SIGNATURE ROLLS
(ask about the “Secret Roll” off the menu!)

**SALMON LOVER** $22
Salmon in&out, cucumber, mango, avocado, sea salt, chili threads, micro cilantro, creamy sesame sauce

**SURF N TURF** $28
Seared wagyu beef, panko shrimp, avocado, black lava salt, truffle oil

**SUSHI STREET LOBSTER** $24
Maine lobster, jalapeño, avocado, tomato, soy paper, micro coriander, chili threads, yellow lemongrass

**ARIA O** $22
Salmon, shrimp, avocado, mango, masago arare, jalapeño, micro cilantro, honey truffle aioli

**SAKURA** $26
Spicy yellowtail tartare, shrimp ebi, jalapeño, avocado, crispy shallots, soy paper

**SUSHI STREET RAINBOW** $24
Alaskan king crab, tuna, salmon, yellowtail, shrimp, cucumber, avocado, tobiko

**YAKUZA** $22
Fresh water eel, panko shrimp, cucumber, avocado, red pepper chili dot, eel sauce

**VOLCANO** $22
Scallop, crab meat, cream cheese, avocado, spicy mayo, baked whole roll

**KIMONO** $22
Spicy tuna, panko shrimp, avocado, cucumber, crispy onion, balsamic sauce

**BAJA CRISPY** $20
Fresh water eel, crab meat, cream cheese, avocado, bubu arare, baja jalapeño sauce, deep fried roll

ENTREÉS

**“OMAKASE PLATTER” $90**
Chef’s 18 piece ultimate creation

**SUSHI STREET SUSHI 7 & HANA ROLL** $29
Assorted 7 pieces of sushi and a special roll by Chef’s choice

**SUSHI STREET SASHIMI**
6/12/18 pieces | $22/39/55
6 pieces or 12 pieces of assorted sashimi by Chef’s choice

**CHIRASHI DON** $26
Tuna, salmon, yellowtail, white fish, mackerel, ikura, ika, tobiko, tamago over rice

**UNAGI DON** $26
Fresh water eel over rice

**SALMON DON** $29
Fresh salmon and salmon roes over rice

**UNI DON** $46
Fresh sea urchin over rice

SIDES

**MISO SOUP** $4
**OSHINKO** $6
(Japanese pickles | shibazuke, takuan, yamagobo)

**GREEN SALAD W/GINGER DRESSING** $7

**JAPANESE VEGETABLE FRIED RICE** $10

**JAPANESE STEAMED RICE** $4

FRESH WASABI $3

DESSERT

**MOCHI ICE CREAM** $6
Choice of green tea, red bean or mango

*Thoroughly cooking food of animal origin, including but not limited to beef, egg, fish, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, elderly, individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*