



NIGIRI With Rice (2 pc)	SASHIMI Without Rice (2 pc)
___ Maguro Tuna \$10	___
___ Bincho Albacore Tuna \$11	___
___ Aji Spanish Mackerel \$11	___
___ Kampachi Amber Jack \$10	___
___ Hamachi Yellowtail \$10	___
___ Shake Atlantic Salmon \$9	___
___ Tasmanian Ocean Trout \$11	___
___ Hirame Flounder \$10	___
___ Colorado Striped Bass \$9	___
___ Tako Octopus \$10	___
___ Saba Mackerel \$9	___
___ Hokki Surf Clam \$9	___
___ Ebi Shrimp \$9	___
___ Ama Ebi Sweet Raw Shrimp \$14	___
___ Kani Snow Crab Legs \$11	___
___ Hotate Scallops \$10	___
___ Unagi Fresh Water Eel \$9	___
___ Uni Sea Urchin \$17	___
___ Tamago Sushi Omelet \$8	___

Fish Roe

___ Ikura Salmon Roe \$9	___
___ Masago Smelt Roe \$8	___
___ Wasabi Tobiko Flying Fish \$8	___
___ Yuzu Tobiko Flying Fish \$8	___

Available upon request:

- ___ Soy paper \$3 per roll
- ___ Fresh wasabi \$6

*All crab is real snow crab legs.
* Consuming raw or uncooked raw seafood may increase the risk of food borne illness

YASAI / VEGETABLE ROLLS (6 pc)

___ **Singapore** tempura asparagus, avocado, arugula, and watercress \$12

___ **Veggie Shred** avocado, red and yellow bell pepper, asparagus, cherry tomato, and shiso leaf. All tempura fried, drizzled with tsume \$14

SASHIMI SPECIALS

___ **Yuzu Kampachi** thinly sliced amber jack dressed with yuzu juice, garlic chips, sea salt, citrus zest, and cilantro \$21 (8 pc)

___ **Yaki Saba** torched Japanese mackerel topped with fine julienned ginger, green onion, topped with citrus garlic soy \$21(6pc)

___ **Kumamoto Oysters** 2 kumamoto oysters on the half shell topped with red yuzu kosho, green onion, Japanese mignonette, ponzu sauce and scallion oil \$10

___ **Saikyo Hoisin Yellowtail** thinly sliced yellowtail stuffed with blonde miso hoisin, cilantro, and shredded daikon, then topped with serrano, micro red shiso, yuzu sumiso sauce and scallion oil \$23 (6 pc)

___ **Yama's Poke** diced tuna tossed with spicy sesame oil, white onion, wakame seaweed, serrano, sesame seeds and soy. Served with wonton chips \$22

___ **Fire Torched Flounder** thinly sliced flounder topped with micro red shiso, kaiware sprouts, serrano, and drizzled with citrus chili soy sauce \$21 (8 pc)

___ **Sliced Yellowtail with Ponzu Sauce** thinly sliced yellowtail topped with ponzu sauce, serrano, and cilantro \$19 (8 pc)

___ **Colorado Striped Bass** thinly sliced bass topped with red yuzu kosho, daikon arugula salad, and sweet yuzu vinegar \$21 (8 pc)

___ **Shiso Tuna** thinly sliced yellowfin wrapped around shiso leaf, julienned cucumber, fresh grated wasabi root, topped with Japanese mignonette, citrus garlic soy, and scallion infused olive oil \$23 (6 pc)

MAKI / ONE INGREDIENT ROLLS (6 pc)
*Add Avocado for \$1

- ___ **Negihama Maki** | Yellowtail \$10
- ___ **Shake Maki** | Salmon \$9
- ___ **Tekka Maki** | Tuna \$10
- ___ **Avocado Maki** | \$7
- ___ **Kappa Maki** | Cucumber \$7
- ___ **Spicy Shake Maki** | Salmon \$10
- ___ **Spicy Negihama Maki** | Yellowtail \$12
- ___ **Spicy Hotate Maki** | Scallop \$12

SPECIALTY ROLLS (6-8 pc)

___ **Blondie Roll** tuna, asparagus, and cucumber topped with avocado, tuna, and serrano. Served with lemon plum sauce \$22 (8 pc)

___ **Yen Yen Roll** spicy tuna, mango, and cilantro topped with yellowtail, avocado, and serrano. Served with amazu sauce \$23 (8 pc)

___ **Caterpillar** broiled fresh water eel, masago, yamagobo, and kaiware sprouts topped with avocado, sesame seeds and tsume drizzle \$21 (8 pc)

___ **Beach Break Roll** coconut-fried shrimp, mango, cucumber, and cilantro topped with toasted coconut flakes and lemon plum sauce \$19 (6 pc)

___ **Spider Roll** tempura soft shell crab, masago, cucumber, avocado, kaiware sprouts, yamagobo, sesame seeds and tsume \$20 (6 pc)

___ **Panama Roll** tempura shrimp, salmon, cream cheese, cucumber, and kaiware sprouts topped with yuzu tobiko and lemon plum sauce \$18 (6 pc)

___ **Summer in Vail** snow crab, tuna, yellowtail, salmon, masago, cilantro, and avocado wrapped in cucumber, topped with ponzu sauce \$25 (6 pc)

___ **Hammerhead Roll** masago, snow crab, eel, avocado, and cream cheese. All tempura fried, drizzled with tsume sauce \$23 (6 pc)

___ **Boom Boom Roll** yellowtail, wasabi tobiko, and avocado topped with spicy tuna, serrano, and tsume \$23 (8 pc)

___ **Randy Roll** snow crab, cucumber, and avocado topped with tuna, yellowtail, salmon, crab legs, avocado, shrimp, and masago \$24 (8 pc)

___ **Get E'd Roll** ocean trout, shishito, serrano, avocado, cucumber, and tempura asparagus topped with masago, and tsume \$22 (8 pc)

___ **Shrimp Tempura Roll** tempura shrimp, cucumber, avocado, masago, kaiware sprouts and tsume \$15 (6 pc)

___ **California Roll** snow crab, avocado, cucumber and sesame seeds \$13 (6 pc)

___ **Spicy Tuna Roll** togarashi spiced tuna, cucumber, kaiware sprouts, yamagobo, and avocado \$16 (6 pc)