

HOW IT WORKS

CHOOSE A SIGNATURE BOWL

RAW COOKED VEGETARIAN SPICY



WOLFEBORO AHI BOWL \$16

ahi tuna, sushi rice, cucumber, edamame, avocado, scallion, ponzu



DOCKSIDE SHRIMP BOWL \$16

shrimp, sushi rice, avocado, edamame, cucumber, ginger aioli



BREWSTER VEGGIE BOWL \$14

avocado, edamame, seaweed salad, cucumber, pickled radish, crispy onion, ginger aioli



GEM ISLAND SALMON BOWL \$16

salmon, sushi rice, mango, cucumber, scallion, yuzu aioli



LAKESIDE LOBSTER BOWL \$26

lobster, sushi rice, avocado, cucumber, mango, tempura crunch, yuzu aioli



LOCAL SPICY TUNA BOWL \$16

spicy tuna, sushi rice, jalapeño, cucumber, crispy onion, sriracha aioli

CHOOSE A SUSHI ROLL



PREMIUM SIGNATURE ROLL

NEW ENGLAND LOBSTER ROLL \$20

lobster, cucumber, avocado, yuzu aioli, wasabi aioli, masago



CALIFORNIA ROLL \$9

rab, avocado, cucumber, ginger aioli, masago



PHILADELPHIA ROLL \$10

salmon, cream cheese, cucumber, ponzu, masago



SHRIMP TEMPURA ROLL \$11

tempura shrimp, avocado, ginger aioli, masago



SPICY TUNA ROLL \$10

tuna, sriracha aioli, scallion, sriracha aioli, masago



SALMON AVOCADO ROLL \$10

salmon, avocado, wasabi aioli, masago



VEGGIE ROLL \$8

cucumber, avocado, carrot, radish, ginger aioli

OR BUILD YOUR OWN BOWL

ADDITIONAL INGREDIENTS SUBJECT TO UPCHARGE

STEP 1 CHOOSE ONE BASE



Sushi Rice



Sweet Potato Noodles



Greens



Half & Half

STEP 2 CHOOSE ONE PROTEIN



Salmon



Tuna



Shrimp



Krab



Avocado



Lobster (+\$4.00)

STEP 3 CHOOSE UP TO 6 TOPPINGS



Cucumber



Mango



Jalapeño



Scallions



Seaweed Salad



Edamame



Watermelon Radish



Roasted Corn



Pineapple



Ginger



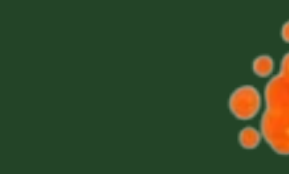
Carrots



CRUNCH OPTIONS



Crispy Onions



Masago



Sesame Seeds



Wonton Strips



Tempura Crunch

STEP 4 CHOOSE ONE SAUCE



Ponzu



Sriracha Aioli



Yuzu Aioli



Ginger Aioli



Wasabi Aioli

BOWLS STARTING AT

\$16

(Includes Base, Protein, 6 Toppings & Sauce)

