

















# A La Carte







 <b>Nigiri</b> (2 pcs)		 <b>Hand Roll</b>	
 <b>Sashimi</b> (3 pcs) +\$1.50		 <b>Onigiri</b> 1 for \$6.50 ** 2 for \$11.00	
		   	
*option to make it spicy +\$0.25.			
<b>Akami Bluefin Tuna</b>	\$11.25	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chūtoro Bluefin Tuna</b>	\$12.25	<input type="checkbox"/>	<input type="checkbox"/>
<b>Otoro Bluefin Tuna</b>	\$13.25	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conch</b>	\$9.00	<input type="checkbox"/>	<input type="checkbox"/>
<b>BBQ Eel</b>	\$8.75	<input type="checkbox"/>	<input type="checkbox"/>
<b>Kamikaze Eel</b>	\$9.00	<input type="checkbox"/>	<input type="checkbox"/>
<b>House Tamago</b>	\$6.25	<input type="checkbox"/>	<input type="checkbox"/>
<b>Krabstick</b>	\$5.50	<input type="checkbox"/>	<input type="checkbox"/>
<b>Krabstick Salad</b>	\$5.75	<input type="checkbox"/>	<input type="checkbox"/>
<b>Octopus</b>	\$8.50	<input type="checkbox"/>	<input type="checkbox"/>
<b>Salmon</b>	\$8.25	<input type="checkbox"/>	<input type="checkbox"/>
<b>Snapper/Grouper</b>	\$8.50	<input type="checkbox"/>	<input type="checkbox"/>
<b>Squid (Ika Sushio)</b>	\$7.00	<input type="checkbox"/>	<input type="checkbox"/>
<b>House Steamed Shrimp</b>	\$6.00	<input type="checkbox"/>	<input type="checkbox"/>
<b>Sweet Shrimp (2 pcs)</b>	\$9.50	<input type="checkbox"/>	<input type="checkbox"/>
<b>Yellowtail (Hamachi)</b>	\$8.75	<input type="checkbox"/>	<input type="checkbox"/>
<b>Shoyu Ikura (Sal. Roe)</b>	\$8.50	<input type="checkbox"/>	<input type="checkbox"/>
<b>Hotate Scallop</b>	\$9.00	<input type="checkbox"/>	<input type="checkbox"/>
<b>Scallop Delight</b>	\$9.25	<input type="checkbox"/>	<input type="checkbox"/>
<b>Masago</b>	\$6.00	<input type="checkbox"/>	<input type="checkbox"/>
<b>King Oyster Mushroom</b>		<b>X</b>	<b>X</b>
<b>Ume (Sour Plum)</b>		<b>X</b>	<b>X</b>

\*\*Chutoro +\$1/ Otoro +\$2 for onigiri
















## Classic Rolls

 <b>16. Isekai California (C)</b>	\$8.25
Krab salad, avocado, cucumber, sesame seeds	
 <b>17. Spicy Tuna Roll</b>	\$9.25
Spicy tuna mix, cucumber, sesame seeds, scallion	
 <b>18. Yellow Wolf</b>	\$9.00
Yellowtail, scallions, asparagus, jalapeno, sesame seeds	
 <b>19. Simply Salmon</b>	\$8.75
Salmon, cream cheese, avocado, sesame seeds	
 <b>20. Tempura Shrimp (C)</b>	\$8.25
Tempura shrimp, avocado, sesame seeds, topped with spicy mayo	
 <b>21. "ARGH!" Roll (C)</b>	\$8.75
Tempura white fish, masago, scallion, sesame seeds, Japanese mayo	
 <b>22. Tempura Bagel (C)</b>	\$9.50
Salmon, cream cheese, tempura fried, topped with eel sauce, spicy mayo, and scallions	
 <b>23. Classic Eel (C)</b>	\$8.75
Eel, cucumber, sesame seeds, eel sauce	
 <b>24. Classic Hosomaki (6 pcs)</b>	\$8.00
Rice, nori outside, with your choice of tuna, salmon, yellowtail +\$1.00 for chutoro/ +\$2.00 for otoro	
 <b>25. Chick Fried Chicken (C)</b>	\$8.75
Karaage chicken, avocado, topped with eel sauce and wonton strings	
 <b>26. Mr. Crab (C)</b>	\$10.75
Tempura softshell crab, spring mix, carrots, avocado, and cucumber, topped with eel sauce	
 <b>27. Sophisticated Lady (V)</b>	\$8.25
King oyster mushroom, cucumber, asparagus, topped with avocado, sesame seeds, eel sauce	
 <b>28. Pop N' Asparagus (V)</b>	\$8.25
Tempura asparagus, cream cheese, topped with wonton strings	
 <b>29. Veggie Crunch (V)</b>	\$8.25
Tempura Japanese sweet potato, avocado, cucumber, topped with wonton strings	
 <b>30. Veggie-Tales (V)</b>	\$8.25
Cucumber, asparagus, pickled carrots & daikon, sesame seeds	
 <b>31. Classic Veggie Roll (V)</b>	\$6.25
Cucumber, carrots, asparagus, avocado, sesame seeds	

