

## Soups

<b>White Miso</b>	<b>3</b>
tofu, seaweed and scallions	
<b>Lemongrass Hot &amp; Sour</b>	<b>12</b>
crawfish, tom yum, lemongrass, ichimii	
<b>Udon</b>	
grilled chicken	<b>12</b>
steamed vegetables	<b>11</b>
mixed tempura	<b>13</b>

## Cold Appetizers

<b>Tiradito</b>	<b>23</b>
salmon, tuna, striped bass, sea salt, truffle oil	
<b>Tartares</b>	
Yellowtail, Salmon, or Tuna	<b>12</b>
<b>Sake oyster shooter</b>	<b>6</b>
Oyster, ponzu, sake, scallions	
<b>Tuna Ceviche</b>	<b>18</b>
green apple, avocado, red onion, blood orange	
<b>Octopus Ceviche</b>	<b>16</b>
shrimp, cucumber, avocado, jalapeno, onions & citrus	
<b>Conch Ceviche</b>	<b>17</b>
Bahamaian conch, sweet peppers, lime, cilantro	
<b>Ahi Poke Bowl</b>	<b>19</b>
Hawaiian tuna, seaweed, bonito flakes	
<b>Usuzukuri</b>	<b>18</b>
yellowtail, jalapeno, ponzu	
<b>Sunomono</b>	<b>17</b>
Salmon, tuna, shrimp, octopus, cucumber & rice vinegar	
<b>White Tuna Tataki</b>	<b>15</b>
Jalapeños, namasu, & lemon-soy vinaigrette	
<b>Ahi Poke Nachos</b>	<b>19</b>
Hawaiian tuna, jalapeno, wasabi aioli, eel sauce	
<b>Grilled Salmon Salad</b>	<b>16</b>
Atlantic salmon, mixed greens, ginger/carrot dressing	
<b>Sashimi Salad</b>	<b>17</b>
Mixed greens, gluten free soy sesame dressing	

## Salads

<b>Simple Green</b>	<b>9</b>
ginger-carrot dressing	
<b>Seaweed &amp; Cucumber</b>	<b>11</b>
white benne seeds, sesame vinaigrette	
<b>Tempura Calamari</b>	<b>15</b>
radish and green vinaigrette	
<b>Crispy Duck</b>	<b>16</b>
braised duck, sweet peppers, mirin garlic	

## Hot Appetizers

<b>Edamame</b>	<b>7</b>
fresh soy beans with smoked sea salt	
<b>Crawfish Fried Rice</b>	<b>15</b>
hon shimeji mushrooms	
<b>Steamed Buns (any 2)</b>	<b>13</b>
duck, chicken katsu, short rib, oyster, or shrimp	
<b>Crispy Chicken</b>	<b>16</b>
Chiba "BBQ" sauce, peanuts, green onions	
<b>Short Rib Tempura</b>	<b>20</b>
crispy, braised beef short ribs	
<b>Vegetable Spring Roll</b>	<b>9</b>
sweet chili sauce	
<b>Gyoza</b>	<b>12</b>
shrimp, mushroom or pork	
<b>Tempura</b>	
vegetable	<b>9</b>
chicken	<b>10</b>
shrimp	<b>11</b>
shrimp/vegetable	<b>12</b>
<b>Panko Oysters</b>	<b>18</b>
Wasabi aioli	
<b>Maui Wowie Wings</b>	<b>16</b>
Hawaiian sweet & spicy sauce, cilantro	
<b>Crispy Calamari</b>	<b>17</b>
Sweet/spicy peanut chili sauce	
<b>Rock Shrimp Tempura</b>	<b>18</b>
Spicy sriracha aioli	

\*\*\*\***All Chiba sauces & dressings are made in house and are Gluten Free!! Enjoy! \*\*\*\***

## Sushi and Sashimi (priced per piece)

\*\*\*brown rice and soy paper available\*\*\*

Tuna	4	Yellowtail	4.25	Eel	3.5
White Tuna	3.5	Yellowtail Toro	6.75	Tobiko	3.5
Super White Tuna	3.75	Kampachi	9.5	Kani	2.5
Spicy Tuna	3.25	Tamago	2.5	King Crab	12
Striped Bass	3.5	Octopus	3.5	Squid	2.75
Madai	9.5	Botan Ebi	5.5	Surf Clam	3.5
Salmon	4	Shrimp	3.5	Scallop	3.5
Smoked Salmon	3.75	Mackerel	3.25	Spicy Scallop	4.25
Salmon Toro	6.75	Ikura	3.75	Sea Urchin	11

### Rolls

California	5	Crunchy Spicy Salmon	7.5	Kamikaze	9
Tuna	5	Philadelphia	6.75	Spicy Scallop	8
Tuna Cucumber	5.5	Salmon Skin	7	Vegetable Tempura	6.75
Tuna Avocado	5.75	Shrimp Avocado	6.50	Yam Tempura	6.25
Tuna Avocado Caviar	7.25	Boston	7	Vegetable	5.5
Spicy Tuna	7	Shrimp Tempura	7.50	Shiitake Cucumber	4.25
Crunchy Spicy Tuna	7.5	Eel Avocado	7.50	Cucumber	3.5
Toro Scallion	13	Eel Cucumber	7.50	Avocado Cucumber	4.5
Chef's Special	12	Spicy Crab Caviar	9	Oshinko	3.5
Salmon Avocado	6.75	Yellowtail Scallion	7.50	Kanpyo	3.5
Salmon Jalapeño	6.5	Yellowtail Jalapeño	7.50	Ume Shiso	3.5

