ISEKAI SUSHI CAFE

SMALL PLATES

Vegetarian options marked (V)

K1. Homemade Eggrolls (2) (V) 8.95
Gourmet eggrolls made with pork, taro, carrots, mushrooms, and noodles, or your choice of veggie

K2. Mentaiko Fries 9.50
Crispy fries topped with spicy mayo, masago, nori flakes, and sesame seeds

K3. Steamed Edamame (V) 6.95
Classic steamed edamame, tossed in your choice of sea salt or togarashi

K4. Twin Bao Buns (2) (V) 10.95
Steamed open-face lotus bao buns, stuffed with our house marinated pork belly, pickled carrot & daikon, house bun sauce and garnished with cilantro

K5. Isekai Spring Rolls (2) (V) 8.95
Vermicelli noodles, cucumber, mixed greens wrapped in rice paper. Choice of pork belly or steamed shrimp, and a side of peanut hoisin sauce

K6. Korean Fried Chicken (5 pcs) 10.95
Bone-in Korean-style fried chicken, tossed in our house sweet and spicy wing sauce

K7. Tempura Plate (V) 12.00
Tempura-battered purple sweet potato, asparagus, carrot, oyster mushroom, avocado and shrimp, served with house tempura sauce. Choose all veggies, all shrimp, or a mix of 6 pcs veggie and 2 pcs shrimp

K9. Karaage (6) 9.25
Japanese-style crispy fried tender chicken thigh meat, served with side of spicy mayo

K10. Artisan Dumplings (6) 8.95
Deep fried BBQ pulled-pork dumplings, served with side of house ponzu

K11. Fish Wing (Kama)
Lightly fried fish collar, topped with togarashi, served with lemon wedge, side of house ponzu and pickled carrot & daikon

- Hamachi 16.50
- Snapper 15.25

K12. Rice Noodle Bowl (Bun Thit Nuong) 12.95
Our house marinated pork belly, pork eggroll, pickled carrot & daikon, spring mix, cucumbers, served over a bed of vermicelli noodles and a side of fish sauce

K13. Lightly Fried Tofu (8) (V) 4.00
Crispy fried tofu, served with your choice of ponzu or eel sauce

K14. Baked Mussels (6) 11.95
New Zealand green mussels, topped with our spicy mayo, Japanese mayo, masago and topped with scallions (request Baku sauce for more of a kick)

BENTOS

K8. Kitchen Bento Box 23.95
Consists of (2) pork belly bao buns, (3) K-fried wings, choice of (1) egg roll, side jasmine rice and choice of red miso soup or house ginger salad

K15. Short Rib Bento 24.95
Consists of (2) grilled marinated short-rib, choice of (1) egg roll, side jasmine rice and choice of red miso soup or house ginger salad

SOUPS & SALADS

C1. Red Miso Soup (V) 5.50
Year-old aged miso, tofu, scallions, wakame

C2. Vietnamese Pho 14.95
Traditional Vietnamese beef pho broth, served with thinly sliced beef and brisket over a bed of rice noodle, accompanied with a side of Thai basil, bean sprouts, jalapeno, and lime wedges

C3. Wakame Seaweed Salad (V) 8.50
Classic seaweed salad, serve with pickled carrot & daikon

C4. House "Ginger" Salad (V) 5.50
Spring mix, spiralised carrots, cucumber, grape tomatoes, served with our house ginger salad dressing

C5. Chu Chu Salad (Cuke Salad) (V) 6.50
Julienned cucumber, sesame seeds, scallions, wakame, served with our house peach vinaigrette

C6. Low Tide Salad (Sunomono) 15.50
(2) pcs each of conch, octopus, krab meat, steamed shrimp served over a bed of julienned cucumber, wakame and topped with our house peach vinaigrette

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OTHER WORLDLY SIGNATURE ROLLS

Cooked and Spicy items noted in descriptions

1. Musty Dog (Cooked) 14.75
Tempura shrimp, krab salad, avocado, cucumber, topped with krabstick, eel sauce, spicy mayo, and crispy onions

