

Soups

White Miso 5.5

tofu, seaweed and scallions

Lemongrass Hot & Sour 16.5

crawfish, tom yum, lemongrass, ichimi

Udon

grilled chicken 16.5

steamed vegetables 15.5

mixed tempura 17.5

Cold Appetizers

Tiradito 27.5

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

Tartares

Yellowtail, Salmon, or Tuna 16.5

Sake oyster shooter 9.5

Oyster, ponzu, sake, scallions

Tuna Ceviche 22.5

green apple, avocado, red onion, blood orange

Octopus Ceviche 20.5

shrimp, cucumber, avocado, jalapeno, onions & citrus

Ahi Poke Nachos 24.5

Hawaiian tuna, jalapeno, wasabi aioli, eel sauce

Ahi Poke Bowl 23.5

Hawaiian tuna, seaweed, bonito flakes

Usuzukuri 25.5

Sliced yellowtail, jalapeno, ponzu

Sunomono 22.5

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

White Tuna Tataki 21.5

Jalapenos, namasu, & lemon-soy vinaigrette

Blackened Chicken Salad 19.5

Louisiana spices, chicken breast, mixed greens

Grilled Salmon Salad 21.5

Atlantic salmon, mixed greens, ginger/carrot dressing

Sashimi Salad 22.5

Mixed greens, assorted fish, gluten free soy sesame dressing

Salads

Simple Green 13.5

ginger-carrot dressing

Seaweed & Cucumber 14.5

white benne seeds, sesame vinaigrette

Tempura Calamari 18.5

radish and green vinaigrette

Crispy Duck 19.5

braised duck, sweet peppers, mirin garlic

Hot Appetizers

Edamame (spicy add \$3) 12.5

fresh soy beans with smoked sea salt

Crawfish Fried Rice 19.5

hon shimeji mushrooms, egg, garlic

Steamed Buns (any 2) 17.5

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

Crispy Chicken 20.5

Chiba "BBQ" sauce, peanuts, green onions

Short Rib Tempura 26.5

crispy, braised beef short ribs, namasu

Vegetable Spring Roll 12.5

sweet chili sauce

Gyoza 16.5

mushroom or pork dumplings

Tempura

vegetable 12.5 chicken 13.5

shrimp 14.5 shrimp/vegetable 15.5

Philly Cheese Steak Egg Rolls 22.5

Philly steak, provolone, mozzarella, onions, peppers

Panko Oysters 22.5

Wasabi aioli

Maui Wowie Wings 19.5

Hawaiian sweet & spicy sauce, cilantro

Crispy Calamari 20.5

Sweet/spicy peanut chili sauce

Rock Shrimp Tempura 22.5

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	5.5	Yellowtail	5.5	Eel	4.5
White Tuna	4.5	Yellowtail Toro	8.5	Tobiko	4.5
Super White Tuna	4.5	Kampachi	13	Kani	3.5
Spicy Tuna	4.5	Tamago	3	King Crab	18
Striped Bass	4.5	Octopus	4.5	Squid	3.5
King Salmon	13	Botan Ebi	9.5	Surf Clam	4.5
Salmon	5.5	Shrimp	5.5	Scallop	4.5
Smoked Salmon	5.5	Mackerel	4.5	Spicy Scallop	5.5
Salmon Toro	8.5	Ikura	4.5	Sea Urchin	18

Rolls

California	6.5	Crunchy Spicy Salmon	11	Kamikaze	12
Tuna	6.5	Philadelphia	9	Spicy Scallop	11
Tuna Cucumber	7.5	Salmon Skin	13	Vegetable Tempura	8.5
Tuna Avocado	8.5	Shrimp Avocado	8.5	Yam Tempura	8.5
Tuna Avocado Caviar	10	Boston	9	Vegetable	7
Spicy Tuna	10	Shrimp Tempura	10	Shiitake Cucumber	5.5
Crunchy Spicy Tuna	11	Eel Avocado	10	Cucumber	4.5
Toro Scallion	16	Eel Cucumber	10	Avocado Cucumber	5.5
Chef's Special	15	Spicy Crab Caviar	11	Oshinko	4.5
Salmon Avocado	9	Yellowtail Scallion	10	Kanpyo	4.5
Salmon Jalapeño	9	Yellowtail Jalapeño	10	Ume Shiso	5.5

Specialty Rolls

Park Street	22	Satsuma Strawberry	22
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	21
Salmon, avocado, mango, yellowtail, crunch, spicy mayo, & black tobiko		Yellowfin tuna, avocado, cucumber, cilantro, yellowtail, olive oil & ponzu	
Let The Good Times	22	Mardi Gras	24
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	22
Tuna, salmon, yellowtail, shrimp and avocado kani & cucumber inside		Soft shell crab tempura, lettuce, cucumber, wasabi aioli, black tobiko & sriracha	
Brickyard	20	Eskimo Popper	19
Black & red tobiko, salmon, avocado, tuna & cucumber		Tempura fried salmon, green onion, cream cheese & jalapeno	
Rossi	21	Diamondhead	20
Yellowfin tuna, crunch, spicy tuna, cucumber, tobiko		Baked salmon, cream cheese, jalapeno, snow crab, eel sauce	
Mauna Loa	22	Aloha	23
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

Crispy Skin Salmon 31
gingered asparagus, white rice

Mixed Tempura 29
shrimp & vegetables with white rice

Teriyaki Chicken 25
hon shimeji mushrooms & Napa cabbage, rice

Mirin-Glazed NY Steak 33
marbled potatoes, Tasso ham, Thai basil & chili aioli

Kasai Chicken Curry 26
massaman curry, jalapeno, peppers, mushroom, brown rice

Unaju 22
broiled eel served over rice

Chicken Katsu 26
panko crusted breast w Asian salsa & broccoli, rice

Yellowtail Kama 28
grilled yellowtail collar, over greens, ponzu, rice

Voodoo Mahi-Mahi 31
fresh blackened Mahi, mixed veggies, wasabi croquette

Maui Bowl-chickens \$19, **steak** \$22, **shrimp** \$23
sauteed teriyaki, pineapple, green onion, peppers, garlic

Sushi / Sashimi Entrees

Sushi 29
tuna, salmon, yellowtail, striped bass, mackerel, shrimp, & tobiko with choice of Tuna or California roll

Sashimi 32
3 pieces tuna, 2 salmon, 2 white tuna, 2 striped bass, 2 mackerel, 2 yellowtail

Chiba 28
2 pieces sushi or sashimi; tuna, salmon, yellowtail w/ choice of Tuna or Cali roll

Chirashi 30
2 tuna, whitefish, salmon, saba, yellowtail, shrimp, bass, octopus, tobiko and 2 tamago sashimi on a bed of sushi rice

Tekka Don 29
7 tuna sashimi on a bed of sushi rice

Hamachi Don 29
7 yellowtail sashimi on a bed of sushi rice

Vegan Naruto Combo 26
vegetable, asparagus, and shitake cucumber rolls wrapped in cucumber, no rice

Mahou Roll Combo 27
spicy tuna, crunchy spicy salmon, & yellowtail jalapeno

Geisha Roll Combo 28
chef's special, kamikaze & shrimp tempura

Vegetarian 24
Shiitake mushroom, kaiware, tofu, avocado, namatake, mushroom, asparagus, inari, & avocado cucumber roll

Sake Don 29
7 salmon sashimi on a bed of sushi rice

Dessert

Blueberry or Banana tempura bread pudding 13.5

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