

# LEGAL SEA FOODS

*If it isn't fresh, it isn't Legal!®*

## SUSHI MENU

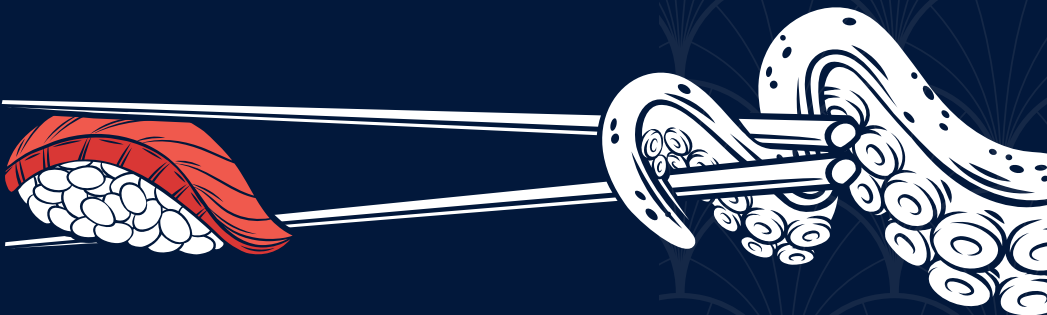
### STARTERS

<b>Edamame</b> .....	8
with sea salt or Tajín chili-lime spice	
<b>Hiyashi Wakame</b> .....	8
seaweed salad	
<b>Blackened Tuna Tataki*</b> .....	18
sesame chili vinaigrette, seaweed salad, wasabi cream	
<b>Bang Bang Cauliflower</b> .....	15
tempura fried, kung pao sauce (contains peanut oil)	

### OSHIZUSHI\*

pressed, layered sushi

<b>Red Dragon*</b> .....	20
tuna, cucumber, tobiko	
<b>California</b> .....	16
cucumber, avocado, Jonah crab	
<b>Shrimp Tempura*</b> .....	18
cucumber, avocado, tobiko	
<b>Spicy Salmon*</b> .....	16
crispy rice, seaweed salad, ponzu	



Before placing your order, please inform your server if a person in your party has a food allergy.  
\*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## SAKE MENU

TENSEI • Konteki • KUBOTA

	BOTTLE	GLASS
<b>Tensei "Infinite Summer"</b> Tokubetsu Honjozo .....		10
Bright and refreshing with aromas of sea spray and fresh melon.		
<b>Konteki "Pearls of Simplicity"</b> Junmai Daiginjo .....	39	13
Aromas of white flower and Asian pear on the nose.		
<b>Kubota "Black Ice"</b> Junmai Daiginjo .....	36	12
Elegant aromas of fresh pear and melon with a rich body, yet not too heavy.		

### Sake 101

The simplest of ingredients can create a broad range of sake flavors and aromas. A well-crafted sake can be floral or acidic, sweet or astringent, fruity, or savory. With slight changes to yeast strain, rice variety, water mineral content, or brewing method, there can be wildly different results.

SAKE IS ONE OF THE MOST HEALTHFUL ALCOHOLS

Low Sugar / Gluten-Free / Stays Fresh Longer / 80% Water Based



*Learn more about Sake  
and our partnerships*