

NIGIRI / SASHIMI (PAIR) - 7

Tuna-Salmon-Smoked Salmon-Yellowtail -Albacore - Escolar - Ebi - Snow crab - Tataki

NIGIRI / SASHIMI (PAIR) - 9

Ama ebi - Surf clam - Squid - Octopus - Scallop - Eel

HOSOMAKI - 7

Tuna Escolar Avocado
Salmon albacore Cucumber
Yellowtail Asparagus

URAMAKI - 8

Tuna / Apple / Avocado
Tempura Shrimp / Avocado
Cucumber / Avocado
Salmon / Avocado

SASHIMI PLATTERS - 19

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

OLD SCHOOL HIMACHI

Six Piece of yellowtail, with cilantro, jalapeno, black tobiko and citrus soy sauce.

BARREL-STYLE - 14

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

Deep-fried soft shell crab, lettuce, cucumber and avocado, finished with eel sauce

TRADITIONAL ROLLS - 12

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

BLACKENED SALMON

Blackened Salmon, avocado and cucumber topped with orange sauce

BUDDHA

Tempura shrimp, cream cheese, sriracha and cucumber, finished with eel sauce

CATERPILLAR

Barbecued eel and cucumber, topped with a 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

SOUTHERN COMFORT

Not feeling fish? Fried chicken, cream cheese, asparagus, topped with our avocado ranch sauce and buffalo sauce, finished with tempura crunchies

TOOTSIE ROLL

Eel, cream cheese and cucumber

SPECIALTY ROLLS - 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

Snow crab mix, tempura asparagus, avocado, topped with smoked salmon, eel and mercenary sauces

TUNA LOCO

Spicy tuna roll topped with a mix of fresh tuna, avocado and sweet & 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 habanero tobiko, but be careful...one piece has a ghost pepper inside

THE TIMMY ROLL

A Hood brothers' special, Tempura shrimp, asparagus, cream cheese and snow crab mix, topped with avocado, eel sauce and mercenary sauce

SIGNATURE DISHES

UNAGI DON

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

27

CHIRASHI

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

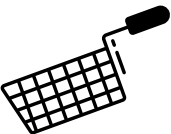
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THE ULTIMATE OUTLAW

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 a shrimp tempura roll

49

TRY YOUR ROLL DEEP- FRIED FOR - \$2



Ask your server which rolls cannot be deep-fried



OUTLAW SUSHI

APPETIZERS

RAMEN DEVILED EGGS Deviled eggs marinated Ramen style, topped with spicy mayo, sriracha, green onion, sesame seeds and paprika Served half dozen or dozen	8 15	EDAMAME Steamed soy bean sprinkled with salt	7
TEMPURA PLATTER Tempura-battered shrimp and onions, served with a dipping broth	10	THE RICE KRISPY Four pieces of crispy rice, topped with spicy tuna, avocado, and jalapeno, garnished with spicy mayo, eel sauce and tempura crunchies	11
FRIED OKRA Fresh tender okra coated in a light and golden crunchy tempura batter, served with our avocado ranch for dipping	10	KIMCHI PIMENTO DIP 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 wonton chips	10

POKE BOWLS - 22

TUNA A fusion of cubed tuna, ripe mango, avocado, heirloom tomatoes and sunomono on a bed of sushi rice	SALMON Salmon with spicy sesame sauce, ripe mango, avocado, heirloom tomatoes and sunomono on a bed of sushi rice	YELLOWTAIL Yellowtail with ponzu topped with jalapeño and cilantro, ripe mango, avocado, heirloom tomatoes and sunomono on a bed of sushi rice
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ALTERNATE ENTREES

OUTLAW TACOS (2) Spicy tuna or snow crab mix, avocado, cucumber, topped with sesame seeds and wrapped in a deep-fried nori wrap	12
GINGER SALAD (DINNER) Mixed greens, mixed bell peppers, cucumbers, carrots with our house-made ginger dressing, topped with sesame seeds	6
SMOKED SALMON BALSAMIC SALAD Mixed greens, tomatoes, feta, sunflower seeds, smoked salmon and crispy wontons	12
HIBACHI BOWL Fried rice tossed with stir fry vegetables and your choice of steak, chicken, or shrimp with a side of Samurai sauce	18
TEMPURA-BATTERED CHICKEN TENDERS Chicken breast hand-battered in our tempura, served with your choice of side	12
VOLCANO SHRIMP Crispy fried shrimp in a spicy sauce served on a bed of fried rice, topped with roasted jalapeno and green onion	16

NOODLES

MISO RAMEN Ramen noodles and miso tare in a creamy broth with pork belly, corn, mushrooms, bamboo sprouts and a soy-marinated egg	18
BLACK PEPPER STIR FRY Your choice of chicken or steak with noodles, served with a blend of fresh vegetables, topped with ground black pepper	18
PHO Sliced beef, rice noodles, green onions, served with a side plate of fresh basil, cilantro, jalapeno, lime wedges, bean sprouts, hoisin and sriracha sauces	18
COCONUT RED CURRY Noodles in a blend of red curry, creamy coconut milk, seasonings and vegetables with choice of chicken or shrimp	18
DRAGON'S BREATH Spicy Asian noodles tossed with tender beef, featuring a flavorful blend of spices and fresh vegetables	18

SOUPS, SALADS, AND SIDES - 4.5

FRIED RICE	STIR FRY VEGGIES	GINGER SALAD (SIDE)
SUSHI RICE	SWEET POTATO FRIES	SUNOMONO SALAD (SIDE)
MISO SOUP	PARMESAN TRUFFLE FRIES	SEAWEED SALAD (SIDE)

DESSERTS

DEEP-FRIED CHEESECAKE Fried cheesecake in a light tempura batter, golden and crispy, topped with caramel sauce, garnished with whipped cream	11
THE VIVA LAS VEGAS Our twist on The King's favorite dessert. A deep-fried sandwich consisting of creamy peanut butter, Nutella, banana, sweet marshmallow creme, lightly dusted with powdered sugar and served with our black pepper honey	11
TEMPURA-FRIED ICE CREAM Vanilla bean ice cream dipped in our tempura batter, then deep fried, garnished with strawberry slices	6

BEVERAGES

ICED TEA (SWEET OR UNSWEET)	3.5
COCA-COLA PRODUCTS	3.5
LEMONADE	3.5
COFFEE	3.5
GREEN TEA	3.5
SAN PELLEGRINO SPARKLING	4.5

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.