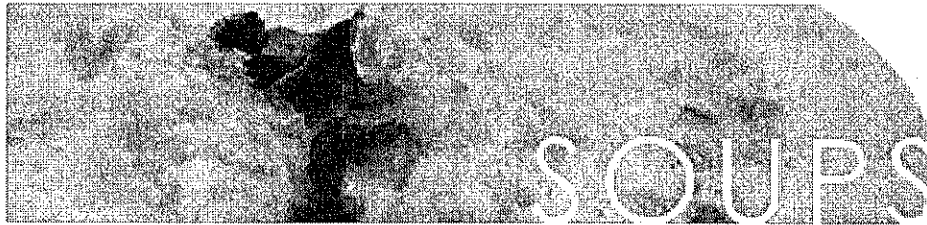


Uni Sushi Menu



traditional miso - 2

small bowl served with firm tofu, fresh seaweed, mushrooms and green onions

chicken miso - 5

a table-side pour of miso with orzo pasta, mushrooms, chives and shredded chicken

tomato basil - 6

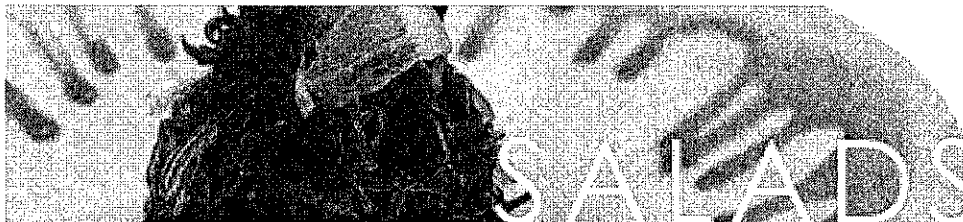
creamy tomato basil soup with chicken, mushrooms and orzo pasta

avocado miso - 7

creamy avocado miso served with grilled shrimp and cilantro

miso ramen - 9

fresh ramen noodles in beef broth with snow peas, negi and beef



side salad - 4

field greens with cucumbers, tomatoes, carrots, parmesan and crispy wontons (choice of creamy miso or ginger vinaigrette)

seaweed salad - 6

sesame oil infused seaweed salad with a squeeze of lemon

squid salad - 6

fresh thin slices of squid on a bed of field greens in a sweet vinaigrette marinade

sunomono salad - 8

an assortment of seafood with freshly sliced seaweed and cucumbers in a light japanese vinaigrette

grilled soy chicken salad - 9

marinated chicken breast on a bed of greens with our creamy miso dressing

sesame tuna salad - 11

sesame crusted tuna with a ginger vinaigrette on a bed of field greens

sashimi salad - 14

tuna, salmon, avacado and fresh fruit on mixed greens drizzled with our signature Japanese salad dressing



edamame - 4

lightly salted soybeans, served hot or cold

macaroni gratin - 9

rock shrimp and lobster with macaroni in a creamy white cheddar sauce baked with Japanese breadcrumbs and negi

vegetable tempura - 5

assorted fresh vegetables in a crisp tempura batter

sirloin yakitori - 8

marinated sirloin cubes skewered with fresh vegetables and grilled

shrimp tempura tacos - 7

three shrimp tempura in flour tortillas

served with lettuce, mango pico de gallo and miso guacamole

ginger whole fish fry - 10

whole fish in a light, crisp batter drizzled with ponzu sauces

(10 minutes to prepare)

rock shrimp tempura - 8

rock shrimp tossed in tempura batter, fried and seasoned with salt, pepper and green onions served with sweet and sour sauce and hybrid sauce

gyoza dumplings - 5

six pork dumplings served with a tangy lemongrass dipping sauce, prepared steam or pan seared

rib-eye beef rolls - 9

thinly shaved rib-eye wrapped around avocado and japanese yams, grilled and topped with a teriyaki glaze

baked avocado - 7

half of a california avocado topped with crab and shrimp baked with spicy japanese mayonnaise

shrimp tempura tacos - 7

three shrimp tempura in flour tortillas served with lettuce, mango pico de gallo and miso guacamole