# Sushi & Sashimi Plates

 <b>S1. Sashimi Petite</b>	\$29.00
3 pieces each of bluefin tuna, salmon, whitefish	
 <b>S2. Nigiri Petite</b>	\$20.00
1 piece each of bluefin tuna, salmon, whitefish, yellowtail, and steam shrimp	
 <b>S3. Sashimi Deluxe</b>	\$59.00
(3) pieces each of bluefin tuna, salmon, yellowtail, snapper, octopus, steam shrimp, house made tamago with your choice of miso soup or house ginger salad	
 <b>S4. Sushi &amp; Sashimi Basu</b>	\$55.00
Chef's choice of nigiri (5 pcs) and sashimi (9 pcs), choice of hosomaki roll or California Roll, and miso soup or salad	
 <b>S5. Nigiri Flight</b>	\$54.00
Chef's choice (12 pcs), a adventure of flavor and and fresh fish and more, choice of miso soup or house salad	
 <b>S6. Chirashi Isekai</b>	\$48.00
(2) pieces each of bluefin tuna, salmon, yellowtail, snapper, house tamago, shrimp, octopus, salmon roe, over sushi rice, includes a house salad with ginger dressing	

## Signature Rolls

 <b>1. Musty Dog (C)</b>	\$14.50
Tempura shrimp, krab salad, avocado, cucumber, topped with krabstick, eel sauce, spicy mayo, and crispy onions	
 <b>2. Natsu Hime (Summer Princess)</b>	\$14.50
Rice paper, mixed greens, cucumber, scallions, salmon, topped with mango, Isekai sweet Thai chili sauce, and wonton strings	
 <b>3. Internal Combustion</b>	\$16.75
Spicy tuna, krabstick, avocado, topped with torched salmon, 7-spice, baku sauce, candied jalapeno, and scallions	
 <b>4. Isekai Volcano (C)</b>	\$16.95
Krabstick, cream cheese, cucumber, topped with avocado, eel sauce, and baked spicy krab & fish mix, scallions, and masago	
 <b>5. Find My Booty</b>	\$16.50
Spicy tuna, cream cheese, avocado, asparagus, topped with tempura whitefish, eel sauce, scallions, masago, sesame seeds	
 <b>6. Pinwheel (no rice)</b>	\$16.75
Cucumber wrapped, tuna, salmon, whitefish, avocado, served with a peach vinaigrette	
 <b>7. Kirito Roll</b>	\$16.95
Yellowtail, asparagus, green onions, sweet peppers, topped with spicy tuna, nori, and served with a side of ponzu	
 <b>8. Signature Veganator (V)</b>	\$14.50
Asparagus, avocado, pickled carrot and daikon, grilled king oyster mushroom, tempura fried, with a Thai chili sauce drizzle	
 <b>9. Veggie Refresh (V)</b>	\$13.95
Cucumber, avocado, asparagus, takuwan, topped with mango, and Isekai sweet Thai chili sauce	
 <b>10. Godsuki (C)</b>	\$16.95
Tempura shrimp, cream cheese, asparagus, topped with BBQ eel and avocado, eel sauce, baku sauce, and jalapeno	
 <b>11. Follow the Rainbow</b>	\$16.95
Steamed shrimp, cucumber, topped with tuna, salmon, whitefish, avocado, and Japanese mayo	
 <b>12. Sakura Sunrise</b>	\$16.50
Krab salad, steamed shrimp, cucumber, topped with fresh salmon, avocado, eel sauce, yum yum sauce, chopped cilantro	
 <b>13. The Beach Go'er (C)</b>	\$17.50
Cream cheese, krab salads, cucumber, salmon, eel sauce, spicy mayo, topped with a baked spicy conch	
 <b>14. Luffy's Walk the Flank (C)</b>	\$17.95
Seared flank on top of tempura shrimp, krab salad, avocado, asparagus, with a miso dressing drizzle and scallions	
 <b>15. Lemon Drop</b>	\$16.50
Tempura shrimp, cucumber, krab salad, topped with salmon, thin sliced lemon, peach vinaigrette and yuzu tobiko	

