

ENTIRE MENU CAN BE MADE VEGAN UPON REQUEST
All rolls are made with real fish

Now Sushi

STARTERS

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|---|--|--|
| MISO SOUP
White miso, tofu, wakame, and green onion // \$6 | CRAB SLIDERS
Crab, tempura tomato, lettuce, and garlic aioli (2pc) // \$10.50 | SEAWEED SALAD
Soy sauce and sesame oil // \$6 |
| EDDIE-MAME
Regular // \$6.50
Garlic // \$9.50 | MILLO'S GYOZA
Impossible meat house gyoza served with sweet chili sauce (4pc) // \$8 | SHISHITO PEPPERS
Salt, ponzu sauce, and sesame seeds // \$9.50 |
| TEMPURA BASKET*
Mixed tempura veggies with house sauce (10pc) // \$12 | LETTUCE BE FREE WRAPS
Butterleaf lettuce, topped with carrot, cabbage, shiitake mushrooms, impossible meat, chimichurri sauce, and served with a lemon wedge // \$14 | |

RICE & NOODLES

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|--|--|
| RAMEN
House veggie broth, noodles, wakame seaweed, bok choy, bamboo shoots, green onion, impossible meat, and tempura mushroom // \$17 | CRISPY TOFU
Served over rice with grilled veggies, house teriyaki sauce, green onion, and sesame seeds // \$16 |
| CHICKEN KATSU
Served over rice with grilled veggies, house katsu sauce, green onion, and sesame seeds // \$17 | SOBA NOODLES
Chilled buckwheat noodles served with dipping sauce // \$12 |

*THESE ITEMS CAN BE MADE GLUTEN-FREE FOR AN ADDITIONAL \$1

HAND ROLLS

- | | |
|---|---|
| ELECTRIC*
Shiitake mushrooms, avocado, and cucumber // \$6 | TUNA
Tuna, avocado, cucumber // \$6 |
| CALI CRAB
Crab, avocado, and cucumber // \$6 | SALMON
Salmon, avocado, cucumber // \$6 |
| SAN DIEGO*
Avocado, cucumber, shrimp tempura, crab, and sweet soy // \$6.50 | |

SIMPLE CLASSIC ROLLS

- | | |
|--|---|
| CUCUMBER
Bpc // \$8.50 | CALIFORNIA*
Crab, avocado, and cucumber // \$13 |
| CUCUMBER & CREAM CHEESE
\$9.50 | DOUBLE AVOCADO ROLL
\$9 |
| SWEET P
Tempura sweet potato, and avocado // \$10.50 | SHRIMP TEMPURA ROLL*
Avocado, cucumber, shrimp tempura, crab, and sweet soy // \$15 |
| PHILLY ROLL
Salmon, cream cheese, and avocado // \$15 | TUNA ROLL
Tuna, cucumber, and avocado // \$15 |
| PROTEIN ROLL (NO RICE)
Tuna, salmon, yellowtail, imitation crab, and avocado
TOP : Cucumber wrapped with magic sauce // \$16 | |

SIDES & EXTRAS

- | | |
|--|----------------------------|
| BOWL OF STEAMED RICE OR SUSHI RICE // \$5 | 1/4 AVOCADO // \$2 |
| SIDE OF SAUCE // \$0.50 | CREAM CHEESE // \$1 |
| GLUTEN-FREE // \$1 | CRUNCHIES // \$1 |
| SUB SOY PAPER // \$1 | |
| WASABI GINGER // \$0.75 | |

DESSERTS

- | | |
|---|--|
| HOUSE CHEESECAKE
Ask your server // \$8 | DOUBLE CHOCOLATE CHERRY CAKE
Housemade, two-layer chocolate cake with chocolate ganache // \$9 |
| DESSERT OF THE MONTH
Ask your server // \$8 | |

CATERING OFFERED WITH PLATTERS FOR SUSHI ROLLS, NIGIRI, AND SASHIMI. ON ORDERS \$99 OR MORE, CUSTOM PLATTERS CAN BE MADE WITH A VARIETY OF ROLLS AND FISHES THAT ARE NOT CARRIED IN HOUSE (24-HOUR NOTICE MUST BE GIVEN).



