

DINNER MENU



sushimaki.com

appetizers

chicken yakitori \$7

natural chicken breast, marinated & skewered, grilled

steak kushiyaki \$8.5

all-natural steak, marinated & skewered, grilled & served with dipping sauce

edamame \$5

steamed soy beans, sprinkled with sea salt

chili garlic edamame \$6

stir-fried with house-made chili garlic sauce

lemon pepper edamame \$6

freshly tossed with lemon and pepper spices

gyoza \$6

chicken or veggie dumplings, steamed or fried, served with ponzu sauce & scallions

soft shell crab \$10.5

two crispy fried crabs, halved & served with ponzu sauce & scallions

shrimp tempura \$9.5

lightly battered shrimp & vegetables, served with tempura sauce

sunomono \$8

your choice of kanikama krab, octopus or conch, in sweet vinegar sauce & sesame seeds

kanisu \$8.5

kanikama krab, avocado & masago, rolled in thinly sliced cucumber in sweet vinegar sauce & sesame seeds

tuna tataki \$11

thinly sliced pan-seared tuna, served cold with ponzu sauce, scallions & sesame seeds

spring rolls \$5

crispy rolls stuffed with ground pork & vegetables, served with dipping sauce

miso tofu soup \$2.5

white miso soup garnished with tofu, scallions & wakame

chef selections

our latest hand-crafted offerings, inspired by the fresh, vibrant, mix-it-up, new world flavors of miami

blue ocean \$25

sustainably-raised sea bass: 8oz fillet marinated in white miso and broiled, served with our healthiest roll yet: 8oz sea bass fillet, spinach, asparagus, brown rice

dragon tails \$8.5

crispy, hand-battered all-natural chicken breast "tails" dusted with blended spices on a bed of sweet potato fries

rock shrimp tempura \$11.5

crispy bites, tossed with spicy mayo & togarashi seasoning

salt & pepper calamari \$9

lightly dusted with salt & pepper seasoning, served with sriracha marinara

kobe beef sliders 3 for \$12

domestic Kobe-style beef, lettuce, tomato, wasabi ketchup, served with sweet potato fries

sushi tacos

(choice of any 3 tacos for \$7) crispy gyoza skin taco served with spicy sauce

salmon miso \$2.5

chili garlic topped with sour cream & scallions

yellowtail jalapeño \$2.5

ginger garlic soy topped with red radish

spicy tuna \$2.5

spicy mayo, masago & lemon zest topped with scallions

tiraditos

thin cut slices of fresh fish dressed with citrus sauces

yellowtail \$10

citrus soy & jalapeño topped with cilantro

tuna \$9.5

roasted pineapple and red serrano pepper topped with pineapple salsa

salmon \$9

aji amarillo, cucumber and tomato

specialty rolls

all rolls prepared with your choice of white or brown rice, at no additional charge

godzilla gone wild \$19

spicy tuna, spicy kanikama krab, eel, shrimp tempura, green tea soba noodles & spicy eel sauce

chicken & waffles \$11

breakfast anyone? crispy all-natural chicken breast, maple mayo, sprinkled with bacon bits (all-natural, of course!)

cali ocho \$7.5

miami's answer to the cali roll: kanikama krab, plantains, topped with mango and guava ginger puree

two timing tuna \$11

spicy tuna, avocado & tempura flakes, topped with tuna & sweet qp mayo

budda-cane \$12

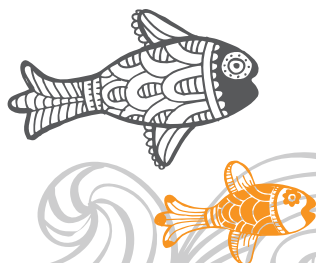
shrimp tempura, avocado, mango, spicy mayo & sugarcane soy

japanese lasagna \$9

california mix, baked with cream cheese and spicy mayo, drizzled with eel sauce

the haystack \$10

salmon, white fish, avocado & kanikama krab, topped with crispy sweet potato strings & ceviche mayo



salads

spicy tuna salad \$9.5

fresh sushi-grade tuna in our spicy sauce, on bed of mixed field greens with avocado, tossed in balsamic vinaigrette & sesame seeds

seafood salad \$9.5

shrimp, scallops, kanikama krab & avocado on bed of mixed field greens tossed in balsamic vinaigrette & sesame seeds

hiyashi wakame salad \$5.5

chilled, marinated seaweed salad

asian chicken caesar salad \$8

grilled natural chicken breast on bed of mixed field greens & tomatoes tossed in caesar dressing & sesame seeds

signature side salad \$2.5

field greens mixed with romaine lettuce served with fresh, home-made ginger-carrot dressing

temaki hand rolls

other fillings available upon request

salmon skin, tuna, jb, salmon,

bbq eel, tuna or spicy tuna \$6

by the piece

		sushi (1pc)	sashimi (2pcs)
hamachi	yellowtail	\$3.5	\$7
hotategai	scallop	3	6
masago	smelt roe	2.5	5
tago	octopus	2.5	5
ikura	salmon roe	3.5	7
lzumidai	snapper	2	4
uni	sea urchin	4	8
ebi	cooked shrimp	2.5	5
maguro	tuna	3	6
unagi	freshwater eel	3	6
sake	salmon	2.5	5
kani	crab	2	4
kamasu	wahoo	2.5	5
konku	conch	3	6
tamago	omelet	2	4

