel sauce, sesame seeds

**Slammin' Salmon\* \$14.95** HOT  
Crab cake, lobster salad, asparagus, cucumber; rolled in masago; topped with Sake, Ikura, scallions, x-spice

**Southside\* \$15.95** HOT  
Kani, fried shrimp, cucumber, avocado, masago, asparagus; topped with Maguro, Sake, Unagi, scallions, sesame seeds, evil sauce, eel sauce

**Sushi Gift Box\* (not a roll) \$11.95**  
Maguro, Sake, tempura crunch; layered with rice; topped with avocado & masago (no seaweed)

**Vu Roll\* \$13.95**  
Kani & avocado double-layered with Hamachi, Maguro, Sake, avocado, masago, sesame seeds

**Euphoria \$15.95**  
Kani, fried shrimp, asparagus; rolled in tempura crunch; topped with baked crawfish, shrimp, mussels, Kaibaishira in butter cream sauce

**Kill Bill\* \$27.95** HOT  
Lobster salad, crab cake, fried shrimp, asparagus; topped with Maguro, Hamachi, spicy baked mussels, crawfish, scallops; garnished with spring greens, seaweed salad, Kani Kama, tempura crunch, burdock, , cucumber, jalapeño, tomato, cilantro

**9-1-8 \$24.95**  
Kani, fried shrimp, fried asparagus; rolled in tempura crunch; topped with lobster tail baked in lemon garlic cream sauce

**Disco\* \$14.95** HOT  
Kani, fried shrimp, avocado; rolled in masago; topped with baked shrimp, Kaibaishira, x-spice

**Volcano\* \$14.95** HOT  
Kani, fried asparagus; rolled in masago; topped with spicy baked Kaibaishira, mussels, crawfish

## SUSHI PARTY BOATS

**Battleship Boat\* \$90**  
3 rolls under \$20, 14 pieces of chef's choice nigiri, 15 pieces of chef's choice sashimi

**Come On Over Boat\* \$50**  
Southside, Ninja, Kazu, Oishii Maki rolls

**Sushi Lovers Boat\* \$40**  
Lobster, Kendall, Volcano, Chaz rolls

**Boat of the Month\* \$50**  
Ask your server about our monthly boat special!

**Build Your Own Boat\* \$65**  
Your choice of five rolls under \$20  
Add 5 pieces of nigiri\* (chef's choice) \$10  
Add 7 pieces of sashimi\* (chef's choice) \$10

## NIGIRI & SASHIMI SPECIALTIES | SOUP & SALAD INCLUDED

**Avocado Sashimi\* \$17.95**  
Kani, Sake, Maguro, Escolar, Ebi, avocado

**Chirashi\* \$21.95**  
Chef's choice sashimi, sushi rice, Japanese pickles

**Deluxe Sashimi Combo\* \$27.95**  
Maguro, Sake, Hamachi, Tako, Ika Sashimi

**Geisha Nigiri Platter\* \$17.95**  
Chef's choice 7 pieces of nigiri

**O-Makase Sashimi\* \$21.95**  
Choice of 3 fish sashimi. Each additional fish \$5.95  
Extra for Ama, Ebi, Toro, Uni

**Samurai Nigiri Platter\* \$21.95**  
Chef's choice 10 pieces of nigiri

**Yokohama\* \$24.95**  
Chef's choice 5 piece nigiri, 3 tempura shrimp, one roll (California, Philadelphia, Spicy)

## HAND ROLLS

**10/7\* \$7.95**  
Maguro, Sake, Kani, masago, cucumber, avocado, sprouts, sushi rice

**Alaskan\* \$6.95**  
Sake, Kani, masago, avocado, sushi rice

**Jessica\* \$6.95**  
Sake, Kani, masago, scallions, sesame seeds, spicy sauce (no rice)

**Kani\* \$5.95**  
Kani, cucumber, sprouts, masago, sushi rice

**Negi Toro\* \$9.95**  
Minced Toro mixed with scallions, sushi rice

**Spicy\* \$7.95** HOT GF  
Choice of Maguro, Sake, Hamachi, or Escolar with cucumber, scallions, sprouts, spicy sauce, sushi rice

**Hand Roll Combination\* \$17.95**  
Choice of three hand rolls. Extra for Negi Toro.

## SUSHI BURRITO

**Umamirrito\* \$8.95**  
Fried Shrimp, masago, avocado, cucumber, sprouts, green onions, Japanese mayo, eel sauce, soy paper

**Kurabu Burrito\* \$9.95**  
Tempura fried soft-shell crab, Maguro, avocado, scallions, cucumber, George & eel sauce, soy paper

**Shishito Burrito\* \$9.95**  
Fresh shishito peppers, Kani, Sake, white fish, masago, avocado, lettuce, x-spice, soy paper

**Customize your burrito with your favorite fillings. Burritos start at \$2.95, which includes the sushi rice & soy paper wrapping.**

## CREATE YOUR OWN BURRITO OR ROLL & ADDITIONS

Sushi Rice Base	\$2.95	Prime Tuna*	\$2.95	Tobico*	\$0.95
Brown Rice Base	\$3.50	Toro*	\$5.95	Vegetable	\$0.95
Fish*	\$1.95	Unagi	\$2.95	Sesame Seeds	\$0.50
Ama Ebi*	\$12.00	Uni*	\$12.00	Tempura Crunch	\$0.25
Fried Calamari	\$1.50	Soft Shell Crab	\$5.95	Additional Sauces	\$0.25
Ikura*	\$9.00	Shrimp ( <i>Ebi or Tempura</i> )	\$1.50	<i>Evil, George, Ponzu, Shioyaki, Spicy Mayo, Teriyaki, X-Spice, Yuzu Vinaigrette</i>	
Kuro Maguro*	\$2.95	Masago*	\$0.95		

