

Sushi Rolls

KEEP IT SIMPLE - 4.5

TUNA	ESCOLAR	AVOCADO
SALMON	ALBACORE	CUCUMBER
YELLOWTAIL	KANPYO	ASPARAGUS

CHEF PICKS - 6.5

URAMAKI (INSIDE OUT ROLL - RICE ON THE OUTSIDE)

- TUNA / APPLE / AVOCADO *w/ eel sauce*
- TEMPURA SHRIMP / AVOCADO *w/ eel sauce*
- CUCUMBER / AVOCADO
- SALMON / AVOCADO *w/ truffle*

HOSOMAKI (THIN ROLL - SEAWEED ON THE OUTSIDE)

- YELLOWTAIL / JALEPEÑO *w/ yuzu soy*
- ESCOLAR/ MASAGO *w/ kewpie & negi*

IN THE KNOW - 8.5

- CALIFORNIA**
Snow crab mix, avocado and cucumber topped with sesame seeds
- CRUNCHY CALIFORNIA**
Snow crab mix, avocado and asparagus, topped with sesame seeds and tempura crunchies, finished with eel sauce
- SPICY TUNA**
Spicy tuna, avocado and cucumber topped with sesame seeds
- SPICY SALMON**
Spicy Salmon mix, avocado and cucumber tossed in a spicy cream sauce
- PHILLY**
Smoked salmon, cream cheese and cucumber
- TOOTSIE ROLL**
Eel, cream cheese and cucumber
- BUDDHA**
Tempura shrimp, cream cheese, sriracha and cucumber, finished with eel sauce
- CATERPILLAR**
Barbequed eel and cucumber, topped with layer of avocado and sesame seeds, finished with eel sauce
- RAINBOW**
California roll, topped with 5 pieces of chef's choice sushi grade fish and avocado

BARREL STYLE - 12.5

- SMOKED SALMON SKIN**
Crispy smoked salmon skin, cucumber, radish sprouts, bonito flakes and yamagobo, finished with eel sauce
- SHRIMP TEMPURA**
Tempura shrimp, lettuce, cucumber and avocado, finished with eel sauce
- SPIDER**
Fried soft shelled crab, lettuce, cucumber and avocado, finished with eel sauce
- SWEET POTATO**
Candied sweet potato and cream cheese, dusted with coconut sugar, finished with eel sauce

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ROLL TO REDEMPTION - 18

- HANDYFEST**
Tempura shrimp and avocado topped with snow crab mix and lightly seasoned, seared fresh tuna, finished with spicy mayo, eel sauce, and green onion
- SUICIDE**
A mixture of sushi grade fish tossed with spicy mayo, rolled with avocado and cucumber, topped with avocado, habanero tobiko, tempura crunchies and a sweet and spicy cilantro sauce
- CRIMSON WAVE**
Tempura shrimp, avocado, and jalapeño topped with fresh tuna and escolar, finished with eel sauce, spicy mayo, and a ginger coconut sauce
- BOURBON STREET**
Snow crab mix and tempura shrimp topped with ebi and avocado, finished with spicy mayo and eel sauce
- THE BRUIN**
Spicy tuna roll, topped with snow crab mix, orange and black tobiko, finished with chili oil and spicy mayo, dusted with crushed wasabi peas
- YELLOW JACKET**
Tempura shrimp, asparagus and cream cheese topped with super white tuna, avocado, finished with eel sauce, spicy mayo, gold tobiko and black tobiko
- RED DRAGON**
Tempura shrimp and spicy mayo, topped with fresh tuna, finished with eel sauce and wasabi sauce

- SNAP-CRACKLE-POP****
Fresh tuna and salmon, tossed in a sweet and spicy mayo with a candy crunch, finished with tempura crunchies and eel sauce
- IVY GREEN**
Tempura asparagus topped with snow crab mix and smoked salmon, finished with avocado and a sweet chili-cilantro sauce
- ZAZA**
Spicy tuna roll with avocado and cucumber, topped with seared salmon and creole seasoning, finished with an orange honey glaze and fried crunchy onion, finished with eel sauce

- NORTHERN LIGHTS (SEARED)**
Snow crab mix, avocado, and tempura crunchies, topped with fresh salmon and spicy mayo. then seared and finished with eel sauce
- ROULETTE**
Are you a gambler? Spicy tuna, avocado, cucumber and tempura crunchies, topped with habanero tobiko, but be careful...one piece has ghost pepper inside
- TUNA LOCO****
Spicy tuna roll topped with a mix of fresh tuna, avocado and sweet and spicy sauce, finished with spicy mayo, eel sauce and tempura crunchies
- THE LION'S MANE (BAKED)****
Tempura shrimp and cream cheese, topped with crab stick and spicy mayo, then baked and finished with eel sauce, gold tobiko and crunchy fried onion



