

ISLAND STYLE SUSHI

(MOST PLATTERS SERVE 10-15 GUESTS)

CHE'LU ROLL..... \$129.99

INSIDE: CRAB, AVOCADO & CUCUMBER
ON TOP: MORE AVOCADO & MORE CRAB, FINISHED w/ SESAME SEEDS

PIZZA ROLL..... \$139.99

INSIDE: SMOKED SALMON, CRAB, & AVOCADO
ON TOP: DYNAMITE SAUCE, BROILED, FINISHED w/ EEL SAUCE & SESAME SEEDS

VOLCANO ROLL..... \$139.99

INSIDE: SMOKED SALMON, CRAB, & AVOCADO
OUTSIDE: WRAPPED w/ WHITE FISH
ON TOP: SPICY DYNAMITE SAUCE, BROILED, FINISHED w/ EEL SAUCE & SESAME SEEDS

DA CRUNCH ROLL..... \$159.99

INSIDE: SHRIMP TEMPURA, CRAB, AVOCADO, CUCUMBER, & CREAM CHEESE
ON TOP: TEMPURA FLAKES, FINISHED w/ EEL SAUCE & SESAME SEEDS

CHIPOTLE ROLL..... \$170.99

INSIDE: SMOKED SALMON & CRAB
ON TOP: CHIPOTLE SAUCE, CHUNKS OF WHITE FISH, BROILED, FINISHED w/ DICED AVOCADO, CILANTRO, EEL SAUCE, & SESAME SEEDS

671 ROLL

MADE w/ RED RICE
INSIDE: KELAGUEN & CUCUMBER
ON TOP: SEARED AHI, AVOCADO, FRIED TORTILLA CHIPS, FINISHED w/ CHIPOTLE SAUCE, GREEN ONIONS, & SESAME SEEDS

CHICKEN KELAGUEN | **\$164.99** BEEF KELAGUEN | **\$183.99**
SHRIMP KELAGUEN | **\$193.99**

SOUTHSIDE ROLL..... \$164.99

INSIDE: CRAB, CREAM CHEESE, & CUCUMBER
ON TOP: EEL & BAKED YELLOWTAIL, FINISHED w/ EEL SAUCE & SESAME SEEDS

AHI POKE ROLL..... \$173.99

INSIDE: SPICY TUNA, SHRIMP TEMPURA, CUCUMBER, COBO, & DAIKON SPROUT
OUTSIDE: AVOCADO
ON TOP: TUNA MIXED w/ SEAWEEED MARINATED IN JJ'S SESAME PONZU SAUCE & SESAME SEEDS

GUMATAOTAO (HOUSE) ROLL..... \$181.99

INSIDE: SPICY CRAB, JALAPENO, & CILANTRO, FINISHED w/ CHIPOTLE SAUCE, EEL SAUCE, & SESAME SEEDS

TSUNAMI ROLL..... \$189.99

INSIDE: SMOKED SALMON, CRAB, AVOCADO, & CREAM CHEESE (TEMPURA-FRIED)
ON TOP: SPICY SCALLOPS & CRAB MIX, FINISHED w/ EEL SAUCE, SRIRACHA SAUCE, GREEN ONIONS & SESAME SEEDS

HAWAIIAN ROLL..... \$198.99

INSIDE: CRAB, TUNA, EBI, CUCUMBER, CREAM CHEESE, & DAIKON SPROUTS
ON TOP: FRESH SALMON & AVOCADO, FINISHED w/ PONZU SAUCE & SESAME SEEDS

DA GUAM BOMB..... \$198.99

INSIDE: EEL, SMOKED SALMON, CRAB, CREAM CHEESE, & AVOCADO (TEMPURA-FRIED)
ON TOP: SPICY SCALLOPS & CRAB MIX, FINISHED w/ EEL SAUCE & SESAME SEEDS

TIDAL WAVE ROLL..... \$199.99

INSIDE: SPICY TUNA, SHRIMP TEMPURA, & CUCUMBER
ON TOP: TUNA, YELLOWTAIL, FRESH SALMON, & AVOCADO, FINISHED w/ SPICY CRAB, CILANTRO, & SESAME SEEDS

KAMIKAZE ROLL..... \$189.99

INSIDE: CRAB, EEL, EBI, & CREAM CHEESE (TEMPURA-FRIED)
ON TOP: JALAPENO, FINISHED w/ SPICY CRAB, CILANTRO, & SESAME SEEDS

SUSHI BURRITOS

(MOST PLATTERS SERVE 10-15 GUESTS)