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

## Poke Bowls

Choose your base: spring mix, steamed rice, or sushi rice

### P1. Hawaiian Bowl -- \$16.95

Salmon, pineapple, scallions, masago, mango strings, corn, avocado, wonton strings, served with a side of peach vinaigrette

### P2. Fiesta Bowl -- \$17.95

Tuna, jalapeno, masago, scallions, cucumber, and wonton strings, mango strings, served with Isekai sweet and spicy sauce

### P3. Florida Man Bowl -- \$17.95

Salmon, tempura shrimp, avocado, cream cheese, masago, scallions, wonton strings, with eel sauce, and spicy mayo

### P4. Three Way Bowl -- \$17.95

Tuna, salmon, whitefish, pickled carrot and daikon, scallions, masago, edamame, avocado, with Isekai sweet chili sauce

### P5. Hamachi Bomb Bowl -- \$17.95

Yellowtail, krab salad, scallions, jalapeno, masago, wonton string, 7-spice, sweet bell pepper, edamame, wakame, topped with eel sauce and sesame seeds

### P6. Garden Variety Veggie Bowl -- \$15.95

Fried tofu, avocado, edamame, asparagus, mango, pickled carrot & daikon, cucumber, with eel sauce

### P7. Karaage-licious -- \$15.95

Karaage (4 pcs), avocado, scallions, masago, topped with spicy mayo

### P8. BYOB - BUILD YOUR OWN BOWL \$18.25

#### Choose 2 proteins:

Tuna, salmon, yellowtail, snapper, tempura shrimp, krab salad, karaage, baked king oyster mushroom, lightly fried yellowtail, fried tofu

#### Choose up to 6 mix-ins:

Avocado, asparagus, corn, cucumber, edamame, mango, pineapple, scallions, pickled carrots and daikon, crispy salmon skin, masago, wonton strings, candied jalapeno, cream cheese, sliced jalapeno, masago, wakame

#### Choose 2 sauces:

Spicy mayo, eel sauce, baku sauce (Super-Spicy-Mayo), ponzu, sesame oil, chili oil, sweet & spicy, peach vinaigrette, Thai chili sauce

## Sushi-ritos

### R1. Spicy Sushi-rito -- \$15.95

Choice of spicy tuna or spicy salmon, with krab mix, jalapeno, 7-spice, avocado, wonton strings, masago, wonton strings, scallions, and spicy baku sauce

### R2. Veggie-rito -- \$14.50

Fried tofu, sweet bell peppers, asparagus, edamame, scallions, avocado, carrots, eel sauce

### R3. What's Up Ebi -- \$15.95

Tempura Shrimp, krab salad, masago, wonton strings, asparagus, cream cheese, eel sauce and spicy mayo

### R4. Smooth Criminal -- \$15.95

Yellowtail, scallions, wakame, sweet bell peppers, asparagus, Japanese mayo, with a side of ponzu