lobster and shrimp rolls - 9

lobster, shrimp, crab, chives and cream cheese rolled in an eggroll in an eggroll skin and fried, served with jalapeno puree and tempura sauce

albacore tuna tataki - 10

thin slices of lightly seared albacore tuna accented with sprouts, masago, cherry tomatoes & garlic chips in a ginger sauce

kobe beef hibachi - 14

sashimi sliced american kobe beef on a banana leaf served with kenobi yakitori sauce, self-seared tableside on a hot rock

nama sake crudo - 11

fresh salmon with oranges and capers in a citrus sake sauce topped with fresh cracked black pepper

tuna carpaccio - 11

thin slices of tuna seasoned with salt & pepper, drizzled with san baizu sauce and negi oil, accompanied by a celery-daikon salad with garlic chips

hamachi jalapeno - 12

sashimi sliced yellowtail with jalapeno, cilantro and parmesan cheese shavings in our homemade ponzu sauce

tuna tar tare - 11

cubes of yellowfin with minced garlic, onions, soy roe, sesame & wasabi oil, served in a wonton shell with wasabi ranch

gyu tataki - 12

thinly sliced beef seared rare and served with ponzu

goat cheese tuna - 11

thin slices of tuna and avocado sprinkled with goat cheese and served with citrus sauce



*all entrées are served with steamed rice and a choice of vegetable tempura or asian vegetable sauté (except *)*

rib-eye - 23

asian marinated 10 ounce sterling silver rib-eye steak, cooked to order

chilean sea bass - 21

pan seared chilean sea bass with braised leeks and an apple-miso remoulade

grilled five-spice pork chop - 16

soy-anise brined 10 ounce bone-in pork chop grilled medium

yaki udon* - 12

udon noodles with shaved rib-eye and tempura shrimp sauteed with assorted vegetables in olive oil soy

wild mushroom chicken - 14

pan sauteed split chicken breast topped with an assortment of mushrooms in a chicken based cream sauce

asian pesto tuna - 22

sashimi grade yellowfin tuna seared rare, sliced thin and covered with an asian pesto lime teriyaki sauce

rib-eye beef rolls - 17

thinly shaved rib-eye wrapped around avocado and japanese yams, grilled and topped with a teriyaki glaze

sauteed shrimp & scallops - 18

shrimp and scallops pan sauteed in soy butter with garlic and jalapenos

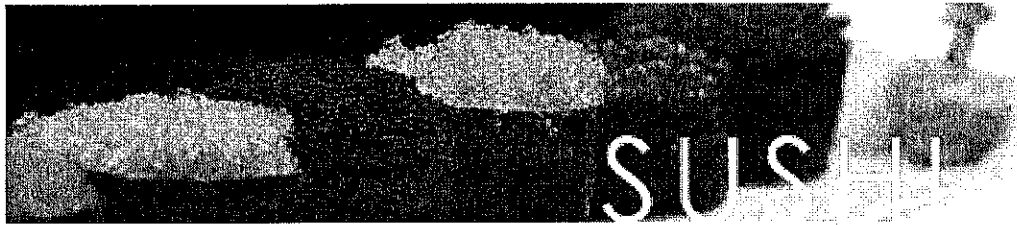
firecracker chicken - 14

chicken breast fried and pan sauteed in our house chili sauce with carrots, snow peas, bell peppers and onions

chipotle salmon - 18

baked scottish salmon served with a creamy miso chipotle sauce

(18% gratuity will be added to parties of five or more)



