

# LUNCH MENU



sushimaki.com

## appetizers

### 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

### dragon tails \$8.5

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

### gyoza \$6

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

### sunomono \$8

your choice of kanikama krab, octopus or conch, 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

### chicken yakitori \$7

natural chicken breast, marinated & skewered, grilled to perfection

### steak kushiyaki \$8.5

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

### miso tofu soup \$2.5

white miso soup garnished with tofu, scallions & wakame

## 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

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

### 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

### hiyashi wakame salad \$5.5

chilled, marinated seaweed salad

## tiraditos

### yellowtail \$10

citrus soy & jalapeño topped with cilantro

### tuna \$9.5

roasted pineapple & red serrano pepper topped with pineapple salsa

### salmon \$9

aji amarillo, cucumber & tomato

## bubble tea

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

### all flavors \$3.5

make it extra bubbly for another .50

## sushi specials

*includes your choice of miso soup or salad*

### sushi special lunch \$10

6 pcs nigiri & california roll

### sashimi special lunch \$15

chef's choice of 12 pcs assorted sashimi

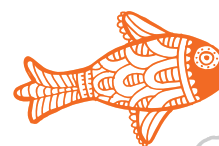
### hosomaki combo \$10

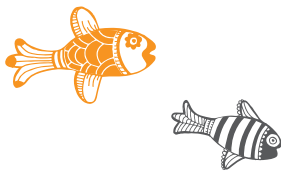
tuna hosomaki, california roll & half jb roll

## "BENTO" BOX

*all bento combination lunches include miso soup or salad, 2 chicken gyoza, edamame (steamed soy beans), 4 pcs of california roll & veg fried rice*

- 1 grilled chicken breast \$8.5
- 2 red curry chicken \$8
- 3 sashimi selection (5 pcs) \$10.5
- 4 sushi selection (4 pcs) \$10
- 5 steak skewers (3 pcs) \$10.5
- 6 salmon fillet with teriyaki sauce \$10.5
- 7 two spring rolls with dipping sauce \$7.5





## sushi rolls

### 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

### budda-cane \$12

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

### two timing tuna \$11

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

### the haystack \$10

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

### japanese lasagna \$9

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

### rainbow \$11

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

### dancing eel \$13

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

### dynamite roll \$8

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

### sunshine \$7.5

tuna, avocado & sesame seeds

### vegetable roll \$6

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

### california roll \$5.5

kanikama krab, avocado, masago & sesame seeds

### dragon roll \$11

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

### crunchy roll \$10.5

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

### spider roll \$10

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

## sushi tacos

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

### salmon miso \$2.5

chili garlic topped with sour cream and scallions

### spicy tuna \$2.5

spicy mayo, masago & lemon zest topped with scallions

### yellowtail jalapeño \$2.5

ginger garlic soy topped with red radish

# BUILD YOUR OWN BOWL

## 1 CHOOSE YOUR FAVORITE

### chicken teriyaki \$8

natural chicken breast, marinated and simply grilled, served with teriyaki sauce

### salmon teriyaki \$10

sushi-grade salmon, grilled to your liking, served with teriyaki sauce

### steak satay \$9

thinly sliced steak, marinated in indonesian flavors, served with teriyaki sauce

## 2 SERVED ON ONE OF THE FOLLOWING

### asian salad

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

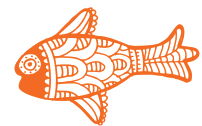
### steamed rice

white rice or brown rice

### vegetable fried rice (add \$1)

minced vegetables, egg, soy sauce and brown rice

(steak and salmon cooked medium, unless otherwise requested)



\* 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 customers 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.