### R5. Jacked Chick-rito -- \$15.50

Karaage, avocado, krab salad, cucumber, with eel sauce and wonton strings

## Bento Boxes

Classic Japanese bento boxes, includes a house "ginger" salad and your choice of pork or veggie egg roll.  
(modifications are subject to charges)

### B1. Classic Bento -- \$19.95

Your choice of two classic rolls

### B2. Sushi Bento -- \$21.50

Chef's choice of three piece nigiri, three piece sashimi, and a California hand roll

### B3. Veggie Bento (V) -- \$18.50

Two classic veggie rolls, and fried tofu

### B4. Kitchen Bento (C) -- \$21.50

Twin bao-buns, three pieces of K-fried chicken, and jasmine rice

### B5. Short Rib Bento (C) -- \$21.95

Two cut short ribs and jasmine rice

## Kids Menu

For ages 12 and under only.

### D1. Kids Poke Bowl -- \$8.00

Choice of *karaage* or *tempura shrimp* (4 pcs), avocado, wonton strings, topped with eel sauce, with a small packet of Pocky Cookies & Cream

### D2. Kids Karaage Chicken Plate -- \$9.00

Karaage (4 pcs), steamed rice, sweet potato fries, side of ketchup, and a small packet of Pocky Cookies & Cream

### D3. Rollin' Kids Combo -- \$10.00

Half of a Cali roll and temp shrimp roll, sweet potato fries, and a small packet of Pocky Cookies & Cream

### D4. Side of Sweet Potato Fries -- \$3.00

With a side of ketchup

### Pack of Pocky Cookies and Cream -- \$1.00

Pretzel stick with cookies and cream flavor

### Yan Yan Snack-- \$2.00

Cracker you dip in either *chocolate* or *vanilla*

## Cold Plates

### C1. House "Ginger" Salad -- \$5.95

Fresh salad with house made ginger dressing, carrots, and grape tomatoes

### C2. Chu Chu Salad (Cucumber Salad) -- \$5.50

Cucumber strings, sesame seeds, scallions, wakame, served with in-house peach vinaigrette

### C3. Tony's Chop Chop -- \$12.95

Tuna tataki, cucumber with spicy ponzu, and sesame seeds

### C4. Low Tide Salad (Sunomono) -- \$15.50

2 pc each conch, octopus, and steamed shrimp over cucumber strings, wakame, with in-house peach vinaigrette

### C5. Wakame Seaweed Salad -- \$6.50

Classic seaweeds salad served with a garnish of spun carrots and daikon

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

## Hot Bites & Soup

### K1. Homemade Egg Rolls (2 pcs) -- \$6.95

Home style egg rolls with taro, carrot, noodles, mushrooms.  
Your choice of pork or veggies

### K2. Bánh Mì Muối Ớt -- \$6.50

Toasted dinner roll with salt and chili sauce, cut to finger sized bites and topped with scallions, pickled carrots and daikon, fried onions, dried shredded pork with a drizzle of chin-su and Japanese mayo

### K3. Miso Soup -- \$5.50

Bowl of red miso paste, tofu, scallions

### K4. Vietnamese Phở -- \$10.95

Traditional Vietnamese (Beef Pho) rice noodle soup, served with thin sliced beef, Thai basil, bean sprouts, lime, side of hoisin sauce and sriracha

### K5. Edamame -- \$5.95

Classic Edamame steamed, sprinkled with sea salt or 7-spice

### K6. Twin Buns (2 pcs) -- \$9.50

Steamed lotus buns with pickled carrot and daikon, scallions.  
Your choice of marinated oyster mushroom or pork

### K7. Isekai Spring Rolls (2 pcs) -- \$7.95

Rice noodles, cucumber, mixed greens, wrapped in rice pepper, served with a side of house peanut sauce. Choice of grilled pork belly, steamed shrimp, or oyster mushroom

### K8. Korean Fried Chicken (5 pcs) -- \$12.50

Korean style fried bone-in chicken wings, tossed in our house k-chicken sauce or served dry