TAO TAO MONA BURRITO..... \$193.99

CRAB, SEARED SALMON, SMOKED SALMON, SPICY SAUCE, SPICY GREEN SAUCE

GADAO BURRITO..... \$198.99

CRAB, SALMON-SKIN, SEARED AHI, SHRIMP TEMPURA, AVOCADO, CUCUMBER, SPRING MIX, SESAME SEEDS, EEL SAUCE & SPICY MAYO

KADUKU BURRITO..... \$214.99

CRAB, EBI, FRESH SALMON, TUNA, YELLOWTAIL, AVOCADO, DYNAMITE SAUCE, SPRING MIX, SESAME SEEDS, & PONZU SAUCE (ON SIDE)

POKE BURRITO..... \$214.99

AHI POKE, TAKO POKE, SPICY TUNA, AVOCADO, CUCUMBER, SPRING MIX, SPICY MAYO, & PONZU SAUCE

MOBILE SUSHI & POKE BAR

INCLUDES: QUALITY DISPOSABLES, STATION DECOR, & BLACK LINEN, ON-SITE CHEF, EVENT ASSISTANT, SUSHI BAR UNIT, SET-UP, & BREAKDOWN
(25 PERSON MINIMUM, 2 HOUR LIMIT, ADDITIONAL SERVICE TIME TBD)
PRICES MAY VARY BASED ON MENU SELECTIONS

DA LOCAL

\$45 PER PERSON

ALL YOUR CLASSICS TO INCLUDE CALIFORNIA, PHILADELPHIA, SPICY TUNA, VEGGIE, SPICY CRAB SHRIMP TEMPURA & RAINBOW ROLLS, HOUSE SAUCES, AND ASSORTED POKE & CHIPS.

DA KINE

\$55 PER PERSON

ALL YOUR LOCAL ROLL FAVORITES & ASSORTED POKE ALONG w/ DA BRUDDAH, HAWAIIAN, & GUMATAOTAO (HOUSE) ROLL PLUS ASSORTED NIGIRI.

CATERING SERVICES

DELIVERY/DROP-OFF

EASY & CONVENIENT. \$200 CATERING ORDER MINIMUM DISPOSABLES NOT INCLUDED. \$20 LOCAL DELIVER. (EAST/WEST CHULA VISTA & BONITA). \$30 LOCAL NEIGHBOR DELIVERY (SOUTH SAN DIEGO, NATIONAL CITY, & PARADISE HILLS). PLEASE CONTACT US FOR INQUIRIES OUTSIDE OF OUR LOCAL DELIVERY AREAS.

FULL BUFFET SET-UP

FULL SERVICE CATERING INCLUDES FORMAL BUFFET STATION(S), UPGRADED DINNERWARE (WHITE GLASS PLATE, SILVER FORK, & KNIFE), WATER GOBLET & CLOTH NAPKIN (CHOICE OF COLOR). EVENT STAFF & BANQUET COORDINATOR REQUIRED FOR THIS SERVICE (ADDITIONAL CHARGE). OTHER SERVICES & UPGRADE OPTIONS AVAILABLE FOR AN ADDITIONAL CHARGE (CHAMPAGNE FLUTES, LINEN, BARTENDING, PLATED MEALS, ETC.)

INCLUDES

- ♦ ISLAND THEMED BUFFET & QUALITY DISPOSABLES
- ♦ SET-UP/BREAKDOWN TIMES
- ♦ SERVE TIME
- ♦ SHOW TIMES (TBD in detail)

LUAU FEAST

- ♦ WHOLE ROAST PIG | KALUA PORK
- ♦ CHICKEN TERIYAKI | KALBI RIBS
- ♦ KIMA'S MAC SALAD
- ALOHA HOUSE SALAD w/ Miso Dressing
- ♦ STEAMED WHITE RICE
- ♦ APPETIZER: AHI POKE & SPAM MUSUBI
- ♦ DESSERT: HAUPAIA

POLYNESIAN ENTERTAINMENT

TOUR OF THE PACIFIC
30 MINUTE SHOW w/ AUDIENCE PARTICIPATION
(SAMOAN FIRE KNIFE - ADDITIONAL CHARGE)

\$60 PER PERSON
(100 PERSON MINIMUM)

HAWAIIAN LUAU

INCLUDES

- ♦ ISLAND THEMED BUFFET & QUALITY DISPOSABLES
- ♦ SET-UP/BREAKDOWN TIMES
- ♦ SERVE TIME
- ♦ SHOW TIMES (TBD in detail)