	nigiri sushi (fish over rice) 1 piece	sashimi (fish only) 3 ounces
yellowfin tuna (<i>maguro</i>)	2.25	9
albacore white tuna (<i>bincho</i>)	2	8
black peppercorn tuna	2.50	10
*fatty tuna (<i>oh toro</i>)	market price	
fresh salmon (<i>nama sake</i>)	2	8
smoked salmon	2.25	9
arctic char (<i>sakai</i>)	3	12
*flounder (<i>hirame</i>)	12	8
sea bass (<i>suzuki</i>)	1.75	7
*baby snapper (<i>madai</i>)	3	12
yellowtail (<i>hamachi</i>)	2.50	10
fresh mackerel (<i>saba</i>)	1.75	7
escolar	2.25	9
*amberjack (<i>kona kanpachi</i>)	market price	
freshwater eel (<i>unagi</i>)	1.75	7
saltwater eel (<i>anago</i>)	1.75	7
shrimp (<i>ebi</i>)	1.75	7
sweet shrimp (<i>amaebi</i>)	4	12 (3)
crab (<i>kani kama</i>)	1.75	7
snow crab (<i>kani</i>)	2.5	10
whole scallop (<i>hotate</i>)	1.75	7
chopped scallop	1.75	7
spicy chopped scallop	12	8
squid (<i>ika</i>)	1.75	7

octopus (<i>tako</i>)	1.75	7
red tipped clam (<i>hokkigai</i>)	1.75	7
*sea urchin (<i>uni</i>)	market price	
smelt roe (<i>masago</i>)	1.75	6
salmon roe (<i>ikura</i>)	2	8
flying fish roe (<i>tobiko</i>)	1.75	7
wasabi infused tobiko	1.75	7
soy infused tobiko	1.75	7
habanero infused tobiko	1.75	7
softshell crab	2.5	7.5(3)
*softshell crawfish	market price	

handrolls & rolls

	handroll (<i>temaki</i>)	roll (<i>maki</i>)
shrimp tempura	3.5	6.5
softshell crab (<i>spider</i>)	4	8
california (<i>kani kama</i>)	3	5.5
california (<i>snow crab</i>)	3.5	6.5
philadelphia	3.5	7
yellowfin tuna (<i>maguro</i>)	3	6
vegetable	2.25	4
fresh salmon (<i>sake</i>)	3	5.5
salmon skin	3	5.5
yellowtail (<i>hamachi</i>)	3.5	6.5
scallop	3.25	6
octopus (<i>tako</i>)	3.5	6.5
shrimp & asparagus	3.25	6
freshwater eel (<i>unagi</i>)	3.25	6
saltwater eel (<i>anago</i>)	3.25	6
*softshell crawfish	market price	
escolar	3	6

*seasonally available

there is a risk associated with consuming raw oysters or any raw animal protein. if you have chronic illness of the liver, stomach, blood or have immune disorders you are at great risk of illness from consuming raw fish/shellfish and should eat fish/shellfish fully cooked. if you are unsure of your risk, consult your physician.

(18% gratuity will be added to parties of five or more)



yuka - 14

shrimp tempura and avocado topped with a layer of fresh salmon and a layer of spicy tuna accented with our signature sauces

the angry dragon - 9

*yellowtail, jalapeños and cilantro in nori, rolled in habanero tobiko and accented with a splash of ponzu sauce
warning: very spicy*

lickety split - 15

spicy tuna, softshell crab, cucumbers and sprouts topped with tuna, salmon, yellowtail, avocado, japanese mayo, eel sauce and spicy pepper paste

beef fajita - 8

seasoned sirloin, onions and bell pepper rolled in sesame soy paper

surf & turf - 12

thin slices of american kobe beef with asparagus and crab, wrapped in sesame soy paper, drizzled with our kenobi yakitori sauce, seared and accented with chives

watch your butt - 11

tuna katsu inside topped with smoked salmon, cream cheese, freshly sliced jalapeños and spicy pepper paste

crazy - 9

shrimp tempura, cucumbers, spicy tuna, masago and sprouts wrapped in sesame soy paper

scuba diver - 10

soft shell crab, cucumbers and spicy mayo topped with tuna, salmon, avocado and spicy pepper paste

brandy - 9

smoked salmon, cream cheese, avocado & shrimp tempura in nori, flash tempura fried and topped with eel sauce

u & i - 12

lobster tempura & cream cheese inside, with escolar and avocado on top, accented with eel sauce and spicy mayo

spiro - 10

spicy tuna inside, topped with fresh salmon, avocado and spicy pepper paste

millennium - 10

spicy tuna inside, topped with peppercorn tuna & avocado, then drizzled with sesame oil & ponzu sauce