TRY YOUR ROLL DEEP FRIED!
ask your server which rolls cannot be deep fried

THE FISHERMAN'S BOUNTY

- POKE BOWL** 18
A fusion of cubed tuna, ripe mango, avocado, cherry tomatoes and sunomono on a bed of sushi rice
- UNAGI DON** 25
9 pieces of eel, a bed of sushi rice, topped with apple slices and avocado, finished with eel sauce and sesame seeds
- CHIRASHI** 29
16 carefully chef selected pieces of top-grade sashimi fish on a bed of sushi rice
- THE ULTIMATE OUTLAW** 45
Nigiri (a selection of 2 pieces each of tuna, salmon, yellowtail, escolar, halibut, eel, and ebi), Sashimi (a selection of 2 pieces each of tuna, salmon, and yellowtail), served with a California roll and shrimp tempura roll

BREAKING
Boundaries

OUTLAW SUSHI MENU

Monday - Saturday
LUNCH 11.00 AM - 2.00 PM
DINNER 5.00 PM - 9.00 PM

Thursday - Saturday
AFTER HOURS 9.00 PM - MIDNIGHT

Rolls for the Restless

LIST OF TREASONS

- SOUTHERN COMFORT** 15.5
Fried chicken, cream cheese, asparagus, topped with an avocado ranch sauce and buffalo sauce, finished with tempura crunchies
- PORK IN THE ROAD** 16.5
BBQ pulled pork, cucumber and pickled carrot, topped with an Asian slaw and a sweet and savory BBQ sauce
- HOLY GUACAMOLE** 15
Tempura shrimp and cream cheese topped with guacamole, tempura crunchies, eel sauce and pico de gallo

GREEN CUISINE

- GREEN ENVY** 13
Pickled carrot, cucumber, avocado and red pepper, topped with edamame hummus and roasted red pepper puree
- TOFU TROPIC** 13
Sweet and spicy tofu mix and cucumber, topped with a layer of avocado and a lemon/honey sauce
- JACKFRUIT ON THE BARBIE** 14
Jackfruit, cucumber and pickled carrot, topped with an Asian slaw and a sweet and savory BBQ sauce
- THE FIRECRACKER** 14
Deep fried cauliflower tossed in Frank's red hot sauce and cream cheese, topped with an avocado ranch sauce and a dash of Frank's

The Hot Kitchen

SOUPS & SALADS

- SOUP OF THE WEEK** MKT
Ever-changing and always delightful, our weekly special features a rotating selection of seasonal ingredients
- MISO SOUP** 4
A savory Japanese classic featuring fermented soybean paste, seaweed, tofu and green onions in a comforting broth
- HOUSE SALAD** 8
Mixed greens, tomatoes, red onion, cucumber and grated cheddar, diced egg and croutons served with our house made ranch dressing
- GINGER SALAD** 6
Crisp mixed greens, carrots, cucumber, bell pepper, and toasted sesame seeds, topped with a tangy sesame-ginger vinaigrette.
- SUNOMONO** 5
Thinly sliced candied cucumber, topped with sesame seeds
- SEAWEED SALAD** 5
Seaweed, sweet mango, cherry tomato, and sesame seeds
- THAI SALAD** 8
A cabbage blend tossed with carrots, bell pepper, cucumber, edamame, green onion, served with our peanut dressing
- PINEAPPLE SEA SERENADE** 19
Juicy grilled shrimp, fresh pineapple, cherry tomatoes, sweet pickled cucumber, red onion, feta cheese and avocado, served on a bed of crisp mixed greens with our orange marmalade dressing
- THE HEARTLAND** 18
Grilled chicken, fresh strawberries and blueberries, dried cranberry, feta cheese crumbles and pecans, served on a bed of crisp mixed greens with our strawberry poppy seed dressing
- THE HENHOUSE HARVEST** 18
Fried chicken on a bed of mixed greens, cucumber, bell pepper, cherry tomatoes, diced egg, grated cheddar and parmesan cheese and croutons served with our house avocado ranch dressing

NOODLES

- MISO RAMEN** 16.5
Seared pork belly, ramen noodles and miso butter in a creamy broth with roasted corn, cherry tomatoes, lima beans and sweet potatoes, nori, and a soy-marinated egg
- BLACK PEPPER STIR FRIED UDON** 18.5
Your choice of chicken or steak, served on teryaki glazed udon noodles, carrots, broccoli, zucchini, edamame, bell pepper, fresh garlic, and lots of freshly ground black pepper
- PHO** 17.5
Sliced brisket, rice noodles, green and red onion, served with a side plate of fresh basil, cilantro, jalapeno, lime wedges, and bean sprouts
- SOBA** 16.5
Buckwheat noodles in a tasty broth, topped with green onion, wakame seaweed, spinach, served with a side plate of tempura shrimp and veggies for dipping
- COCONUT RED CURRY** 17.5
Noodles tossed in a blend of red curry paste, creamy coconut milk, a blend of seasonings, with vegetables and chicken

WRAPS & SANDWICHES

***All wraps and sandwiches served with a sweet potato chips*

- POULTRY IN MOTION** 14.5
*Karaage chicken, spicy mayo, pickled carrots and cucumber, spinach leaves, finished with eel sauce, served wrap style
Spice it up with our Truffalo Buffalo for \$2.00 more*
- BLACK PEPPER HONEY SHRIMP** 15.5
Grilled shrimp, shredded cabbage, pineapple-mango salsa, spicy mayo, finished with black pepper honey, served wrap style
- THIS LITTLE PIGGY** 16.5
BBQ pulled pork, Asian slaw, toasted sesame seeds, roasted tomato, green onion and cilantro, finished with spicy mayo and house made BBQ sauce, served on toasted sourdough bread
- PHO'RENCH DIP** 18
Thinly sliced brisket on a hoagie bun, topped with mozzarella cheese, sauteed onions, fresh basil, spicy mayo and served with our bone broth au jus, served with a side of sriracha and hoisin sauces.