CHAMORRO FEAST

- ♦ UNCLE FRANK'S RIBS | CHICKEN KELAGUEN
- ♦ STEAMBOAT ROUND (SLICED IN GRAVY)
- ♦ GRANDMA ROSIE'S POTATO SALAD
- CUCUMBER SALAD
- ♦ RED RICE | SPICY & MILD FINADENI
- ♦ APPETIZER: EMPANADAS & SHRIMP PATTIES
- ♦ DESSERT: LATIYA

CHAMORRO ENTERTAINMENT

GUMA' IMAHEN TAOTAO TANO'
30 MINUTE SHOW w/ AUDIENCE PARTICIPATION
(1 HOUR SHELL LEI GREETING - ADDITIONAL CHARGE)

\$60 PER PERSON
(100 PERSON MINIMUM)

CHAMORRO FIESTA



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*Specializing in Food
from Guam and Hawaii*
Catering Menu

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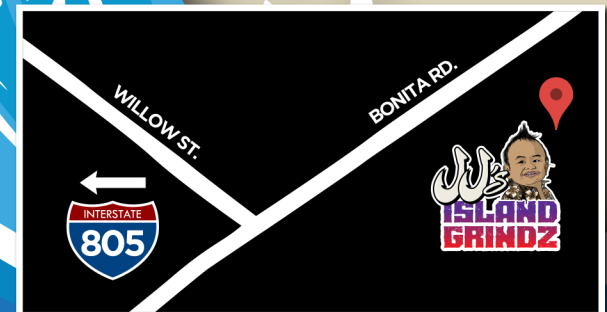
**FOR CATERING
INQUIRIES**

JO or ELLIS | (619) 773-6644

RAY | (619) 799-9731

E-MAIL

jjs.islandgrindz@gmail.com



4154 BONITA ROAD, BONITA, CA 91902

DA SIDES

(PLATTERS SERVE 20-25 GUESTS)

STEAMED WHITE RICE..... **\$56.99**
RED RICE..... **\$68.99**
CORN TORTILLAS/CHIPS..... **\$31.99**

YAKIMESHI (FRIED RICE)

VEGGIE | **\$99.99** SHRIMP | **\$139.99**
CHICKEN | **\$109.99** SPAM | **\$119.99**
BEEF | **\$129.99**
HOUSE (CHICKEN, BEEF, & SHRIMP) | **\$161.99**

YAKISOBA STIR-FRIED NOODLES

VEGGIE | **\$119.99** BEEF | **\$160.99**
CHICKEN | **\$137.99** SHRIMP | **\$162.99**
HOUSE (CHICKEN, BEEF, & SHRIMP) | **\$173.99**

PASTAS

CLASSIC FETTUCCINE PASTA IN JJ'S GARLIC PARMESAN CREAM SAUCE

CHICKEN | **\$163.99** SEAFOOD (TIGER SHRIMP & CRAB) | **\$199.99**

DA SALADS

(PLATTERS SERVE 20-25 GUESTS)

HOUSE SALAD..... **\$69.99**

SPRING MIX, CUCUMBERS, DAIKON SPROUTS, & DICED TOMATOES SERVED w/ JJ'S MISO DRESSING & TOPPED w/ SESAME SEEDS

CUCUMBER SALAD..... **\$74.99**

SLICED CUCUMBER, DICED TOMATOES, & DAIKON SPROUTS. SERVED w/ JJ'S VINAIGRETTE DRESSING & TOPPED w/ SESAME SEEDS

KIMA'S MACARONI SALAD..... **\$74.99**

MACARONI TOSSED w/ MAYONNAISE, HONDASHI & CARROT

GRANDMA ROSIE'S POTATO SALAD..... **\$95.99**

POTATO, EGG, PIMENTO, DILL PICKLE, BLACK OLIVES, & MAYONNAISE

CHAMORRO CUCUMBER SALAD..... **\$74.99**

CUCUMBER, SOY SAUCE, VINEGAR, & BLACK PEPPER

DAIGU..... **\$83.99**

SLICED DAIKON RADISH PICKLED IN VINEGAR, CRUSHED RED PEPPER, & SALT

DA STARTERS

(PLATTERS SERVE 20-25 GUESTS)

