



Preludes

- Edamame** Boiled, salted soy bean pods 5–
Hand Grenades Two large shrimp topped with Japanese pepper sauce then baked 5–
Tempura Combo Traditional variety of prawns and vegetables. Tempura battered and fried. 8–
Calamari Light Japanese pepper battered fresh bay squid with tonkatsu sauce 9–
Seared Ahi Tataki Yellowfin tuna seared with a spicy togarashi pepper blend 9–
Potstickers Chicken, pork, or shrimp fried dumplings served with ponzu sauce 6–
Spicy Ahi Tartare Maguro Ahi drizzled with yuzu citrus soy & served with baked wonton chips 13–

Sides

- Miso soup** Traditional Japanese broth with tofu, green onion, and sea weed 2–
Spicy Thai Shrimp Soup cup 3– bowl 5–
Joe's Salad Red and green cabbage mixed with noodle crunch, cashews, house dressing 3–
Sunomono Thinly sliced cucumber salad seasoned lightly and tossed with ponzu & sesame seeds. 3–
Ocean Salad Trio of mixed seaweed 4–
House Salad Mixed greens with ginger vinaigrette 3–

Sushi

- Sashimi Plates** half 12– full 24– **All Ahi** half 15– full 30– **All Hamachi** half 13– full 22–
Sushi Lover Nine pieces assorted nigiri and choice of maki (Cali, Sake, Negi-Hama, Spicy Tuna) 26–
Dinner For Two Miso soup, salad (Joe's or Sunomono), eight pieces nigiri, full sashimi, choice of traditional maki, choice of specialty maki 65–

Nigiri Sushi

Fresh fish on top of hand-formed tufts of rice. Served in pairs.

Ama-Ebi	Sweet Shrimp 5–	Maguro Ahi	Tuna 7–
Ebi	Black Tiger Shrimp 5–	Sake	Salmon 5–
Escolar	Super White Tuna 7–	Suzuki•	Sea Bass 5–
Hamachi	Yellowtail 5–	Tai•	Red Snapper 5–
Hokigai	Surf Clam 5–	Tako	Octopus 5–
Ika	Squid 4–	Tomago	Sweet Egg Omelet 3– M
Inari	Soy Bean Pockets 4–	Tobiko	Flying Fish Roe 5–
Izumi Dai•	Tilapia 4–	Unagi	Fresh Water Eel 5–
Kaibashira	Large Scallop 5–	Uzura•	Quail Egg 3–

•When Available

Traditional Maki

- Hamachi** (Yellowtail) 5– **Tekka** (Ahi Tuna) 5– **Negi-Hama** (Hamachi & green onion) 6–
Sake (Salmon) 5– **White Tuna** 5– **Futo Maki** (tomago, kanpyo, broccoli, cucumber, carrots, spinach, sesame seeds) 6–
Unagi (Fresh Water Eel) 5–

Vegetable Maki

- Broccoli Roll** Steamed broccoli, cashews, miso ginger sauce 5–
Flava Flav Carrot, broccoli, asparagus, kanpyo, avocado, cashews, sweet tofu 6–
Pandora's Box Grilled asparagus, carrot, kanpyo, roasted garlic, caramelized onion 5–
Oshinkomaki Pickled daikon radish 4–

Specialty Maki

<u>2112</u> (Twenty One Twelve)	Kani-kama tempura, avocado, cucumber, cilantro, roasted garlic, sweet chili sauce 8–
<u>Baja Roll</u>	Kani-kama, avocado, cucumber, EJ sauce, togarashi pepper 5–
<u>Big Daddy Tex</u>	Bay shrimp, cream cheese, cucumber, smoked walleye, green onion, lemon (whole roll tempura) 9–
<u>Boca Roll</u>	Unagi, avocado, sesame seeds 6–
<u>Bomb</u>	Black Tiger shrimp, cream cheese, caramelized onion, baked with EJ sauce 9–
<u>Buffalo Roll</u>	Tempura prawn, spicy parmesan sriracha sauce, green onion, cream cheese. 9–
<u>Buffalo Bang! •</u>	Mild spiced fresh salmon tartare served on top of Buffalo Roll 12–
<u>California Roll</u>	Kani-kama, avocado, cucumber, tobiko 5–
<u>Caterpillar Roll</u>	Unagi, cucumber, tobiko, green onion, eel sauce, sesame seeds, avocado 9–
<u>Ceviche</u>	Shrimp, cilantro, tomato, green onion, fresh lime, sriracha sauce on tempura green onion roll 10–
<u>Cheng Bang •</u>	Mild spiced salmon tartare served on top of tempura green onion maki 9–
<u>Crab Cake Roll</u>	House-made crab cake, green onion, cucumber (whole roll tempura) 8–
<u>Dragon Roll</u>	Prawn tempura, green onion, cucumber, Tobiko wrapped in unagi 11–
<u>Godzilla</u>	Super White tuna maki tempura topped with mild spiced crab mixture 10–
<u>Mac Roll •</u>	Ahi tuna, avocado, cucumber, mango, macadamia nuts 8–
<u>Packer Backer</u>	Grilled salmon, mango, avocado, cucumber, sesame seeds, miso ginger sauce, wrapped in soy paper 9–
<u>Philly Roll</u>	Smoked salmon, cream cheese, cucumber, green onion 7–
<u>R30</u>	Unagi, tomago, tobiko, kanpyo, avocado, green onion, sesame seeds, eel sauce 8–
<u>Rainbow Roll •</u>	Kaiware, cucumber, tobiko maki wrapped in five types of fresh fish 12–
<u>Rich Heat •</u>	Ahi tuna, serrano peppers, fresh garlic, sesame oil, aoi nori 7–
<u>Roasty Toasty</u>	Broiled unagi, cream cheese, roasted garlic maki wrapped in smoked salmon then lightly seared and topped with avocado wasabi sauce 10–
<u>San Francisco</u>	Bay shrimp, avocado, cucumber, sesame seeds 6–
<u>Spicy Sake •</u>	Salmon, EJ sauce, tobiko, kaiware, green onion, cucumber (hand or long roll) 7–
<u>Spicy Sake Tempura</u>	Fresh salmon tempura, serrano peppers, cream cheese, kaiware, Japanese pepper sauce 8–
<u>Spicy Scallop •</u>	Scallops, green onion, tobiko, cucumber, EJ sauce (hand or long roll) 7–
<u>Spicy Tuna •</u>	Ahi tuna, tobiko, cucumber, green onion, kaiware EJ sauce (hand or long roll) 8–
<u>Spider</u>	Soft shell crab, smoked salmon, bay shrimp, cucumber, tobiko 9–
<u>Tonie The Tigress</u>	Shrimp tempura, avocado, cucumber, white sesame seeds 7–
<u>What's The Buzz?</u>	Kani-kama, cilantro, avocado, cream cheese, pickled jalapenos, togarashi pepper 7–
<u>Where's Bob?</u>	Kani-kama, avocado maki topped with shrimp tempura and mild spiced Japanese pepper sauce 8–

• prepared using raw fish