

With Rice No Rice *With Rice = 2 pc Nigiri No Rice = 3 pc Sashimi (+\$3.5)*

—	—	Amaebi (Sweet Shrimp)*	9.5
—	—	Ebi (Steamed Shrimp)	6
—	—	Hamachi (Yellowtail)*	8
—	—	Hokkigai (Arctic Surf Clam)	6
—	—	Hotate (Jumbo Hokkaido Scallop)*	9
—	—	Ika (Squid)*	6.5
—	—	Ikura (Salmon Egg)*	9
—	—	Inari (Marinated Tofu)	5
—	—	Iwana (Arctic Char)*	8
—	—	Kanikama (Crab Stick)	6
—	—	Kanpachi (Amberjack)*	8
—	—	Madai (Japanese True Sea Bream)*	9
—	—	Bincho Maguro (Albacore Tuna)*	7
—	—	Hon-Maguro (Bluefin Tuna)*	9.5
—	—	Maguro (Ahi Yellowfin Tuna)*	8.5
—	—	Maguro O-toro (Fatty Tuna)*	m.p.
—	—	Masago (Capelin Eggs)*	6
—	—	Mentaiko (Spicy Pollock Roe)*	8
—	—	Namasake (Faroe Island)*	8.5
—	—	King Salmon (New Zealand)*	9
—	—	Saba (Boston Mackerel)*	5.5
—	—	Seared Salmon Belly*(limited)	8.5
—	—	Spicy Scallop*	9
—	—	Spicy Tuna Pok'e Cups*	9.5
—	—	Sunazuri (Yellowtail Toro)*(limited)	10
—	—	Suzuki (Japanese Sea Bass)*	8.5
—	—	Tako (Octopus)	6.5
—	—	Tamago Housemade (Omelet)	6
—	—	Tobiko (Flying Fish Eggs) Red, Yellow, Green or Black*	7.5
—	—	Unagi (Freshwater Eel)	9
—	—	Uni (Sea Urchin) Hokkaido, Maine, California	m.p.
—	—	White Tuna (Escolar)*	6.5

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

—	—	Avocado (H)	5.5
—	—	California (add masago +1.5)	7
—	—	California w/super lump blue crab	9.5
—	—	Cucumber (H)	5
—	—	Tri-Veggie (asparagus, avocado, cucumber, furikake)	6
—	—	Salmon (H)*	6
—	—	Salmon + Avocado*	8
—	—	Spicy Salmon*	8
—	—	Tuna (H)*	6.5
—	—	Spicy Tuna*	7.5
—	—	Tuna + Avocado*	8
—	—	Nova Lox Japanese-style*	9
		(Nova smoked salmon, cheese, avocado, scallions)	
—	—	Eel + Avocado or Cucumber	8
—	—	Kanpyo + Shitake	5.5
—	—	Yellowtail + Scallions (Negi Hamachi)*	7
—	—	Sriracha Salmon Skin	7
		(salmon skin, yamagobo, shiso, scallions)	
—	—	Shrimp Tempura w/avocado & spicy mayo	10
—	—	Soft Shell Crab or Spider Roll	14
		(avocado on top, scallions, soy-wasabi aioli)	
—	—	Spicy Scallop Roll*(w/spicy mayo, crunchies, scallion)	11
—	—	Rainbow*(california,salmon, tuna, white tuna, shrimp)	14

Special Tastings

—	—	Ankimo (Monkfish Liver)	11
		Pâté, sliced served w/ponzu, scallions, & daikon.	
—	—	Tuna Nigiri Trio*	21
		2 pc albacore tuna, 2 pc ahi, 2 pc bluefin	
—	—	Orange Fish Trio*	20
		2 pc salmon, 2 pc arctic char, 2 pc king salmon	
—	—	Yellowtail Carpaccio*	18
		expertly sliced premium hamachi, topped with jalapeño and housemade ponzu	

* 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)