VEGGIE LUMPIA (60 pcs.)..... **\$65.99**

CRISPY SPRING ROLL FILLED w/ FRESH VEGGIE & TOFU

BEEF LUMPIA (60 pcs.)..... **\$75.99**

CRISPY SPRING ROLL FILLED w/ SEASONED GROUND BEEF, CARROT, & GREEN BEANS. SERVED w/ JJ'S SWEET & SOUR SAUCE

SPAM/CHICKEN KATSU/TERI CHICKEN MUSUBI..... **\$79.99**

A POPULAR HAWAIIAN SNACK! CHOICE OF SPAM, CHICKEN KATSU, OR TERIYAKI CHICKEN WRAPPED w/ SEASONED SUSHI RICE & NORI SEAWEED. (20 MUSUBI CUT IN HALF TO MAKE 40 HALVES)

ISLAND FRUIT PLATTER..... **\$99.99**

ASSORTMENT OF SEASONAL FRESH FRUIT (DECORATED)

GRILLED VEGGIE PLATTER..... **\$99.99**

ASSORTED GRILLED SEASONAL VEGETABLES. MAY INCLUDE ASPARAGUS, MUSHROOM, PEPPERS, & ZUCCHINI

EMPANADAS (30 pcs.)..... **\$85.99**

TRADITIONAL CHAMORRO-STYLE MASA HARINA SHELLS FILLED w/ GRANDMA ROSIE'S SPICY CHICKEN & RICE CHALAKILIS

TERIYAKI CHICKEN WINGS (50 pcs.)..... **\$99.99**

CRISPY CHICKEN WINGS TOPPED w/ JJ'S TERI SAUCE

SALT & PEPPER WINGS (50 pcs.)..... **\$99.99**

OUR CRISPY WINGS WOK FRIED w/ GREEN ONION, FRESH MINCED GARLIC, & CRUSHED RED PEPPER

SHRIMP PATTIES (50 pcs.)..... **\$89.99**

JJ'S CLASSIC BATTER w/ FRESH SHRIMP, IMITATION CRAB, & MIXED VEGGIES. FRIED UNTIL GOLDEN BROWN

GYOZA (50 pcs.)..... **\$87.99**

JAPANESE DUMPLING FILLED w/ SEASONED PORK & VEGGIES. SERVED w/ JJ'S GYOZA SAUCE, STEAMED OR FRIED.

SHRIMP TEMPURA (60 pcs.)..... **\$98.99**

CLASSIC TEMPURA BATTERED SHRIMP. SERVED w/ JJ'S EEL SAUCE

FRIED CALAMARI..... **\$109.99**

FRESH CALAMARI, LIGHTLY BATTERED & FRIED. SERVED w/ LEMON SLICES & JJ'S SPICY CHIPOTLE SAUCE

ISLANDER SAMPLER PLATTER (75 pcs.)..... **\$146.99**

AN ASSORTMENT OF JJ'S FAVORITE STARTERS: EMPANADAS, BEEF LUMPIA, SHRIMP PATTIES, & TERIYAKI CHICKEN WINGS.

DA ENTRÉES

(PLATTERS SERVE 20-25 GUESTS)

HULI HULI CHICKEN..... **\$149.99**

WHOLE LEG QUARTER SLOW COOKED IN JJ'S SWEET MARINADE & FINISHED ON THE GRILL (20 WHOLE QUARTERS CUT INTO 40 LEGS & THIGHS)

CHICKEN KARAAGE..... **\$149.99**

CRISP, LIGHTLY BATTERED, JAPANESE STYLE CHICKEN PIECES. SERVED w/ JJ'S SPICY CHIPOTLE AIOLI SAUCE

SESAME CHICKEN..... **\$149.99**

CRISP, BONELESS CHICKEN CUTLET, LIGHTLY COATED IN SEASONED CORN STARCH & A TOUCH OF SESAME OIL. SERVED w/ JJ'S TERIYAKI SAUCE

CHICKEN KATSU..... **\$149.99**

CLASSIC SEASONED CHICKEN CUTLET COATED w/ JAPANESE PANKO. FRIED UNTIL GOLDEN BROWN. SERVED w/ JJ'S VERY OWN KATSU SAUCE

KATSU CURRY..... **\$171.99**

OUR CLASSIC PANKO COATED CHICKEN CUTLET, SERVED w/ A TRADITIONAL CURRY SAUCE w/ CARROTS, POTATOES, BELL PEPPERS, & ONIONS

