

## Sushi Rolls

### KEEP IT SIMPLE - 4.5

TUNA	ESCOLAR	AVOCADO
SALMON	ALBACORE	CUCUMBER
YELLOWTAIL		ASPARAGUS

### CHEF PICKS - 6.5

#### URAMAKI

- TUNA / APPLE / AVOCADO
- TEMPURA SHRIMP / AVOCADO
- CUCUMBER / AVOCADO
- SALMON / AVOCADO

#### HOSOMAKI

- YELLOWTAIL / JALAPENO
- ESCOLAR / ORANGE TOBIKO

### IN THE KNOW - 9.5

#### 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

### LIST OF TREASONS - 12

#### SOUTHERN COMFORT

Fried chicken, cream cheese, asparagus, topped with our avocado ranch sauce and buffalo sauce, finished with tempura crunchies

### BARREL STYLE - 12.5

#### SMOKED SALMON SKIN

Crispy smoked salmon skin and bonito flakes, 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

### 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

#### 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

#### 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

#### THE IVY GREEN

Inside filled with tempura asparagus and snow crab mix, topped with smoked salmon, avocado, eel and mercenary sauces

#### 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

#### ROULETTE

Are you a gambler? Spicy tuna, avocado, cucumber, and tempura crunchies, topped with habenero tobiko, but be careful...one piece has a ghost pepper inside

### THE FISHERMAN'S BOUNTY

#### TUNA TATAKI

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

#### POKE BOWL

A fusion of cubed tuna, ripe mango, avocado, heirloom tomatoes and sunomono on a bed of sushi rice

#### UNAGI DON

9 pieces of eel, a bed of sushi rice, topped with apple slices and avocado, finished with eel sauce and sesame seeds

#### CHIRASHI

16 carefully chef selected pieces of top-grade sashimi fish on a bed of sushi rice

#### THE ULTIMATE OUTLAW

Nigiri ( a selection of 2 pieces each of tuna, salmon, yellowtail, escolar, white fish, eel, and ebi ), Sashimi ( a selection of 2 pieces each of tuna, salmon, and yellowtail ), served with a California roll and shrimp tempura roll



**TRY YOUR ROLL DEEP FRIED FOR \$2**  
*ask your server which rolls cannot be deep fried\*\**

# OUTLAW SUSHI

## The Hot Kitchen

### SALADS

- GINGER SALAD** 6  
Mixed greens, carrots, cucumber, bell pepper, and 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, heirloom tomato, and sesame seeds
- THAI SALAD** 8  
A cabbage blend tossed with carrots, bell pepper, cucumber, edamame and green onion, served with our peanut dressing
- PINEAPPLE SEA SERENADE** 19  
Juicy grilled shrimp, fresh pineapple, heirloom tomato, sweet pickled cucumber, red onion, feta cheese and avocado, served on a bed of mixed greens with our orange marmalade dressing
- THE HEARTLAND** 18  
Grilled chicken, fresh strawberries, blueberries, dried cranberry, feta cheese crumbles and pecans, served on a bed of mixed greens with our strawberry poppy seed dressing
- THE HENHOUSE HARVEST** 18  
Fried chicken on a bed of mixed greens, cucumber, bell pepper, heirloom tomato, grated cheddar and parmesan cheeses and wonton strips served with our avocado ranch dressing

### ALTERNATE ENTREES

- HIBACHI BOWL** 18  
Fried rice tossed with stir fry vegetables and your choice of steak, chicken or shrimp, topped with Samurai sauce
- TRUFFALO KARAAGE** 15.5  
Deep fried chicken served with your choice of side item
- VOLCANO SHRIMP** 12.5  
Crispy fried shrimp in a spicy sauce served over a soy-onion marinated slaw, topped with roasted jalapeno and green onion

### NOODLES

- MISO RAMEN** 17.5  
Ramen noodles and miso tare in a creamy broth with seared pork, corn, edamame, sweet potatoes, and a soy-marinated egg
- BLACK PEPPER STIR FRIED UDON** 18.5  
Your choice of chicken or steak on glazed udon noodles, served with a blend of fresh vegetables, topped with ground black pepper
- PHO** 17.5  
Sliced beef, rice noodles, green and red onion, served with a side plate of fresh basil, cilantro, jalapeno, lime wedges, bean sprouts, hoisin and sriracha sauces
- COCONUT RED CURRY** 17.5  
Grilled chicken and noodles tossed in a blend of red curry, creamy coconut milk, a blend of seasonings.
- DRAGON'S BREATH** 18.5  
Spicy Asian noodles tossed with tender beef, featuring a flavorful blend of spices and fresh vegetables.

### WRAPS & SANDWICHES

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

- POULTRY IN MOTION** 14.5  
Tempura battered chicken, spicy mayo, homemade pickles, spring mix, served wrap style
- BLACK PEPPER HONEY SHRIMP** 15.5  
Grilled shrimp, spring mix, pineapple-mango salsa, spicy mayo, and black pepper honey, served wrap style
- THIS LITTLE PIGGY** 16.5  
BBQ Pork, slaw, roasted tomato, green onion and cilantro, finished with spicy mayo and house made BBQ sauce, served on a toasted bun
- PHO'RENCH DIP** 18  
Sliced beef on a French hoagie, topped with cheese, sauteed onions and mushrooms, fresh basil and cilantro, spicy mayo, served with our bone broth au jus, a side of sriracha and hoisin sauces

### SIDES - 3.5

- STIR FRY VEGGIES      GINGER, THAI OR HOUSE SALAD  
SWEET POTATO CHIPS      FRIED OR STEAMED RICE

## Appetizers

- THE RICE KRISPY** 9  
Four pieces crispy rice, topped with spicy tuna, avocado, and jalapeno, garnished with spicy mayo, eel sauce and tempura crunchies
- 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 deep fried pita chips
- RAMEN DEVILED EGGS** 8 | 15  
Southern style deviled eggs marinated Ramen style, topped with spicy mayo, sriracha, green onion, sesame seed and paprika. Served half dozen or dozen
- EDAMAME HUMMUS** 10.5  
Shelled edamame and hints of sesame, garlic and lemon zest, paired with roasted red pepper puree and served with deep fried pita chips
- TEMPURA PLATTER** 13  
Four tempura battered shrimp and veggies with a dipping broth
- FRIED OKRA** 9.5  
Fresh tender okra coated in a light and golden crunchy tempura batter, served with our avocado ranch for dipping

## Desserts

- DEEP FRIED CHEESECAKE** 10.5  
Fried cheesecake in a light tempura batter, golden and crispy, topped with caramel sauce, garnished with our house made "Harper's Peanut Brittle" and whipped cream
- THE VIVA LAS VEGAS** 10.5  
Our twist on the King's favorite dessert. A deep fried sandwich consisting of creamy peanut butter, Nutella, sweet marshmallow creme, and bananas, lightly dusted with powdered sugar and served with our black pepper honey

### BEVERAGES

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

"OUR FOOD ITEMS MAY CONTAIN SHELLFISH AND/OR PEANUTS. PLEASE BE AWARE IF YOU HAVE ALLERGIES TO THESE INGREDIENTS."

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