20% GRATUITY ADDED TO TABLES OF 5 OR MORE
ALLERGENS: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, shellfish, or wheat.

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HOUSE ROLLS

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FIESTA ROLLO*
Avocado, shishito pepper, and seared bell pepper.
TOP: Poppers, shrimp, chili threads, sweet chili, cilantro and ponzu sauce // \$19



CRUNCHY
Shrimp tempura and crab
TOP: Crunchies and sweet soy // \$16



ANNIE*
Shitake mushroom, eel sauce, and cucumber
TOP: Avocado and sweet soy // \$18



BARBOSA*
Crab avocado and fried tempura
TOP: Spicy mayo, sweet soy, and green onion // \$18



ROCKY*
Shrimp tempura, cream cheese, and jalapeno
TOP: Avocado, spicy mayo, and sweet soy // \$18



DOLLY*
Salmon, cooked shrimp, cream cheese, and tempura asparagus
TOP: Salmon and avocado with seared spicy garlic mayo // \$18



ZANE
Crab and cucumber crunchies and sweet soy // \$18



MARILYN*
Garlic aioli, avocado, and tempura green onion
TOP: Thin tofu, salt and pepper, chili oil, fresh ginger, cilantro // \$19



NOWORRIES*
Shitake mushroom, eel sauce, cream cheese, and avocado
TOP: Jalapenos and sweet soy // \$18



SAVING NEMO*
Tempura sweet potato, cream cheese, and cucumber
TOP: Avocado mousse and sweet potato crunchies // \$17



MERMAID
Crab, avocado, and cucumber
TOP: Green onion and scalloped oyster mushrooms seared with house-made dynamic sauce // \$19



ALASKA*
Crab, cream cheese, and avocado
TOP: Deep-fried jalapeno with spicy mayo and sweet soy sauce // \$18

BENTO BOXES

LOVE BOAT BOX // \$29

4PC SUSHI ROLL
INSIDE: Avocado and tempura shishito pepper
TOP: Seared spicy mayo and sriracha on blue fin tuna
4PC SUSHI ROLL
INSIDE: Avocado and tempura shishito pepper
TOP: Lemon, salmon, and ponzu sauce
4PC NIGIRI SUSHI
Tuna, salmon, yellowtail, and albacore

LOVE BOAT BOX #2 // \$33

8PC SUSHI ROLL
INSIDE: Garlic aioli, avocado, and tempura green onion
TOP: Albacore, salt and pepper, chili oil, fresh ginger, green onion, and cilantro
3PC SASHIMI CHEF CHOICE
3PC NIGIRI CHEF CHOICE
SEAWEED SALAD

BEACH BOX // \$25

4PC SASHIMI
3PC NIGIRI SUSHI
Tempura vegetables with a side of garlic spicy mayo
SEAWEED SALAD

BEACH BOX #2 // \$29

8PC SMOKED SALMON ROLL
INSIDE: Crab and tempura shrimp
TOP: Seared smoked salmon and cream cheese with spicy mayo and sweet unagi sauce
3PC GYOZA WITH IMPOSSIBLE MEAT AND SWEET CHILI SAUCE
3PC NIGIRI TUNA AND YELLOWTAIL
SEAWEED SALAD

NIGIRI (2PC)

MIX & MATCH // \$7.50

TUNA
SALMON
YELLOWTAIL
ALBACORE
SMOKED SALMON
SHIITAKE MUSHROOM
ROASTED PEPPER
INARI POCKET
HALIBUT

SASHIMI (5PC)

MIX & MATCH // \$16.50

TUNA
SALMON
YELLOWTAIL
ALBACORE
SMOKED SALMON
HALIBUT
CHEF'S SPECIAL
CATCH OF THE DAY (M/P)



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