TERIYAKI CHICKEN..... **\$159.99**

GRILLED, ISLAND-STYLE MARINATED CHICKEN. SLICED & TOPPED w/ JJ'S VERY OWN TERIYAKI SAUCE

TERIYAKI BEEF..... **\$199.99**

GRILLED, ISLAND-STYLE MARINATED BEEF. SLICED & TOPPED w/ JJ'S VERY OWN TERIYAKI SAUCE

CHICKEN SKEWERS (30 pcs.)..... **\$149.99**

ISLAND-STYLE MARINATED CHICKEN ON A 10" BAMBOO SKEWER. GRILLED TO PERFECTION & TOPPED w/ JJ'S VERY OWN TERIYAKI SAUCE

BEEF SKEWERS (30 pcs.)..... **\$169.99**

ISLAND-STYLE MARINATED BEEF SIRLOIN ON A 10" BAMBOO SKEWER. GRILLED TO PERFECTION & TOPPED w/ JJ'S VERY OWN TERIYAKI SAUCE

KALUA PIG..... **\$193.99**

CLASSIC LUAU-STYLE SHREDDED PORK, PIT ROASTED FOR HOURS

COOKED w/ CABBAGE..... **\$179.99**

KALBI RIBS..... **\$199.99**

MARINATED BEEF SHORT RIBS. GRILLED TO PERFECTION

UNCLE FRANK'S PORK RIBS..... **\$189.99**

CLASSIC CHAMORRO BARBECUE! OUR SPECIAL MARINATED PORK RIBS ARE SLOW COOKED ON A CLOSED CHARCOAL GRILL. A FIESTA FAVORITE

GRILLED TERIYAKI SALMON..... **\$209.99**

FRESH, SLICED ATLANTIC SALMON FILET, TOPPED w/ JJ'S VERY OWN TERIYAKI SAUCE

GRILLED MAHI MAHI..... **\$209.99**

SEASONED MAHI MAHI FILET. GRILLED OVER CHARCOAL AND FINISHED OUT HOUSE MADE w/ PONZU SAUCE

CHICKEN KELAGUEN..... **\$149.99**

CHOPPED BBQ CHICKEN, TOSSED w/ FRESH SQUEEZED LEMON JUICE, GRATED COCONUT, CHOPPED GREEN ONION, & CRUSHED RED PEPPER. SERVED CHILLED

BEEF KELAGUEN..... **\$239.99**

A TRADITIONAL CHAMORRO DISH OF THIN SLICED RAW BEEF PREPARED IN FRESH LEMON JUICE, GREEN ONION, SOY SAUCE AND CRUSHED RED PEPPER. SERVED CHILLED

SHRIMP KELAGUEN..... **\$279.99**

CHOPPED TIGER SHRIMP MIXED w/ FRESH LEMON JUICE, GRATED COCONUT, GREEN ONION, & CRUSHED RED PEPPER. SERVED CHILLED

HAWAIIAN GARLIC SHRIMP..... **\$236.99**

CRISP, LIGHTLY BATTERED SHRIMP FINISHED IN JJ'S GARLIC CREAM

WHOLE ROASTED PIG..... **\$499.99**

TRADITIONAL LUAU-STYLE WHOLE ROASTED PIG (50 LB MIN. | SERVES UP TO 75 PEOPLE)

PIG BOARD & HEAT LAMP RENTAL..... **\$40.00**

STEAM BOAT ROUND..... **\$499.99**

SLOW-COOKED, MARINATED BEEF ROUND. SLICED & SERVED w/ PAN GRAVY (SERVES UP TO 75 PEOPLE)

DA SUSHI

(PLATTERS SERVE 20-25 GUESTS)

EDAMAME..... **\$44.99**

STEAMED, LIGHTLY SALTED SOYBEANS

GARLIC EDAMAME..... **\$67.99**

STEAMED SOYBEANS SAUTEED IN GARLIC & PONZU SAUCE

CHUKA SALAD..... **\$89.99**

SEAWEED, DAIKON SPROUTS & SLICED CUCUMBERS TOSSED IN JJ'S SESAME PONZU SAUCE TOPPED w/ SESAME SEEDS

POKE..... **\$149.99**

SEAWEED, DAIKON SPROUTS, SLICED CUCUMBERS & CHOICE OF PROTEIN. MARINATED IN JJ'S SESAME PONZU SAUCE. TOPPED w/ SESAME SEEDS

AHI (TUNA) *or* NAME SAKE (FRESH SALMON)..... **\$149.99**

TAKO (OCTOPUS) *or* HAMACHI (YELLOWTAIL)..... **\$159.99**

SEAFOOD DYNAMITE..... **\$149.99**

ASSORTED FISH & CRAB IN JJ'S DYNAMITE SAUCE. BROILED & SERVED OVER A BED OF RICE. TOPPED w/ EEL & SRIRACHA SAUCE, AVOCADO, & SESAME SEED

