

With Rice	No Rice		
—	—	<b>Fish &amp; Seafood</b> <i>Sashimi (3pc) = No Rice (+\$3.5)</i>	
—	—	Amaebi (Sweet Shrimp)*	7.5
—	—	Ebi (Steamed Shrimp)	6
—	—	Hamachi (Yellowtail)*	7
—	—	Hokkigai (Arctic Surf Clam)	5.5
—	—	Hotate (Jumbo Hokkaido Scallop)*	8
—	—	Ika (Squid)*	6.5
—	—	Ikura (Salmon Egg)*	7
—	—	Inari (Marinated Tofu)	5
—	—	Iwana (Arctic Char)*	7.5
—	—	Kanikama (Crab Stick)	5.5
—	—	Kanpachi (Amberjack)*	7
—	—	Kanagashira-dai (Mediterranean Dorade)*	7
—	—	Madai (Japanese True Sea Bream)*	7.5
—	—	Bincho Maguro (Albacore Tuna)*	6
—	—	Hon-Maguro (Bluefin Tuna)*	8.5
—	—	Maguro (Ahi Yellowfin Tuna)*	7
—	—	Maguro O-toro (Fatty Tuna)*	m.p.
—	—	Masago (Capelin Eggs)* Regular or Jalapeño	5.5
—	—	<b>Mentaiko (Spicy Pollock Roe)*</b>	<b>7.5</b>
—	—	Namasake (Fresh Salmon)*	6.5
—	—	King Salmon (New Zealand)*	8.5
—	—	Saba (Boston Mackerel)*	5.5
—	—	Seared Salmon Belly*	7
—	—	<b>Spicy Scallop*</b>	<b>8</b>
—	—	<b>Spicy Tuna Pok'e Cups*</b>	<b>7.5</b>
—	—	Sunazuri (Yellowtail Toro)*	8
—	—	Tako (Octopus)	6
—	—	Tamago Housemade (Omelet)	5
—	—	Tobiko (Flying Fish Eggs) Choice of Red, Yellow (Yuzu), Green (Wasabi) or Black*	6
—	—	Unagi (Freshwater Eel)	7.5
—	—	Uni (Sea Urchin)	m.p.
—	—	White Tuna (Escolar)*	6

### Everyday Rolls *(cut into 6 pcs) H = seaweed outside*

—	—	Avocado (H)	5
—	—	California	6.5
—	—	California w/blue crab or masago	8
—	—	Cucumber (H)	4.5
—	—	Tri-Veggie (asparagus, avocado, cucumber, furikake)	6
—	—	Salmon (H)*	5.5
—	—	Salmon + Avocado*	6.5
—	—	<b>Spicy Salmon*</b>	<b>7</b>
—	—	Tuna (H)*	6
—	—	<b>Spicy Tuna*</b>	<b>7</b>
—	—	Tuna + Avocado*	7
—	—	Lox Japanese-style* (smoked salmon, cheese, avocado, scallions)	8
—	—	Eel + Avocado or Cucumber	7.5
—	—	Kanpyo + Shitake	5.5
—	—	Yellowtail + Scallions (Negi Hamachi)*	6.5
—	—	<b>Sriracha Salmon Skin</b> (salmon skin, yamagobo, shiso, scallions)	<b>6</b>
—	—	<b>Shrimp Tempura</b> w/avocado & spicy mayo	<b>10</b>
—	—	Soft Shell Crab w/avocado, scallion, curry sauce	13
—	—	<b>Spicy Scallop Roll*</b> (w/spicy mayo, crunchies, scallion)	<b>11</b>
—	—	Rainbow*(california,salmon, tuna, white tuna, shrimp)	14

### Special Tastings

—	—	Ankimo (Monkfish Liver)	10
		Made into a pâté, sliced topped with ponzu & momoji oroshi (chili infused into grated daikon).	
—	—	Tuna Nigiri Trio*	19
		2 pc albacore tuna, 2 pc ahi, 2 pc bluefin	
—	—	Orange Fish Trio*	18
		2 pc salmon, 2 pc arctic char, 2 pc king salmon	