### Specialty Rolls

<b>Park Street</b>	<b>17</b>	<b>Satsuma Strawberry</b>	<b>18</b>
Yellowtail, pickled jalapenos, green onions, crunchy yam, fresh blackberries with blackberry habanero sauce		Scallop, yellowtail, wasabi tobiko, strawberry, mango, jalapeño, tempura flakes, spicy sauce & satsuma ponzu	
<b>Bridgewater</b>	<b>18</b>	<b>Mexican Grand Prix</b>	<b>17</b>
Salmon, avocado, mango, yellowtail, crunch, spicy mayo, & black tobiko		Yellowfin tuna, avocado, cucumber, cilantro, yellowtail, olive oil & ponzu	
<b>Let The Good Times</b>	<b>17</b>	<b>Mardi Gras</b>	<b>19</b>
Tempura shrimp, crab & cucumber inside, spicy tuna, scallions and sweet chili sauce		Tuna, salmon, yellowtail, white tuna, cucumber, lemon, jalapeño, tobiko, spicy mayo with sweet yuzu	
<b>Rainbow</b>	<b>16</b>	<b>Black Widow</b>	<b>17</b>
Tuna, salmon, yellowtail, shrimp and avocado kani & cucumber inside		Soft shell crab tempura, lettuce, cucumber, wasabi aioli, black tobiko & sriracha	
<b>Brickyard</b>	<b>16</b>	<b>Eskimo Popper</b>	<b>16</b>
Black & red tobiko, salmon, avocado, tuna & cucumber		Tempura fried salmon, green onion, cream cheese & jalapeno	
<b>Rossi</b>	<b>18</b>	<b>Diamondhead</b>	<b>17</b>
Yellowfin tuna, crunch, spicy tuna, cucumber, tobiko		Baked salmon, cream cheese, jalapeno, snow crab, eel sauce	
<b>Mauna Loa</b>	<b>17</b>	<b>Aloha</b>	<b>18</b>
Salmon, escolar, crunch, iichimi, spicy mayo, sriracha, jalapeno		Coconut shrimp, pineapple, wasabi tobiko, mango, sweet chili	

Thoroughly cooking foods of animal origin such as shellfish reduces the risk of foodborne illness. Individuals with certain health conditions such as liver disease, chronic alcohol abuse, diabetes, cancer, stomach, blood or immune disorders may be a higher risk if these foods are consumed raw or undercooked.

## Hot Entrees

<b>Crispy Skin Salmon</b>	<b>27</b>	<b>Unaju</b>	<b>19</b>
gingered asparagus, white rice		broiled eel served over rice	
<b>Mixed Tempura</b>	<b>25</b>	<b>Chicken Katsu</b>	<b>23</b>
shrimp & vegetables with white rice		panko crusted breast w Asian salsa & broccoli	
<b>Teriyaki Chicken</b>	<b>21</b>	<b>Yellowtail Kama</b>	<b>24</b>
hon shimeji mushrooms & Napa cabbage		grilled yellowtail collar, over greens w/ ponzu	
<b>Mirin-Glazed NY Steak</b>	<b>29</b>	<b>VooDoo Mahi-Mahi</b>	<b>28</b>
marbled potatoes, Tasso ham, Thai basil & chili aioli		fresh blackened Mahi, mixed veggies, wasabi croquette	
<b>Kasai Chicken Curry</b>	<b>22</b>		
massaman curry, jalapeno, peppers, over brown rice			

## Sushi / Sashimi Entrees

<b>Sushi</b>	<b>24</b>	<b>Vegan Naruto Combo</b>	<b>20</b>
tuna, salmon, yellowtail, striped bass, mackerel, shrimp, & tobiko with choice of Tuna or California roll		vegetable, asparagus, and shitake cucumber rolls wrapped in cucumber, no rice	
<b>Sashimi</b>	<b>27</b>	<b>Mahou Roll Combo</b>	<b>21</b>
3 pieces tuna, 2 salmon, 2 white tuna, 2 striped bass, 2 mackerel, 2 yellowtail		spicy tuna, crunchy spicy salmon, & yellowtail jalapeno	
<b>Chiba</b>	<b>23</b>	<b>Geisha Roll Combo</b>	<b>24</b>
2 pieces sushi or sashimi; tuna, salmon, yellowtail w/ choice of Tuna or Cali roll		chef's special, kamikaze & shrimp tempura	
<b>Chirashi</b>	<b>26</b>	<b>Vegetarian</b>	<b>20</b>
2 tuna, whitefish, salmon, saba, yellowtail, shrimp, bass, octopus, tobiko and 2 tamago sashimi on a bed of sushi rice		Shiitake mushroom, kaiware, tofu, avocado, namatake, mushroom, asparagus, inari, & avocado cucumber roll	
<b>Tekka Don</b>	<b>24</b>	<b>Sake Don</b>	<b>25</b>
7 tuna sashimi on a bed of sushi rice		7 salmon sashimi on a bed of sushi rice	
<b>Hamachi Don</b>	<b>25</b>		
7 yellowtail sashimi on a bed of sushi rice			

## Dessert

<b>Blueberry or Banana tempura bread pudding</b>	<b>11</b>
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