TUNA-OCTOPUS SALAD (T.O.S.)..... **\$157.99**

FRESH AHI TUNA & OCTOPUS TOSSED w/ SEAWEED, CUCUMBER, & JJ'S SESAME PONZU SAUCE. TOPPED w/ SESAME SEEDS & DAIKON SPROUTS

SEARED AHI SALAD..... **\$196.99**

FRESH SPRING MIX SERVED w/ SEAWEED & CUCUMBERS IN JJ'S SESAME PONZU SAUCE. TOPPED w/ SEARED AHI & SESAME SEEDS

DA HAND ROLLS

(PLATTERS SERVE 10-15 GUESTS)

	SASHIMI	NIGIRI
EBI (SHRIMP)	\$132.99	\$109.99
NAMA SAKE (FRESH SALMON)	\$132.99	\$109.99
MAGURO (TUNA)	\$132.99	\$109.99
SEARED AHI (SEARED TUNA)	\$139.99	\$118.99
HAMACHI (YELLOWTAIL)	\$139.99	\$188.99
UNAGI (EEL)	MARKET	MARKET
TAKO (OCTOPUS)	MARKET	MARKET
COMBO (TUNA, FRESH SALMON, YELLOWTAIL)	\$209.99	

SPICY AVAILABLE FOR ADDITIONAL CHARGE

SPICY SCALLOP, SPICY TUNA, TUNA, CRAB, *or* FRESH SALMON
SALMON SKIN, SHRIMP TEMPURA, *or* YELLOWTAIL
EEL *or* OCTOPUS

\$149.99
\$179.99
MARKET

LOCAL ROLLS

(MOST PLATTERS SERVE 10-15 GUESTS)

VEGGIE ROLL..... **\$76.99**

CUCUMBER, AVOCADO, DAIKON SPROUTS, & GOGO

CALIFORNIA ROLL..... **\$76.99**

CRAB, CUCUMBER, & AVOCADO

PHILADELPHIA ROLL..... **\$82.99**

SMOKED SALMON, CREAM CHEESE, & CUCUMBER SMOKED SALMON

619 ROLL..... **\$120.99**

INSIDE: CALIFORNIA ROLL
ON TOP: SPICY SCALLOP w/ CRAB MIX, GREEN ONIONS & SRIRACHA SAUCE

SHRIMP TEMPURA ROLL..... **\$120.99**

INSIDE: SHRIMP TEMPURA, CRAB, CUCUMBER, AVOCADO, & DAIKON SPROUTS
ON TOP: SOY PAPER, FINISHED w/ EEL SAUCE

SALMON SKIN ROLL..... **\$120.99**

INSIDE: SALMON SKIN, CUCUMBER, GOGO, & DAIKON SPROUTS
ON TOP: BONITO FLAKES & FINISHED w/ PONZU SAUCE

CATERPILLAR ROLL..... **\$120.99**

INSIDE: EEL, CRAB, & CUCUMBER
ON TOP: AVOCADO & EEL SAUCE

EEL ROLL..... **\$133.99**

INSIDE: CRAB & CUCUMBER
ON TOP: EEL & AVOCADO, FINISHED w/ EEL SAUCE

SOFT SHELL CRAB ROLL..... **\$149.99**

INSIDE: TEMPURA-FRIED SOFT SHELL CRAB, AVOCADO, CUCUMBER, & DAIKON SPROUTS
ON TOP: SOY PAPER & MASAGO, FINISHED w/ PONZU SAUCE

RAINBOW ROLL..... **\$188.99**

INSIDE: CRAB & CUCUMBER
ON TOP: TUNA, YELLOWTAIL, FRESH SALMON, EBI, & AVOCADO

SEARED AHI ROLL..... **\$162.99**

INSIDE: CRAB, CUCUMBER, & DAIKON SPROUTS
ON TOP: SEARED AHI, AVOCADO, & MASAGO, FINISHED w/ PONZU SAUCE

SPICY ALBACORE ROLL..... **\$123.99**

SPICY ALBACORE & CUCUMBER

SPICY CRAB ROLL..... **\$123.99**

SPICY CRAB & CUCUMBER

SPICY TUNA ROLL..... **\$127.99**

SPICY TUNA & CUCUMBER

SPICY YELLOWTAIL ROLL..... **\$136.99**

SPICY YELLOWTAIL & CUCUMBER