2. Natsu Hime (Summer Princess) 15.50
Rice paper, mixed greens, cucumber, scallions, salmon, topped with mango, Isekai sweet Thai chili sauce, and wonton strips

3. Internal Combustion (Spicy) 16.75
Spicy tuna, krabstick, avocado, topped with torched salmon, 7-spice, baku sauce, candied jalapeño, and scallions

4. Isekai Volcano (Cooked) 15.95
Krabstick, cream cheese, cucumber, topped with avocado, eel sauce, and baked spicy krab & fish mix, scallions, and masago

5. Find My Booty (Spicy) 15.95
Spicy tuna, cream cheese, avocado, asparagus, topped with tempura snapper, eel sauce, scallions, masago, and sesame seeds

6. Pinwheel (no rice) 15.95
Cucumber wrapped, tuna, salmon, whitefish, avocado, served with a peach vinaigrette

7. Red Comet (Spicy) 18.50
Salmon, scallions, cucumber, topped with akami (lean) blue fin tuna, pickled jalapenos, 7-spice, side of kimchee dressing

8. Godsuki (Spicy, Cooked) 16.50
Tempura shrimp, krab salad, cream cheese, asparagus, topped with BBQ eel and avocado, eel sauce, baku sauce, and jalapeno

9. Follow the Rainbow 16.95
Steamed shrimp, cucumber, topped with tuna, salmon, snapper, yellowtail, & avocado

10. Sakura Sunrise 15.95
Krab salad, steamed shrimp, cucumber, topped with fresh salmon, avocado, eel sauce, yum yum sauce, chopped cilantro

11. The Beach Go'er (Spicy) 17.50
Cream cheese, krab salads, cucumber, salmon, eel sauce, spicy mayo, topped with a baked spicy conch

12. Luffy's Walk the Plank (Cooked) 18.50
Seared sirloin on top of tempura shrimp, krab salad, avocado, asparagus, with a miso dressing drizzle and micro arugula

13. Lemon Drop 15.25
Tempura shrimp, cucumber, krab salad, topped with salmon, thin sliced lemon, peach vinaigrette and masago

14. Smoke The Dragon 19.50
Yellowtail, scallions, masago, avocado, cucumber, topped with torched nakaochi toro, sweet and spicy sauce, sesame oil, and cilantro

CLASSIC ROLLS

Cooked and Spicy items noted in descriptions

15A. Spicy Tuna Roll 8.95
Spicy tuna mix, cucumber, sesame seeds, scallions

15B. Spicy Salmon Roll 8.75
Spicy salmon, cucumber, sesame seeds, scallions, baku sauce

16. Tempura Shrimp (Cooked) 8.25
Tempura shrimp, avocado, sesame seeds, topped with spicy mayo

17. Tempura Bagel (Cooked) 10.50
Salmon, cream cheese, tempura fried, topped with eel sauce, spicy mayo, and scallions

18. Simply Salmon 8.75
Salmon, cream cheese, avocado, sesame seeds

19. Isekai California (Cooked) 8.00
Krab salad, avocado, cucumber, sesame seeds

20. "ARGH!" (Tampa) Roll (Cooked) 8.75
Tempura snapper, masago, scallion, sesame seeds, Japanese mayo

21. Classic Hosomaki (6) 8.00
Rice, nori outside, with your choice of bigeye tuna, salmon, yellowtail (+3.00 akami / +4.00 chutoro / +5.50 otoro)

22. Yellow Wolf (Spicy) 9.00
Yellowtail, scallions, asparagus, jalapeno, sesame seeds

23. Classic Eel (Cooked) 9.50
Eel, cucumber, sesame seeds, eel sauce

24. Mr. Crabs (Cooked) 12.50
Tempura softshell crab, spring mix, carrots, avocado, and cucumber, topped with eel sauce, with nori outside

