

With Rice	No Rice		
—	—	Fish & Seafood <i>Sashimi = No Rice (+\$3)</i>	
—	—	Amaebi (Sweet Shrimp)*	7
—	—	Bincho Maguro (Albacore Tuna)*	6
—	—	Ebi (Steamed Shrimp)	5.5
—	—	Hamachi (Yellowtail)*	6.5
—	—	Hokkigai (Arctic Surf Clam)	5.5
—	—	Hotate (Scallop)*	7
—	—	Ika (Squid)*	6
—	—	Ikura (Salmon Egg)*	7
—	—	Kanpachi (Amberjack)*	7
—	—	Kanagashira-dai (Mediterranean Dorade)*	7
—	—	Madai (Red Pacific Sea Bream)*	7
—	—	Maguro (Ahi Tuna)*	6.5
—	—	Maguro O-toro (Fatty Tuna)*	m.p.
—	—	Masago (Capelin Eggs)* Regular or Jalapeño	5.5
—	—	Namasake (Fresh Salmon)*	5.75
—	—	Saba (Boston Mackerel)*	5.5
—	—	Seared Salmon Belly*	7
—	—	Spicy Scallop*	7.5
—	—	Spicy Tuna Cups*	7
—	—	Sunazuri (Yellowtail Toro)*	7
—	—	Tako (Octopus)	6
—	—	Tamago Housemade (Omelet)	5
—	—	Tobiko (Flying Fish Eggs) Choice of Red, Yellow (Yuzu), Green (Wasabi) or Black*	6
—	—	Unagi (Freshwater Eel)	6.5
—	—	Uni (Sea Urchin)	m.p.
—	—	White Tuna (Escolar)*	6

Everyday Rolls (cut into 6 pcs)

—	Avocado (H)	5
—	California	6
—	California w/blue crab	7
—	California w/masago	7
—	Cucumber (H)	4.5
—	Tri-Veggie (asparagus, avocado, cucumber, furikake)	6
—	Salmon (H)*	5.5
—	Salmon + Avocado*	6.5
—	Spicy Salmon*	6.5
—	Tuna (H)*	6
—	Spicy Tuna*	7
—	Tuna + Avocado*	7
—	Lox Japanese-style* (smoked salmon, cheese, avocado, scallions)	6.5
—	Eel + Avocado or Cucumber	7
—	Kanpyo + Shitake	5
—	Yellowtail + Scallions (Negi Hamachi)*	6.5
—	Sriracha Salmon Skin (salmon skin, yamagobo, shiso, scallions)	5.75
—	Shrimp Tempura w/avocado & spicy mayo	10
—	Soft Shell Crab w/avocado, scallion, curry sauce	12

Sushi Platters / Combos

—	Sushi Moriawase* (california roll + assorted nigiri)	
—	Regular (6 pcs) 22	Deluxe (10 pcs) 28
—	Sashimi Moriawase* (chef's assorted fresh fish)	
—	Regular (12 pcs) 24	Deluxe (16 pcs) 30
—	Chirashi* (chef's selection sashimi over rice)	19
—	Tekka Don* (maguro + spicy tuna tartar over rice)	19
—	Unaju (BBQ eel served over sushi rice)	19
—	Flying Dragon* (dragon roll, 15 pc nigiri & 6 pc sashimi)	68
—	Jewels of the Sea* (california roll draped w/tuna slices, 9 pc chef's best nigiri - ika, madai, hamachi toro, seared o-toro, fresh o-toro, uni, ikura, suzuki, amaebi)	35

* Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

KIZUNA Signature Rolls

—	ROCK'S LOBSTER lobster tempura, sundried tomato, asian pear, asparagus, wasabi tobiko, wasabi tartar sauce	15
—	PIGGIE IN & OUT shrimp tempura, asparagus, bacon inside and then topped with avocado, grilled salmon, crumbled bacon, spicy mayo, BBQ eel glaze	16
—	CATERPILLAR shrimp tempura, asparagus w/avocado slices on top and small dollops of housemade spicy mayo	14
—	RUBY DRAGON* spicy blue crab salad w/scallions, and tempura crunchies inside, outside layered with avocado, o-toro, and tobiko	18
—	VEGAS STRIP* tamago and unagi inside, outside tuna, yellowtail, salmon, & avocado, topped w/ tobiko & nori	19
—	ONYX DRAGON kanikama, avocado, and cucumbers, layered with a side of BBQ unagi eel and scallions	18
—	TUNA ALL DAY* tuna pok'e mix and cucumbers inside; ahi, albacore, and white tunas layered on outside. Tobiko, eel glaze and mango sauce.	14
—	ONO* california roll with tempura crunchies, fresh tuna, spicy mayo, eel glaze, scallions	14
—	KANI KANE shrimp tempura, avocado, topped w/kanikama, duo of tobiko, BBQ eel sauce, kewpie mayonnaise and blazed with a torch	14
—	RED LIGHT, GREEN LIGHT* spicy blue crab w/avocado, topped w/tuna, salmon, tri-colored tobiko. Fried potato matchsticks, spicy mayo, eel glaze.	15
—	TIGER VINE* octopus, tuna, yellowtail, tempura crunchies, sriracha inside, draped with avocado & shrimp, mango glaze & BBQ eel sauce	14
—	VOLCANO* avocado slices over a California roll surrounds a mountain of baked spicy scallop	14
—	INFERNO* shrimp, tuna, white tuna, cilantro, chives, jalapeño & habanero masago, sriracha, kochujang, crunchy	14
—	RED & WHITE* spicy combination of tuna, white tuna, ebi and tempura crunchies, draped w/ tuna and white tuna, drizzled w/ gochujang, mango, and scallions	14
—	THE LAW* inside - spicy crab and avocado salad, outside is draped with premium white tuna that is then seared. Finished with red & black tobiko, jalapeño and drizzled w/ wasabi tartar sauce and soy-mustard sauce	16
—	DYNO-MITE* 6 pc white tuna hosomaki roll, topped w/spicy mayo, super lump blue crab, tempura crunchies, baked and finished with tobiko	12
—	ULTIMO* soy paper, tuna, avocado, fresh jalapeño, spicy mayo, and super lump blue crab on the inside. Over the top, fried potato sticks, tobiko, and edible gold flakes.	16
—	SHRIMP PICANTE* house-blanching and marinated plump shrimp, jalapeno, jalapeno masago, cilantro, and side of sweet-spicy kochujang sauce (in 6 pieces)	10

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