

# MAKI MONO

## SUSHI ROLLS

(All Maki Roll have Sesame Seeds)



### Maki Mono Rolls: Cooked

#### **M1 Kappa Maki**

(Cucumber roll) 3.75

#### **M2 Avocado Maki** 4.75

**M3 Sweet potato Maki** 5.75  
(sweet potato tempura)

#### **M4 Asparagus Maki** 4.75

**M5 Cucumber Avocado Maki**  
4.75

#### **M6 Oshinko Maki**

(Japanese pickled radish) 4.75

#### **M7 Tamago Maki**

(Japanese omelet) 4.50

#### **M8 Unagi-Tomago Maki**

(Eel and egg omelet) 5.75

#### **M9 Inari Maki** 5.50

(sweet fried thin tofu)

#### **M10 Kanikama Maki** 4.25

(Imitation Crab sticks)

#### **M11 Smoke Salmon Maki** 5.25

- Avocado .75
- Cucumber .75
- Cream chesses .75
- Scallions .75

#### **M12 California Maki**

(Crabstick, avocado, cucumber)  
5.80

#### **M13 JB Maki**

(Smoked Salmon, cream  
cheese, scallions) 6.15

#### **M14 Salmon Tempura Maki** 7.30

#### **M15 Shrimp Tempura Maki** 7.50

#### **M16 Hamachi Tempura Maki**

(Yellowtaill tempura) 7.50

#### **M17 Tako Maki** (octopus) 4.50

#### **M18 Spider Maki**

(Soft shell crab with cucumber  
and eel sauce) 11.95

#### **M19 Unagi Maki (Eel)** \$6.80

- Avocado .75
- Cucumber .75
- Cream chesses .75
- Scallions .75

#### **M20 Finger Maki**

(Chicken finger wrapped in  
seaweed) \$4.95

#### **M22 Pop Eye Maki**

(Carrot, oshinko, cucumber  
and avocado) \$5.75

## Maki mono Rolls: Raw

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R1  **Hamachi Maki**

(yellowtail roll) \$4.75

- Avocado .75
- Cucumber .75
- Scallions .75

R2  **Escolar Maki**

(white tuna) \$5.75

- Avocado .75
- Cucumber .75
- Cream chesses .75
- Scallions .75

R3  **Tekka Maki** (Tuna) \$4.75

- Avocado .75
- Cucumber .75
- Cream chesses .75

R4  **Sake Maki** (Salmon) \$4.75

- Avocado .75
- Cucumber .75
- Cream chesses .75

R5  **Izumi ~Dai Maki**

(Tilapia) \$4.75

- Avocado .75
- Cucumber .75
- Cream chesses .75
- Scallions .75

R6  **Saba (mackerel) Maki**

(Vinegared mackerel) \$4.80

- Avocado .75
- Cucumber .75
- Cream chesses .75
- Scallions .75

R7 **California Maki With Roe**

(Add flying fish roe) \$6.30

R8  **Spicy Tuna Maki**

(Tuna, tempura crab, spicy mayo) \$5.80

R9  **Spicy Salmon Maki** \$5.80

R10  **Spicy Yellowtail Maki**  
\$5.80

R11  **Boston Maki**

(Salmon, avocado, cucumber)  
\$5.95

R12  **Philadelphia Maki**

(Salmon, avocado, cucumber, cream cheese) \$6.15

R13  **Crazy Maki**

(Shrimp tempura, cucumber, tobiko, avocado, spicy mayo)  
\$9.95

R14 **Caterpillar Maki**

(Eel, cucumber, roe, covered with avocado) \$13.95

R15  **Auburn Maki**

(Yellowtail, avocado, cucumber) \$5.95

R16  **Rainbow Maki**

(California roll covered with tuna, salmon, white fish, and avocado) \$13.95

R17 **Spicy Escolar maki** \$6.80

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## Combo Entrees

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E1  Sushi Regular

(7 pieces of sushi and 6 pieces of unagi avocado maki) \$19.95

E2  Sushi Deluxe

(10 pieces of sushi and 6 pieces of California maki) \$24.95

E3  Sashimi Deluxe

(21 pieces of chefs choice of assorted fillets) \$34.00

E4  Sashimi Regular

(14 pieces chefs choices of assorted fillets) \$23.00

E5  Maki Combo #1

(California Maki, tekka maki, unagi avocado maki) \$14.95

E6 Maki Combo #2

(Shrimp tempura, kappa maki, and California maki) \$14.95

E7  Maki Combo #3

(Spicy tuna maki, California maki, and avocado maki) \$13.95

E8  Maki Combo #4

(Spicy Escolar maki, Tekka maki and kappa maki) \$19.95

E9 Maki Combo #5

(Three pieces of inari sushi, avocado maki, cucumber avocado maki, oshinko maki) \$19.95