7 & 1/2 - 13

tuna, escolar, salmon, masago and avocado rolled in nori, flash tempura fried and finished with eel sauce, spicy pepper paste and japanese mayo

8 & 1/2 - 16

tuna, escolar, salmon, masago, avocado, cream cheese and jalapeño rolled in a sesame soy paper and flash tempura fried. served with eel sauce, spicy pepper paste and japanese mayo

tiger eye - 8

smoked salmon, fresh jalapeño and cream cheese in nori, flash tempura fried, accented with masago and wrapped in sesame soy paper

rainbow - 12

crab, cucumber and avocado topped with an assortment of fresh fish

don #2 - 11

crab and avocado inside, whitefish on top, baked with caviar cream sauce and drizzled with ponzu sauce

shaggy dog - 10

shrimp tempura & cucumbers inside, covered with kani kama, spicy pepper paste & japanese mayo

caterpillar - 11

baked freshwater eel with sliced avocado on top and garnished with a shrimp, sesame seeds and eel sauce

alfredo roll - 14

shrimp tempura, cucumber, jalapeño and cream cheese wrapped in sesame soy paper. topped with peppercorn tuna and avocado accented with our 3 signature sauces and sriracha sauce

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cold sake (filtered)	bottle	8 oz carafe
black & gold (<i>tokubetsu junmai</i>) <california>	25 (750 mL)	
wings of fortune (<i>junmai ginjo</i>) <niigata>	54 (720 mL)	20
horin (<i>junmai dai-ginjo</i>) <fu shimi>	60 (720 mL)	
well of wisdom (<i>ginjo</i>) <osaka>	37 (720 mL)	16
divine droplets (<i>junmai dai ginjo</i>) <hokkaido>	97 (720 mL)	
morning glow (<i>special junmai</i>) <hokkaido>	44 (720 mL)	19
star-filled sky (<i>junmai ginjo</i>) <lottori>	48 (720 mL)	17
hawk in the heavens (<i>junmai</i>) <tochigi>	22 (300 mL)	
living jewel (<i>junmai</i>) <kyoto>	14 (300 mL)	
moon on the water (<i>junmai ginjo</i>) <hiroshima>	28 (300 mL)	
heaven's door (<i>tokubetsu junmai</i>) <akita>	25 (300 mL)	
wandering poet (<i>junmai ginjo</i>) <shimane>	27 (300 mL)	
southern beauty (<i>junmai ginjo</i>) <iwate>	28 (300 mL)	
zipang (<i>sparkling sake</i>) <japan>	11 (250 mL)	
choya umeshu (<i>plum wine</i>) <osaka>		8 (glass)
cold nigori (coarse-filtered)	bottle	8 oz carafe
gekkeikan	10 (300 mL)	
tozai "voices in the mist"	23 (300 mL)	
hakutsuru "sayuri"	15 (300 mL)	
mukune "shadows of katano"	28 (300 mL)	
tozai "snow maiden"	25 (720 mL)	9
rihaku "dreamy clouds"	49 (720 mL)	18
hot sake	4 oz carafe	8 oz carafe
regular	5	10
raspberry	6	12
fruit infused (cold)		10 oz carafe

peach	7
pineapple	7
strawberry	7
mango	7
lychee	7
sake flights (cold)	10 oz carafe

cream of the crop	13
<i>an enticing array of nigoris or coarse-filtered sakes</i>	
<i>featuring: hakutsu "sayuri", "tozai", "voices in the mist" and mukune "shadows of katano"</i>	
strictly business	12
<i>a delicious sampling of some of our junmai sakes</i>	
<i>featuring: gekkeikan "black & gold", takasago "morning glow" and tozai "well of wisdom"</i>	
first class flight	15
<i>tickle your taste buds with an assortment of our premium sakes:</i>	
<i>ama no to "heaven's door", mantensei "star-filled sky" and kanbara "wings of fortune"</i>	

beer

kirin ichiban	sapporo	bud light
kirin light	sapporo light	miller lite
asahi super dry	sapporo reserve	shiner bock
asahi black	michelob ultra	dos equis
heineken	blue moon	red stripe