## GEISHA MEAL | SOUP OR SALAD WITH 2+ ROLLS

**1 ROLL \$6.95, 2 ROLLS \$9.95, 3 ROLLS \$13.95**

**Big Willie** HOT  
Kani Kama, fried shrimp, avocado, cream cheese, evil sauce, tempura crunch

**Calamari** HOT  
Ika tempura, seaweed salad, cucumber, avocado, x-spice, lemon

**California (\$4.95 each)**  
Kani Kama, avocado, sesame seeds or masago

**Dead Head** HOT  
Smoked salmon, mozzarella, jalapeño, tempura-fried

**Futo Maki**  
Kani Kama, cucumber, burdock, kampyo, tamago

**Hurricane**  
Marinated Ika, cucumber, burdock, sprouts

**IJ.\***  
Hamachi, Sake, masago, lemon, sprouts, cucumber

**I.R.S.\*** HOT GF  
Maguro, asparagus, cream cheese, sprouts, scallions, cucumber, spicy sauce

**Jamie\*** HOT  
Maguro, Kani, fried shrimp, sprouts, cucumbers, scallions, spicy sauce

**Kani\***  
Kani, cucumber, sprouts, masago

**Lobster** HOT  
Lobster salad, fried shrimp, avocado, cucumber, spicy sauce; rolled in sesame seeds or masago\*

## WARRIOR MEAL | SOUP OR SALAD WITH 2+ ROLLS

**1 ROLL \$9.95, 2 ROLLS \$15.95, 3 ROLLS \$21.95**

**AI** GF  
Soft-shelled crab, Kani, Ebi, avocado, spicy sauce

**Chaz**  
California; topped with Unagi, eel sauce, sesame seeds

**Crazy Linda\*** HOT  
Maguro, Sake, Kani Kama, Ebi, avocado, cucumber, scallions, spicy sauce, masago

**Henry\*** HOT  
Kani, Sake, fried shrimp, cucumber, avocado, spicy sauce; rolled in sesame seeds

**Las Vegas\*** GF  
Soft-shelled crab, Hamachi, Maguro, avocado

**Love\*** HOT  
Maguro, lobster salad, fried shrimp, asparagus, cucumber, scallions, cream cheese, evil sauce, strawberries

**Michelle\*** HOT  
Sake, Hamachi, Kani, cucumber, scallions, spicy sauce, tempura crunch; rolled in sesame seeds

**Phone Doctor\*** HOT  
Sake, crab cake, avocado, jalapeño, cream cheese; rolled in tempura crunch; topped with scallions, x-spice, eel sauce

**Ninja\*** HOT  
Sake, crab cake, cucumber, cream cheese, spicy sauce, scallions; rolled in sesame seeds

**Old-Fashioned\*** GF  
Choice of Maguro, Sake, Hamachi, Escolar

**Philadelphia** GF  
Smoked salmon, avocado, cream cheese

**Salmon Skin**  
Baked salmon skin, cucumber, burdock, sprouts

**Spicy\*** HOT GF  
Choice of Maguro, Sake, Hamachi, Escolar, or Kani with cucumber, scallions, sprouts, spicy sauce

**Sweet Eel**  
Unagi, cucumber, sprouts, eel sauce, sesame seeds

**Tempura Maki** HOT  
Kani Kama, Hamachi, carrots, scallions, 7 spice

**Tornado**  
Tako, cucumber, burdock, sprouts

**Tres Tres Sakana**  
Hamachi, Kani, fried shrimp, avocado, spicy sauce; rolled in sesame seeds

**Veggie (\$3.95 each)**  
Avocado, cucumber, asparagus, kampyo, or daikon

**Veggie Buster** HOT  
Carrots, cucumber, scallions, seaweed salad, daikon, avocado, asparagus, cream cheese, lemon, x-spice

**Rockefeller\*** HOT  
Maguro, masago, tempura crunch, cream cheese, x-spice; topped with Ebi

**Ryan\*** HOT  
Kani, Maguro, Hamachi, Sake, masago, fried shrimp, avocado, asparagus, cucumber, scallions

**Spicy Huy\*** HOT  
Sake, Kani, fried shrimp, cream cheese, cucumber, ginger, evil sauce

**Spider**  
Soft-shelled crab, cucumber, burdock, sprouts

**Sweet Daddy** HOT  
Fried shrimp, lobster salad, asparagus, cucumber; topped with Ebi; baked with x-spice, tempura crunch, George sauce

**Tenkasu**  
Kani, Sake, cream cheese, avocado; flash fried; topped with habanero masago, scallions, tempura crunch, George sauce, eel sauce

**Tiger Eye**  
Smoked salmon & Ika; tempura-fried

**Tulsa\***  
Maguro, Hamachi, fried shrimp, avocado

\*\*100% of the proceeds will be donated to the wife of our long-term patron & friend, Nehemiah. Every life is beautiful. Every life deserves to be treated fairly.

\*Consuming raw or undercooked food may increase your risk of foodborne illness.

ADDITIONAL CHARGES FOR SUBSTITUTIONS