cooked rolls

all rolls prepared with your choice of white or brown rice, at no additional charge

dragon roll \$11

shrimp tempura & avocado, topped with spicy qp mayo, scallions, eel sauce & sesame seeds

dancing eel \$13

california roll topped with bbq eel, eel sauce & sesame seeds

spider roll \$10

soft shell crab, lettuce, asparagus, cucumber, qp mayo, scallions, masago, topped with eel sauce & sesame seeds

volcano roll \$11

smoked salmon, kanikama krab, cream cheese, scallions, topped with spicy lava sauce & sesame seeds

california roll \$5.5

kanikama krab, avocado, masago & sesame seeds

vegetable roll \$6

cucumber, asparagus, kampyo, spinach, carrot & sesame seeds

crunchy roll \$10.5

salmon, kanikama krab, asparagus, wrapped in tempura, delicately fried, topped with eel sauce

the beast \$9

bbq eel, avocado, asparagus, kanikama krab, topped with eel sauce & sesame seeds

jb tempura roll \$8

salmon, cream cheese, scallions, wrapped in tempura, delicately fried, topped with eel sauce & sesame seeds

dynamite roll \$8

scallops, shrimp, kanikama krab, qp mayo, masago, scallions & sesame seeds

fish tempura roll \$8

tempura fish, scallions, spicy qp mayo, avocado & sesame seeds, eel sauce

raw rolls

all rolls prepared with your choice of white or brown rice, at no additional charge

seven seas \$7

three varieties of white fish, four types of spices, topped with sesame seeds, scallions & tobiko wasabi

jb \$6.5

salmon, cream cheese, scallions & sesame seeds

spicy tuna \$7

hand-chopped tuna, mixed with japanese pepper spices and qp mayo

sunshine \$7.5

tuna, avocado & sesame seeds

rainbow \$11

california roll topped with a rainbow of assorted fish, avocado slices & sesame seeds

3 village \$9.5

tuna, white fish, salmon, cream cheese, asparagus, masago, scallions & sesame seeds

university \$7.5

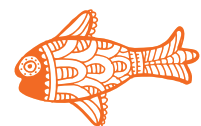
salmon, avocado & sesame seeds

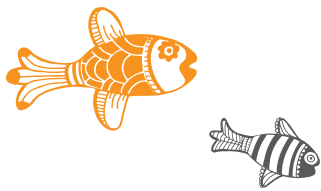
coral reef \$11

tuna, salmon, white fish, asparagus, cream cheese, scallions & sesame seeds, topped with fish tempura, spicy qp mayo & eel sauce

whole foods \$11

tuna, salmon, hamachi, avocado, topped with spicy qp mayo, masago & sesame seeds





rice & noodles

wok fried rice

fluffy rice (choice of white or brown), soy sauce, scallions, egg, bean sprouts, edamame beans & onions with your choice of:

- special (chicken and shrimp) \$12.5
- shrimp \$10.5
- chicken breast \$9.5
- vegetables \$8.5

pad thai

rice noodles, bean sprouts, egg, crushed peanuts & lime with your choice of:

- special (chicken & shrimp) \$13.5
- shrimp \$12.5
- chicken breast \$11.5
- vegetables \$10.5

shrimp tempura noodles \$11

crispy, hand-dipped shrimp tempura served with fresh vegetables and a steaming bowl of broth noodles (choice of udon or soba) (noodles only) \$8

ramen

bowl of hot soup noodles topped with nori, kamaboko (fish cake) and boiled egg

char-sui roast pork ramen \$7

thin-sliced roast pork & fresh vegetables in shoyu broth

grilled chicken ramen \$8

grilled chicken breast & fresh vegetables in shoyu broth

seafood ramen \$9

kanikama krab, shrimp and fresh vegetables in shoyu broth

entrées

all entrées served with your choice of white or brown rice, and miso soup or salad.

grilled teriyaki platters

steamed vegetables & your choice of:

- chicken breast \$14
- sirloin steak \$18
- salmon fillet \$18

tempura shrimp & vegetables \$16.5

crispy, hand-dipped shrimp & vegetables served with tempura sauce (vegetables only) \$9

red thai curry

spicy coconut milk-based family recipe with your choice of:

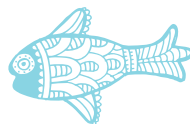
- chicken breast \$11
- shrimp \$13

bubble tea

all flavors \$3.5

make it extra bubbly for another .50

- mango
- milk tea
- thai iced tea
- green tea
- thai iced coffee
- lychee
- peach



special sushi combos

includes your choice of miso soup or salad

sushi platter \$14

chef selection of 9 pcs nigiri sushi

single boat \$33

7 pcs nigiri, 9 pcs sashimi, 1 california roll and sunomono

sashimi platter \$15

chef selection of 9 pcs fresh fish

double boat \$55

chef selection of 14 pcs nigiri, 20 pcs sashimi, 1 california roll, 1 jb roll and sunomono

* We are happy to make changes or substitutions to our menu items when we can, although it may sometimes involve an additional charge.

* Eating raw, partially or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

* As our guests have requested, we serve low sodium soy sauce.

* The FDA recommends that pregnant and nursing women, women who may become pregnant and young children should avoid consumption of fish such as swordfish, shark, tilefish and king mackerel. These groups should also limit their intake of fresh, frozen and canned tuna.

* Prices are subject to change.