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

### KIZUNA Signature Rolls *(Red = Spicy)*

—	—	<b>KIZUNA*</b> spicy chutoro, avocado, crunchies, in soy paper with white tuna and maguro on top, seared mayo, kochujang, mango glaze, red & green tobiko	17
—	—	<b>ROCK'S LOBSTER</b> lobster tempura, sundried tomato, asian pear, asparagus, wasabi tobiko, wasabi tartar sauce	16
—	—	<b>PIGGIE IN &amp; OUT</b> shrimp tempura, asparagus, bacon inside and then topped with avocado, grilled salmon, crumbled bacon, spicy mayo, BBQ eel glaze	16
—	—	<b>CATERPILLAR</b> shrimp tempura, asparagus w/avocado slices on top and small dollops of housemade spicy mayo	14
—	—	<b>RUBY DRAGON*</b> spicy blue crab salad w/scallions, and tempura crunchies inside, outside layered with avocado, o-toro, and tobiko	18
—	—	<b>VEGAS STRIP*</b> tamago and unagi inside, outside tuna, yellowtail, salmon, & avocado, topped w/ tobiko & nori	19
—	—	<b>ONYX DRAGON</b> kanikama, avocado, and cucumbers inside, a BBQ unagi eel filet and scallions over the top	20
—	—	<b>TUNA ALL DAY*</b> tuna pok'e mix and cucumbers inside; ahi, albacore, and white tunas layered on outside. Tobiko, eel glaze and mango sauce.	16
—	—	<b>ONO*</b> california roll with tempura crunchies, fresh tuna, spicy mayo, eel glaze, scallions	14
—	—	<b>KANI KANE</b> shrimp tempura, avocado, topped w/kanikama, duo of tobiko, BBQ eel sauce, kewpie mayonnaise and blazed with a torch	14
—	—	<b>RED LIGHT, GREEN LIGHT*</b> spicy blue crab w/avocado, topped w/tuna, salmon, tri-colored tobiko. Fried potato matchsticks, spicy mayo, eel glaze.	16
—	—	<b>TIGER VINE*</b> a spicy mix of octopus, tuna, and yellowtail, tempura crunchies in the middle, draped with avocado & shrimp, mango glaze & BBQ eel sauce	14
—	—	<b>VOLCANO*</b> avocado slices over a California roll surrounds a mountain of baked spicy scallop	14
—	—	<b>INFERNO*</b> shrimp, tuna, white tuna, cilantro, chives, jalapeño & habanero masago, sriracha, kochujang, crunchy	14
—	—	<b>RED &amp; WHITE*</b> spicy combination of tuna, white tuna, ebi and tempura crunchies, draped w/ tuna and white tuna, drizzled w/ gochujang, mango, and scallions	15
—	—	<b>THE LAW*</b> 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
—	—	<b>DYNO-MITE*</b> 6 pc white tuna hosomaki roll, topped w/spicy mayo, super lump blue crab, tempura crunchies, baked and finished with tobiko	14
—	—	<b>ULTIMO*</b> soy paper, tuna, avocado, fresh jalapeño, spicy mayo on the inside. Over the top, super lump blue crab, fried potato sticks, tobiko, and edible gold flakes.	16
—	—	<b>SHRIMP PICANTE*</b> marinated large shrimp, jalapeno, jalapeno masago, cilantro, and side of sweet-spicy kochujang sauce (in 6 pieces)	11

### Sushi Platters / Combos

—	—	Sushi Moriawase* (california roll + assorted nigiri)	
—	—	Regular (6 pcs) 23	— Deluxe (10 pcs) 30
—	—	Sashimi Moriawase* (chef's assorted fresh fish)	
—	—	Regular (12 pcs) 25	— Deluxe (16 pcs) 32
—	—	Chirashi* (chef's selection sashimi over rice)	23
—	—	Tekka Don* (maguro + spicy tuna tartar over rice)	23
—	—	Namasake Don* (salmon + spicy salmon over rice)	22
—	—	Unaju (BBQ eel served over sushi rice)	23
—	—	Flying Dragon* (dragon roll, 15 pc nigiri & 6 pc sashimi)	74
—	—	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)	42

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