25. Chick Fried Chicken (Cooked) 8.75
Karaage chicken, avocado, topped with eel sauce and wonton strings

VEGETARIAN ROLLS

Spicy items noted in descriptions

V1. Forest Dragon Roll (Spicy) 14.95
Vegetarian crab cakes, cucumber, scallions, wrapped in rice paper, topped with avocado, spicy baku sauce, pickled jalapeno

V2. Veggie Crunch 8.25
Tempura Japanese sweet potato, avocado, cucumber, topped with wonton strings

V3. Classic Veggie Roll 7.00
Cucumber, carrots, asparagus, avocado, sesame seeds

V4. Sophisticated Lady 8.25
Baked oyster mushroom, cucumber, asparagus, topped with avocado, sesame seeds, eel sauce

V5. Signature Veganator 15.50
Asparagus, avocado, pickled carrot and daikon, grilled king oyster mushroom, tempura fried, with a Thai chili sauce drizzle

V6. Veggie Refresh 13.95
Cucumber, avocado, asparagus, takuwan, topped with mango, and house sweet Thai chili sauce

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NIGIRI AND SASHIMI

Premium Cuts (Nigiri 2 pieces, Sashimi 3 pieces)

Items marked (*) subject to upcharges

Akami (Bluefin Tuna, Lean) *	13.95 / 18.95
Chutoro (Bluefin Tuna, Medium Fat) *	16.95 / 21.95
Otoro (Bluefin Tuna, Super Fatty) *	19.95 / 24.95
Hamachi Toro (Yellowtail Belly, Japan) *	9.00 / 14.00
Sake Toro (Salmon Belly, Faroe Island) *	8.75 / 12.75
Golden Unagi (BBQ Eel with Tamago) *	10.50 / 14.50
Zuke Maguro (Marinated Lean Tuna) *	10.00 / 14.00
Amaebi (Sweet Prawn) *	11.00 / 15.00
Beni Zuwaigani (Red Snow Crab) *	10.00 / 14.00
Hotate (Scallop, Hokkaido) *	9.75 / 13.75
Scallop Delight (Hokkaido) *	10.00 / 14.00

Classic Cuts (Nigiri 2 pieces, Sashimi 3 pieces +2.50)

Hamachi (Yellowtail, Japan)	8.00
Mebachi (Big Eye Tuna) Spicy: add 0.75	8.50
Sake (Salmon, Faroe Island) Spicy: add 0.75	7.75
Red Snapper (Local, Gulf)	8.50
Conch Gold *	9.00
Tamago (Housemade Sweet Omelet)	7.00
Kanikama (Krabstick)	5.50
Kani Salad (Krab Salad)	5.75
Shoyu Ikura (Marinated Salmon Roe)	8.75
Ika (Cuttlefish)	7.75
Shime Saba (Vinegared Mackerel, Torched)	8.50
Ebi (Steamed Shrimp)	6.00
Unagi (BBQ Eel)	7.95
Kamekaze Unagi (BBQ Eel + avocado and spicy baku sauce)	8.95
Tako (Octopus)	8.50
Masago (Smelt Roe) (add quail egg +1.50)	6.00
Uzura (Quail Egg)	5.00

ENCHANTMENTS

Additions for nigiri, sashimi, and more

Aburi (Torched)	0.25
with Japanese Mayo	0.50
Pinch of Lava Salt	0.50
Crunchy Garlic in Chili Oil	0.50
Ume Paste with Shiso Leaf	0.75
House Pickled Fuji Apple	0.50
Yuzu Koshou (House Made)	0.50
Kosher Salt w/ Lemon Wedge	0.50
Black Garlic	0.50
Avocado	0.50

À LA CARTE ONIGIRI

1 for 8.00 — 2 (same) for 14.00. Your choice of Classic Cuts. Premium Cut subject to upcharge.