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# Sushi



2 Pieces

3 pieces

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M1. Ebi (Shrimp) 4.50

M2. Hamachi  
(Yellow Tail) 5.25

M3. Maguro (Tuna) 5.25

M4. Saba (Mackerel) 4.75

M5. Sake (Salmon) 5.00

M6. Smoked Salmon 5.25

M7. SUZUKI (Stripped bass) 4.25

M8. Taku (Octopus) 4.50

M9. Unagi (Fresh water eel) 4.50

M10. Tobiko (Flying fish roe) 5.00

M11. Kanikama  
(Crabstick) 4.25

M12. Tamago  
(Egg omelet) 3.75

M13. Inari (Fried tofu) 3.75

M14. Escolar (White tuna) 5.75

**SASHIMI :**

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K1. Ebi (shrimp) 6.50

K2. Hamachi  
(Yellow Tail) 8.25

K3. Maguro (Tuna) 8.25

K4. Saba (Mackerel) 7.75

K5. Sake (Salmon) 8.00

K6. Smoked Salmon 8.25

K7. Suzuki (Stripped bass) 8.25

K8. Taku (Octopus) 8.50

K9. Unagi (Fresh water eel) 8.50

K10. Inari (Fried tofu) 6.75

K11. Escolar (White tuna) 8.75

## ***Special Creation Maki Rolls***

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👁️ **C1. Spicy Tuna Black Dragon** (Spicy tuna roll cover in eel with spicy mayo and eel sauce) 14.95

👁️ **C2. Red Sox Maki** (Eel avocado roll covered by tuna and 4 kinds of sauce) \$14.95

👁️ **C3. Tuna Torch Maki** (Cucumber, tobiko rolled with seared tuna and spicy mayo) \$13.95

👁️ **C4. Alligator Maki** (Shrimp tempura and crabstick roll covered by tobiko and scallion sweet eel sauce) \$14.95

👁️ **C5. Gold Fish Maki** (Eel, avocado, cucumber and tobiko, covered by shrimp, salmon, spicy mayo, and eel sauce) 14.95

👁️ **C6. Black Dragon** (Crabstick and tobiko roll, topped with eel, spicy mayo, and eel sauce) \$13.00

👁️ **C7. Salmon Torch Maki** (Cucumber and tobiko roll, covered in seared salmon and spicy mayo) \$13.95

👁️ **C8. Jasmine Special** (Tuna, salmon, yellow tail, cucumber, and avocado roll with three kinds of tobiko, spicy mayo and eel sauce. ) \$14.95

👁️ **C9. Scorpion Maki** (Eel, cucumber, avocado and tobiko covered in shrimp drizzle with sweet soy and spicy mayo) \$14.95

👁️ **C10. Hamachi Special** (Unagi and avocado roll covered by yellowtail and ponzu sauce) \$14.95

**C11. Spicy Spider Roll** (Deep fried soft shell crab, tobiko, avocado, and cucumber roll covered in spicy mayo and eel sauce) \$12.95

👁️ **Spicy Tuna Crispy** (Spicy mayo, tempura crumbs and cucumber topped with fresh tuna slices & spicy mayo) \$12.00

**C12. Revolution Maki** (Shrimp tempura, cream cheese and avocado roll covered by eel, tobiko and eel sauce) \$13.95

👁️ **C13. Crazy Tuna Maki** (Shrimp tempura and avocado roll covered by tuna, spicy mayo and eel sauce) \$12.95

**C14. Crispy California Roll** (Deep fried California roll covered by sweet soy & spicy mayo sauce) \$10.95

☀️ **C15. Flying Kamikaze** (Spicy tuna and asparagus roll topped with salmon torch, 2 sauces, and alfalfa sprout) \$17.95

☀️ **C16. Princess Elsa** (Spicy salmon topped with wakamme \*seaweed\*) \$15.95

**C17. White samurai:** shrimp tempura, spicy crab, avocado. Topped with torched white tuna. (Sweet miso sauces)

**C18. Flaming lip:** California maki, cream cheese, topped with spicy mayo Jalapeno and Sriach sauces.

# Sushi Appetizers

**Sushi App:** 🍣 Five pieces, chefs choice \$9.95

**Sashimi App:** 🍣

Assorted fillets of raw fish, chefs choice ( 9pc) \$10.95

**Tuna Tataki:** 🍣 Slightly cooked tuna served with scallions and ponzu sauce \$12.95

**Ebi-Kani Su:** Shrimp and imitation crabstick with ponzu sauce \$6.95

**Tako SU:** Octopus with light ponzu sauce \$7.95

**Edameme:** Steamed green soybeans lightly salted \$5.95

**Seaweed Salad:** From the ocean of Japan \$5.95

**Edameme Salad:** Soybean, Hijiki, lettuce, sesame seed, bell pepper, sesame oil \$5.95

**Octopus Salad:** Octopus Sunomono Japanese style, sliced octopus and vegetable soaked in sweet vinegar sauce \$5.95

**Asparagus fusion:** asparagus wrap with smoked salmon. Topped with scallion. Drizzle with teriyaki sauces. \$7.95

**Shrimp Rock:** glazed shrimp tempura with a wonderful burst of spicy and sweet an accompaniment: mix green drizzle with sweet soy and kiwi wasabi finish off with scallions. \$9.95



# Cold Items

**Tuna Bi Bam Bab** (Vegetables, beef, egg, raw tuna and touch of sesame oil on top of salad in a bowl served with miso soup and white rice) \$14.95

**Chirashi** (Assorted fresh fish and vegetables over a bed of sushi rice) \$15.95

**Salmon Bi Bim Bab** (Vegetables on a bed of rice with Korean chili paste and sesame oil, topped with raw salmon and served with miso soup) \$12.95

**Don** (Your choice of raw tuna, salmon, or yellowtail sliced over a bed of sushi rice) \$15.95

**Una Ju** (Broiled fresh water eel with a special sweetened sauce over a bed of white rice) \$14.95



E5. SASHIMI REGULAR



SALMON BI BUM BUM



FLYING KAMKIKAZE



SMOKE SALMON SUSHI