### K9. Karaage (6 pcs) -- \$9.50

Japanese style fried tender chicken thigh meat, served with a side of spicy mayo

### K10. Artisan Dumplings (6 pcs) -- \$7.50

Handmade dumplings, fried, with BBQ Pork

### K11. Fish Wings (Kama) -- \$13.95/\$15.95

Lightly fried collar of snapper or Hamachi, served with a side ponzu, lemon wedge, sprinkled 7-spice

### K12. Rice Noodle with Pork Belly -- \$12.95 (Bún Thịt Nướng)

Our house pork belly and a pork egg roll, served with rice noodles, a pinch of spring mix, cucumbers, and pickled carrot and daikon.  
Includes a side of fish sauce

### K13. Tempura Plate -- \$11.50

2 pieces each of avocado, asparagus, carrot, purple potato, oyster mushroom, served with side of tempura sauce

+\$3.00 for (2) Tempura Shrimps

### K14. Tempura Shrimp Plate -- \$12.95

6 pieces served with a side of tempura sauce

## Teas & Drinks

### Isekai Teas -- \$6.50

Signature Milk Tea  
Thai Milk Tea  
Green Milk Tea  
Taro Milk Tea

Mitsuri Strawberry Green Milk Tea  
Tomomasu Mojito mocktail  
Thai Tea Lemonade  
Mango Passion Fruit Tea  
Strawberry Tea  
Isekai Iced Coffee  
Salted Cold Foam Coffee

### Add-on for \$0.75 each

Crystal boba, black boba, brown sugar syrup, ube/taro batter, or cake batter

### Canned Drinks

#### \$1.25

Coke / Coke Zero  
Sprite  
Bottled Water

#### \$2.00

Hot Green Tea / Sparkling Water

#### \$3.25

Ramune  
Specialty Sodas

## Sweets

### A1. Homemade Tofu Pudding -- \$4.25

Served with black boba, and brown sugar syrup

### A2. Ma Ma's Yogurt -- \$3.50

Homemade French style yogurt that is thick and creamy, with a mild tang and sweetness

### A3. Green Apple Dumplings -- \$7.25

Fried green apple pie dumpling, topped with brown sugar syrup and powdered sugar

### A4. Tempura Ice Cream -- \$7.50

Tempura fried vanilla ice cream wrapped in pound cake, topped with powder sugar and brown sugar syrup, with your choice with black boba, mango bits, or strawberry bits

### A6. Green Apple Eggroll with Vanilla Icecream -- \$9.00

1 scoops of Vanilla ice cream with (2) green apple pie eggrolls

## We Cater!

### Large Wakame Seaweed Salad -- \$24.50

Order of the classic wakame for 4-5 people

### Eggroll Extravaganza (10 eggrolls) -- \$34.95

Your choice of pork or veggie eggrolls, served with side of our house made Isekai sweet Thai chili sauce

### K-Fried Chicken Wing Tray -- \$57.95

25 pieces of our awesome k-fried chicken wings tossed in our house K-Chicken Sauce

### Twin Bun Bao Tray -- \$38.95

10 of our delicious steam buns with your choice of *pork belly* **or** *king oyster mushroom*, pickled carrot and daikon, cilantro, house bao sauce

### Isekai Premium Platter -- \$165

Ultimate variety, your choice of 4 classic rolls, 4 signature rolls, 3 orders of nigiri (2 pcs each), 3 orders of sashimi (3 pcs each).  
Includes your choice of any combination of 4 miso soup or house salads

### Deluxe Platter -- \$135

Your choice of 6 classic rolls and 4 signature rolls. with any combination of 4 miso soups or house salads

### The Classic Platter -- \$105

Your choice of 10 classic rolls, along with with any combination of 4 miso soups or house salads

### The "Traditional" -- \$155

Chef's choice of 15 pcs sashimi, 10 pcs nigiri, 3 hosomakis, 3 hand rolls, served with real wasabi and 4-year barrel aged tamari

*Please call the restaurant for special request or questions.*

5717 Gunn Hwy  
Tampa, FL 33625



Order online or call in for pick up/delivery.

813.898.8265

www.isekaifl.com