SPECIALTY ONIGIRI

1 per order

N1. Hamachi'd Oiled 8.50
Chopped yellowtail kissed with light sesame oil, scallions, and a pinch of black lava salt adding a smokey minerality

N2. Salmon no Egged 8.50
A luxurious twist on the classic, with tender salmon, nestled with masago, and jewel-like pearls of marinated ikura (salmon roe), wrapped in nori

N3. Bumblebee-Sama 8.50
Baked fresh tuna, kewpie mayo, and green onions

N4. Kamekaze Unagi Oni (Spicy) 8.50
Crispy BBQ eel with avocado, light eel sauce, and a dab of baku sauce

SPECIALTY HANDROLLS (TEMAKI)

H1. Crispy Salmon Skin Temaki 7.00
Crispy & mildly salty salmon skin chopped, with scallions, chili oil, cucumber

H2. Cali Temaki 6.95
Krab salad, cucumber, avocado

H3. Negi-Toro Temaki 8.95
Chu-toro, scallions, brush of aged tamari

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NIGIRI AND SASHIMI DINNERS

All dinners come with choice of house ginger salad or red miso soup and a side of fresh wasabi. Substitute wakame salad for +2.00

S5. Sashimi Deluxe (21 pcs) 59.00
(3) pieces each of akami blue-fin tuna, salmon, yellowtail, snapper, steamed shrimp, homemade tamago, and hotate scallop

S7. Nigiri Flight (12 pcs) 60.00
Chef's choice nigiri moriawase – 12 pieces for an adventure of flavor for the brave, with fresh fish and more, including premium cuts and seasonal Japanese specialty fish, with tasteful enchantments

S10. The Traveler's Table (Dinner for Two) 52.95
Choice of red miso soup and/or house ginger salad (up to 2), 1 Classic Roll, 1 Signature Roll, and 4 pieces of nigiri or sashimi (Classic Cut) – built to share

S6. Sushi & Sashimi Basu 55.00
(3) pieces each of tuna, salmon, and yellowtail sashimi, (6) pieces of chef's choice nigiri, and your choice of Classic Hosomaki

S8. Chirashi Isekai 48.00
(2) pieces each of tuna, salmon, yellowtail, snapper, house tamago, shrimp, octopus, and ikura, over a bed of fluffy sushi rice, topped with masago and furikake (contains sesame seeds)

S9. Wanderer's Plate 23.95
Choice of one Signature Roll, paired with 3 pieces of Classic Cut nigiri – mix and match (e.g., 1 tuna, 1 salmon, 1 hamachi).

COLD PLATES @ THE SUSHI BAR

S1. Sashimi Petite 27.00
(3) pieces of akami blue fin tuna, salmon, and red snapper

S3. Sashimi Crudo 18.00 / 23.00
Choice of (6) pieces of yellowtail or akami blue fin sashimi, served with house ponzu, 7-spice, chili oil, topped with fresh jalapeno (optional kimchee dressing)

S2. Nigiri Petite (6 pcs) 21.00
(1) piece each of akami bluefin tuna, salmon, red snapper, yellowtail, tamago, and steamed shrimp

S4. Classic Tataki 16.00
(6) pieces of sesame encrusted tuna, served over harusame noodles, with a dash of sriracha and house ponzu

DONBURI (RICE BOWLS)

All donburis are served over choice of seasoned sushi rice or steamed jasmine rice

D1. Umami Bliss 43.95
(6) pieces chu-toro, (3) pieces of yellowtail, and 2 oz ikura, sesame seeds, served over a bed of sushi rice, drizzled with rendered tuna fat, and topped with scallions for an indulgent umami experience

D2. Unagi Dragon's Slumber (Unagi-Don) 32.95
Freshwater unagi glazed in sweet soy tare, with wakame, avocado, pickled carrots and daikon. Topped with micro arugula and furikake

D3. Ocean's Blessing Salmon Ikura Don 33.75
Flavor-packed bowl featuring (9) delicate slices of fresh salmon, served on a bed of seasoned sushi rice, topped with 2 oz of glistening pearls of salmon roe (ikura), with a side of kimchee dressing

