

LEGAL SEA FOODS

If it isn't fresh, it isn't Legal!®

SUSHI MENU

STARTERS

EDAMAME	8
plain or with tajin chili-lime spice	
HIYASHI WAKAME	8
seaweed salad	
BLACKENED TUNA TATAKI*	18
sesame chili vinaigrette, seaweed salad, wasabi cream	
BANG BANG CAULIFLOWER	15
tempura fried, kung pao sauce (contains peanut oil)	

NIGIRI

Two pieces per order, over rice

MAGURO* (tuna)	12
SAKE* (salmon)	11
UNAGI (grilled eel)	11

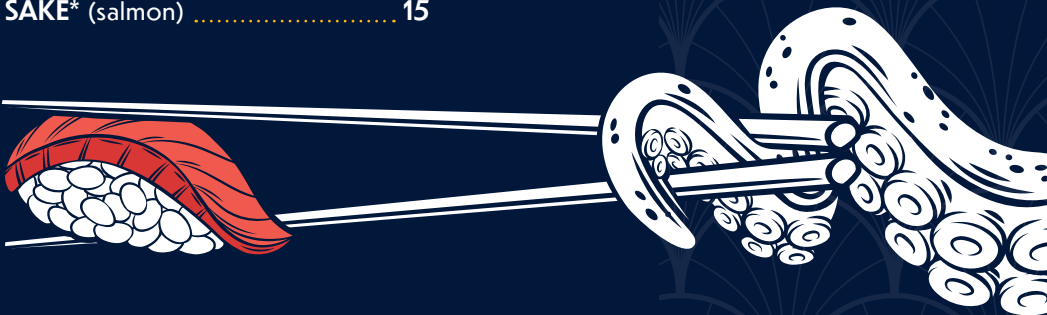
SASHIMI

Three pieces per order

MAGURO* (tuna)	16
SAKE* (salmon)	15

SPECIALTY MAKI

SPICY ROLLS*	
TUNA - cucumber, spicy mayo	17
SALMON - cucumber, spicy mayo	16
RAINBOW ROLL*	23
California roll topped with tuna, salmon, avocado	
DRAGON ROLLS*	
RED - spicy tuna topped with tuna	20
ORANGE - spicy salmon topped with salmon	18
GREEN - spicy salmon topped with avocado	17
CATERPILLAR ROLL*	19
eel topped with avocado, tobiko, teriyaki	
SHRIMP TEMPURA ROLL*	18
avocado, cucumber, tobiko, spicy mayo, teriyaki	
FIRECRACKER ROLL*	19
spicy tuna, salmon, tempura shrimp, avocado	
CALIFORNIA ROLL*	16
crab, avocado, cucumber	
LOBSTER TEMPURA ROLL*	MARKET
avocado, lobster, tobiko, spicy mayo, teriyaki	



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

BROOKLYN KURA • TENSEI • Konteki • KUBOTA

	BOTTLE	GLASS
Brooklyn Kura "Blue Door" Junmai Namazake 9 Full bodied, dry, umami-laden with subtle notes of banana and ripe melon.		
Tensei "Infinite Summer" Tokubetsu Honjozo 10 Bright and refreshing with aromas of sea spray and fresh melon.		
Konteki "Pearls of Simplicity" Junmai Daiginjo 39 13 Aromas of white flower and Asian pear on the nose.		
Kubota "Black Ice" 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*