SIDES

- ASIAN SLAW** 3.5
- STEAMED OR FRIED RICE** 3.5
- STIR FRY VEGGIES** 4
- RAMEN EGGS (2)** 4
- SWEET POTATO CHIPS** 3.5

BEVERAGES

- ICED TEA (SWEET OR UNSWEET)** 3
- COCA-COLA PRODUCTS** 3
COKE, COKE ZERO, SPRITE, MELLO
YELLO, DR. PEPPER
- COFFEE** 3.5
- LEMONADE** 3
- STRAWBERRY LEMONADE** 3.5
- SPARKLING WATER (S. PELLEGRINO)** 3.5

FLAVOR FELONS (APPETIZERS)

- FIRE IN THE HOLE** 7.5
Two pockets of thinly sliced fried tofu filled with sushi rice, sliced avocado and snow crab, topped with garlic mayo, spicy habanero tobiko, eel sauce, and tempura crunchies
- THE RICE KRISPY** 8.5
Four pieces of spicy tuna, sliced avocado on top of our crispy fried rice, garnished with sesame seeds and a jalapeño
- KIMCHI PIMENTO DIP** 10.5
Our house blend pepper jack and cheddar pimento cheese meets the bold kick of kimchi, creating a zesty, tangy dip to enjoy with crispy baguettes
- RAMEN DEVILED EGGS** 8 / 15
Southern style deviled eggs marinated Ramen style, mixed with spicy mayo, topped with chili garlic crisp, and green onion. Available in a 1/2 dozen or dozen
- EDAMAME HUMMUS** 10.5
Shelled edamame and hints of sesame, garlic and lemon juice, paired with roasted red pepper puree and served with crispy wontons
- TRUFFALO KARAAGE** 12
Double fried chicken thigh bites topped with scallions and sea salt, served with a side of avocado ranch and our truffle buffalo sauce
- TEMPURA PLATTER** 13
Four tempura battered shrimp and veggies with a tangy dipping sauce
- PANKO FRIED OKRA** 8
Tender okra coated in a golden, crunchy panko crust and served with our avocado ranch dipping sauce

SWEET SCOUNDRELS (DESSERTS)

- DEEP FRIED CHEESECAKE** 9.5
Fried cheesecake in a light tempura batter, golden and crispy, topped with your choice of caramel or chocolate sauce, topped with our house made "Harper's Peanut Brittle"
- THE VIVA LAS VEGAS** 8
Our twist on the King's favorite dessert. A deep fried sandwich consisting of creamy peanut butter, chocolate sauce, sweet marshmallow fluff, and bananas, lightly dusted with powdered sugar and served with a side of our black pepper honey

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KEEPIN' IT FRESH

NIGIRI / SASHIMI (PAIR) - 6

TUNA, SALMON, SMOKED SALMON, YELLOWTAIL, ALBACORE, ESCOLAR, HALIBUT, MACKEREL, EBI, SNOW CRAB, TATAKI

NIGIRI / SASHIMI (PAIR) - 8

AMA EBI, SURF CLAM, SQUID, OCTOPUS, SCALLOP, EEL

NIGIRI / SASHIMI (PAIR) - 5

WASABI TOBIKO, HABANERO TOBIKO, BLACK TOBIKO, YUZU TOBIKO, ORANGE TOBIKO

SASHIMI PLATTERS

A Sushi Charcuterie of Sorts

MISDEMEANOR

3/3/3

(3) Salmon, (3) Tuna, (3) Yellowtail

22.5

FELONY

4/4/4/3/3/3

(4) Salmon, (4) Tuna, (4) Yellowtail

(3) Albacore, (3) Escolar,

(3) Scallop

45

DEATH ROW

5/5/5/4/4/4/3/3/3

(5) Salmon, (5) Tuna, (5) Yellowtail

(4) Albacore, (4) Escolar,

(4) Scallop, (3) Halibut,

(3) Octopus, (3) Eel

75

SLICED FRESH & DRESSED TO KILL

TJ'S MISTAKE

Six pieces of fresh salmon, snow crab and avocado, seared and topped with eel sauce, wasabi cream sauce, green onion and red tobiko

17

HAMACHI OUTLAW

Six pieces of yellowtail, yuzu soy, black tobiko, sliced jalapeño and cilantro

16

"PEAR"ADISE

White fish wrapped around Asian pear and finished with an avocado cream sauce and topped with micro-cilantro

15

TUNA TATAKI

Seared sushi grade tuna, lightly seasoned with salt, pepper, togarashi and chili oil, tossed in soy ginger dressing, and topped with masago and crushed wasabi peas

16

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.