D4. Dragon Quest Donburi 32.50
Chopped hamachi (mixed yellowtail, sesame oil, black lava salt, masago), krab salad, wonton strings, over your choice of rice, seasoned with furikake

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MILK TEAS & EXTRAS

MILK TEAS	6.50
Signature Milk Tea	
Thai Milk Tea	
Green Milk Tea	
Mitsuri Strawberry Green Milk Tea	
Taro Milk Tea (soy or whole milk)	

EXTRAS (ADD-ON)	+1.00
Crystal Boba	
Black Boba	
Popping Lychee Boba	
Coffee Jelly	
Rainbow Jelly	
Brown Sugar Syrup	

TEAS, DRINKS AND SWEETS

FRESH TEAS	6.50
Thai Tea Lemonade	
Mango & Passionfruit Tea (includes mango bits)	
Strawberry Tea (includes strawberry bits)	

HOT AND ICED TEAS	
Iced Black Tea	3.00
Iced Green Tea	3.00
Hot Green Tea	2.00

SOFT DRINKS	1.25
Coke	
Coke Zero	
Diet Coke	
Sprite	

COFFEE & MOCKTAIL	6.50
Isekai Iced Coffee Fresh brewed espresso with milk, half & half, and sugar, topped with coffee foam	
Salted Foam Iced Coffee House brewed espresso, pinch of cocoa, half & half, topped with a mildly sweet and salty house cold foam	
Mojito Mocktail Isekai's twist on the classic mint mojito. Choice of Japanese cider (Tomomasu): white peach, muskmelon, or mango	

RAMUNE	3.50
Original	
Lychee	
Strawberry	
Orange	
Blueberry	

OTHER DRINKS	
Juice Box (Various Flavors)	1.00
Saratoga Still	2.50
Saratoga Sparkling	2.50
Tomomasu (Japanese Sparkling Cider) Flavors: White Peach, Muskmelon, Mango	3.25

DESSERTS

A1. Homemade Tofu Pudding Served with black boba and brown sugar syrup. +1.00 caramelized brown sugar on top	4.25
A2. Tempura Ice Cream Tempura fried vanilla ice cream wrapped in pound cake, topped with powder sugar and brown sugar syrup, with your choice of black boba, mango bits, or strawberry bits	7.50
A6. Tempura Cheesecake Tempura fried cheesecake, powder sugar, brown sugar syrup drizzle	8.50
A3. Green Apple Fried Dumplings (6 pc) House made green apple filling wrapped in a thin wonton skin and fried to the perfect crispiness, with powder sugar and side of brown sugar syrup. Add (2) scoops of vanilla ice cream +2.00	7.50
A5. Mao Mao's Medicine Rich cheesecake, cut in half and stuffed with vanilla bean ice cream and tempura-fried purple sweet potato, finished with a dusting of powder sugar	9.50
A4. Vanilla Ice Cream Classic vanilla bean ice cream. Add black boba 0.75, brown sugar syrup 0.75, mango/strawberry bits 0.75	3.50

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KIDS MENU

FOR BRAVE YOUNG ADVENTURERS (12 AND UNDER)



D1 Kid's Poke Bowl — 8.00

Classic chicken nuggets or tempura shrimp (4 pcs), avocado, wonton strings, and krab salad over steamed rice, pocky cookies and cream, side of eel sauce or yum yum sauce

D2 Kid's Chicken Plate — 9.00

6 classic chicken nuggets, or 4 pc tempura shrimp with a side of french fries, side of ketchup, small packet of pocky cookies and cream

D3 Rollin' Kids Combo — 10.00

Choice of a cali roll or tempura shrimp roll, a side of crispy fries, a packet of pocky cookies and cream

D4 Side of Crispy Fries — 3.00

Crispy fries with a side of ketchup

D5 Classic Chicken Nuggets — 4.50

6 pieces of classic chicken nuggets, with a side of ketchup

D6 Small Packet of Pocky — 1.00

A small pack of pocky, cookies and cream flavor

Itadakimasu!

Pick your quest, little adventurers!



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