—	—	KIZUNA* spicy chutoro, avocado, crunchies, in soy paper with white tuna and maguro on top, seared mayo, kochujang, mango glaze, red & green tobiko	18.5
—	—	ROCK'S LOBSTER lobster tempura, sundried tomato, asian pear, asparagus, wasabi tobiko, wasabi tartar sauce	19
—	—	PIGGIE IN & OUT shrimp tempura, asparagus inside, topped with avocado, grilled salmon, crumbled bacon, spicy mayo, BBQ eel glaze	17.5
—	—	CATERPILLAR shrimp tempura, asparagus w/avocado slices on top and small dollops of housemade spicy mayo	16.5
—	—	RUBY DRAGON* spicy blue crab salad w/scallions, and tempura crunchies inside, outside layered with avocado, o-toro, and tobiko	23
—	—	VEGAS STRIP* tamago and unagi inside, outside tuna, yellowtail, salmon, & avocado, topped w/ tobiko & nori	20.5
—	—	ONYX DRAGON kanikama, avocado, and cucumbers inside, a BBQ unagi eel filet and scallions over the top	20.5
—	—	TUNA ALL DAY* tuna pok'e mix and cucumbers inside; ahi, albacore, and white tunas layered on outside. Tobiko, eel glaze and mango sauce.	17.5
—	—	ONO* california roll with tempura crunchies, fresh tuna, spicy mayo, eel glaze, scallions	15.5
—	—	KANI KANE shrimp tempura, avocado, topped w/kanikama, duo of tobiko, BBQ eel sauce, kewpie mayonnaise and blazed with a torch	16.5
—	—	RED LIGHT, GREEN LIGHT* spicy blue crab w/avocado, topped w/tuna, salmon, tri-colored tobiko. Fried potato matchsticks, spicy mayo, eel glaze.	17.5
—	—	TIGER VINE* a spicy mix of octopus, tuna, and yellow-tail, tempura crunchies in the middle, draped with avocado & shrimp, mango glaze & BBQ eel sauce	16.5
—	—	VOLCANO* avocado slices over a California roll surrounds a mountain of baked spicy scallop	17
—	—	INFERNO* shrimp, tuna, white tuna, cilantro, chives, jalapeño & habanero masago, sriracha, kochujang, crunchy	16.5
—	—	RED & WHITE* spicy combination of tuna, white tuna, shrimp and tempura crunchies, draped w/ tuna and white tuna, drizzled w/ gochujang, mango, and scallions	17
—	—	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	19
—	—	DYNO-MITE* 6 pc white tuna hosomaki roll, topped w/spicy mayo, super lump blue crab, tempura crunchies, baked and finished with tobiko	16.5
—	—	ULTIMO* 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.	19.5
—	—	SHRIMP PICANTE* marinated large shrimp, jalapeno, jalapeno masago, cilantro, and side of sweet-spicy kochujang sauce (in 6 pieces)	13
—	—	WONDER* spicy scallop & cucumber inside, covered with salmon, torched and finished w/Japanese chive aioli, soy mustard, and drops of eel sauce. Jalapenos & tobikos on top	23

Sushi Platters / Combos

—	—	Sushi Moriawase* (california roll + assorted nigiri)	
—	—	Regular (6 pcs)	25
—	—	Luxe (10 pcs)	31
—	—	Sashimi Moriawase* (chef's assorted fresh fish)	
—	—	Regular (12 pcs)	28
—	—	Luxe (16 pcs)	35
—	—	Chirashi* (chef's selection sashimi over rice)	
—	—	Regular	28
—	—	Luxe (o-toro, uni, madai, and more)	46
—	—	Tekka Don* (maguro + spicy tuna tartar over rice)	26
—	—	Namasake Don* (salmon + spicy salmon over rice)	25
—	—	Unaju (BBQ eel served over sushi rice)	25
—	—	Flying Dragon* (dragon roll, 15 pc nigiri & 6 pc sashimi)	80
—	—	Jewels of the Sea* (california roll draped w/tuna slices, 9 pc chef's premium nigiri - uni, o-toro, hokkaido scallop, etc)	50