

Soups

White Miso 5

tofu, seaweed and scallions

Lemongrass Hot & Sour 16

crawfish, tom yum, lemongrass, ichimii

Udon

grilled chicken 16

steamed vegetables 15

mixed tempura 17

Cold Appetizers

Tiradito 27

salmon, tuna, striped bass, sea salt, truffle oil

Tartares

Yellowtail, Salmon, or Tuna 16

Sake oyster shooter 9

Oyster, ponzu, sake, scallions

Tuna Ceviche 22

green apple, avocado, red onion, blood orange

Octopus Ceviche 20

shrimp, cucumber, avocado, jalapeno, onions & citrus

Ahi Poke Nachos 24

Hawaiian tuna, jalapeno, wasabi aioli, eel sauce

Ahi Poke Bowl 23

Hawaiian tuna, seaweed, bonito flakes

Usuzukuri 25

yellowtail, jalapeno, ponzu

Sunomono 22

Salmon, tuna, shrimp, octopus, cucumber & rice vinegar

White Tuna Tataki 20

Jalapeños, namasu, & lemon-soy vinaigrette

Blackened Chicken Salad 19

Louisiana spices, chicken breast, mixed greens

Grilled Salmon Salad 21

Atlantic salmon, mixed greens, ginger/carrot dressing

Sashimi Salad 22

Mixed greens, assorted fish, gluten free soy sesame dressing

Salads

Simple Green 13

ginger-carrot dressing

Seaweed & Cucumber 14

white benne seeds, sesame vinaigrette

Tempura Calamari 18

radish and green vinaigrette

Crispy Duck 19

braised duck, sweet peppers, mirin garlic

Hot Appetizers

Edamame 12

fresh soy beans with smoked sea salt

Crawfish Fried Rice 19

hon shimeji mushrooms

Steamed Buns (any 2) 17

duck, chicken katsu, short rib, oyster, or shrimp

Crispy Chicken 20

Chiba "BBQ" sauce, peanuts, green onions

Short Rib Tempura 26

crispy, braised beef short ribs

Vegetable Spring Roll 12

sweet chili sauce

Gyoza 16

shrimp, mushroom or pork

Tempura

vegetable 12

chicken 13

shrimp 14

shrimp/vegetable 15

Panko Oysters 22

Wasabi aioli

Maui Wowie Wings 19

Hawaiian sweet & spicy sauce, cilantro

Crispy Calamari 20

Sweet/spicy peanut chili sauce

Rock Shrimp Tempura 22

Spicy sriracha aioli

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

Hot Entrees

Crispy Skin Salmon	30	Unaju	21
gingered asparagus, white rice		broiled eel served over rice	
Mixed Tempura	28	Chicken Katsu	25
shrimp & vegetables with white rice		panko crusted breast w Asian salsa & broccoli	
Teriyaki Chicken	24	Yellowtail Kama	27
hon shimeji mushrooms & Napa cabbage		grilled yellowtail collar, over greens w/ ponzu	
Mirin-Glazed NY Steak	32	VooDoo Mahi-Mahi	30
marbled potatoes, Tasso ham, Thai basil & chili aioli		fresh blackened Mahi, mixed veggies, wasabi croquette	
Kasai Chicken Curry	25	Maui Bowl-chicken \$19, steak \$21, shrimp \$23	
massaman curry, jalapeno, peppers, over brown rice		sauteed teriyaki, pineapple, green onion, peppers, garlic	

Sushi / Sashimi Entrees

Sushi	27	Vegan Naruto Combo	24
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	
Sashimi	30	Mahou Roll Combo	25
3 pieces tuna, 2 salmon, 2 white tuna, 2 striped bass, 2 mackerel, 2 yellowtail		spicy tuna, crunchy spicy salmon, & yellowtail jalapeno	
Chiba	26	Geisha Roll Combo	27
2 pieces sushi or sashimi; tuna, salmon, yellowtail w/ choice of Tuna or Cali roll		chef's special, kamikaze & shrimp tempura	
Chirashi	29	Vegetarian	23
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	
Tekka Don	27	Sake Don	28
7 tuna sashimi on a bed of sushi rice		7 salmon sashimi on a bed of sushi rice	
Hamachi Don	28		
7 yellowtail sashimi on a bed of sushi rice			

Dessert

Blueberry or Banana tempura bread pudding	12
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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.

Sushi and Sashimi (priced per piece)

brown rice and soy paper available

Tuna	5	Yellowtail	5	Eel	4
White Tuna	4	Yellowtail Toro	8	Tobiko	4
Super White Tuna	4.5	Kampachi	13	Kani	3.5
Spicy Tuna	4	Tamago	2.75	King Crab	18
Striped Bass	4	Octopus	4.5	Squid	3.5
King Salmon	13	Botan Ebi	7	Surf Clam	4.5
Salmon	5	Shrimp	4	Scallop	4.5
Smoked Salmon	4.5	Mackerel	4	Spicy Scallop	5
Salmon Toro	8	Ikura	4.5	Sea Urchin	18

Rolls

California	6.5	Crunchy Spicy Salmon	10	Kamikaze	11
Tuna	6.5	Philadelphia	8	Spicy Scallop	10
Tuna Cucumber	7	Salmon Skin	10	Vegetable Tempura	8
Tuna Avocado	8	Shrimp Avocado	8	Yam Tempura	8
Tuna Avocado Caviar	9	Boston	8.5	Vegetable	7
Spicy Tuna	9	Shrimp Tempura	9	Shiitake Cucumber	5.5
Crunchy Spicy Tuna	10	Eel Avocado	9	Cucumber	4.5
Toro Scallion	16	Eel Cucumber	9	Avocado Cucumber	5.5
Chef's Special	15	Spicy Crab Caviar	11	Oshinko	4.5
Salmon Avocado	8.5	Yellowtail Scallion	9	Kanpyo	4.5
Salmon Jalapeño	8	Yellowtail Jalapeño	9	Ume Shiso	5.5

Specialty Rolls

Park Street	20	Satsuma Strawberry	20
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	
Bridgewater	21	Mexican Grand Prix	19
Salmon, avocado, mango, yellowtail, crunch, spicy mayo, & black tobiko		Yellowfin tuna, avocado, cucumber, cilantro, yellowtail, olive oil & ponzu	
Let The Good Times	20	Mardi Gras	22
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	
Rainbow	19	Black Widow	20
Tuna, salmon, yellowtail, shrimp and avocado kani & cucumber inside		Soft shell crab tempura, lettuce, cucumber, wasabi aioli, black tobiko & sriracha	
Brickyard	18	Eskimo Popper	18
Black & red tobiko, salmon, avocado, tuna & cucumber		Tempura fried salmon, green onion, cream cheese & jalapeno	
Rossi	20	Diamondhead	19
Yellowfin tuna, crunch, spicy tuna, cucumber, tobiko		Baked salmon, cream cheese, jalapeno, snow crab, eel sauce	
Mauna Loa	21	Aloha	21
Salmon, escolar, crunch, iichimi, spicy mayo, sriracha, jalapeno		Coconut shrimp, pineapple, wasabi tobiko, mango, sweet chili	

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