

SMALL PLATES FROM THE KITCHENETTE

🌿 *Vegetarian Option*

- | | | | |
|---|----------------|--|----------------|
| K1. Homemade Eggrolls (2) 🌿 | \$7.50 | K9. Karaage (6) | \$9.25 |
| Gourmet eggrolls made with pork, taro, carrots, mushrooms, and noodles | | Japanese-style crispy fried tender chicken thigh meat, served with side of spicy mayo | |
| K2. Mentaiko Fries | \$8.50 | K10. Artisan Dumplings (6) | \$7.95 |
| Crispy fries topped with spicy mayo, masago, nori flakes, and sesame seeds | | Deep fried BBQ pulled-pork dumplings, served with side of house ponzu | |
| K3. Steamed Edamame 🌿 | \$6.95 | K11. Fish Wing (Kama) | |
| Classic steamed edamame, tossed in your choice of sea salt or togarashi | | Lightly fried fish collar, topped with togarashi, served with lemon wedge, side of house ponzu and pickled carrot & daikon | |
| K4. Twin Bao Buns (2) 🌿 | \$9.75 | Hamachi | \$15.75 |
| Steamed open-face lotus bao buns, stuffed with our house marinated pork belly, pickled carrot & daikon, house bun sauce and garnished with cilantro | | Salmon | \$14.25 |
| K5. Isekai Spring Rolls (2) 🌿 | \$8.95 | Snapper | \$14.25 |
| Vermicelli noodles, cucumber, mixed greens wrapped in rice paper. Choice of pork belly or steamed shrimps, and a side of peanut hoisin sauce | | K12. Rice Noodle Bowl (<i>Bun Thit Nuong</i>) | \$12.95 |
| K6. Korean Fried Chicken (5) | \$10.95 | Our house marinated pork belly, pork eggroll, pickled carrot & daikon, spring mix, cucumbers, served over a bed of vermicelli noodles and a side of fish sauce | |
| Bone-in Korean-style fried chicken, tossed in our house sweet and spicy wing sauce | | K13. Lightly Fried Tofu (8) 🌿 | \$4.00 |
| K7. Tempura Plate Veggies/Shrimp 🌿 \$11.00/\$12.00 | | Crispy fried tofu, served with your choice of ponzu or eel sauce | |
| Tempura-battered (8 pcs) vegetables, served with our house tempura sauce. add 2 shrimp +\$3 | | K14. Baked Mussels (6) | \$10.95 |
| K8. Kitchen Bento Box | \$23.95 | New Zealand green mussels, topped with our spicy mayo, Japanese mayo, masago and topped with scallions (Request our Baku sauce for more of a kick!) | |
| Consists of (2) pork belly bao buns, (3) K-fried wings, choice of (1) egg roll, side jasmine rice and choice of red miso soup or house ginger salad | | K15. Short Rib Bento | \$24.95 |
| | | Consists of (2) grilled marinated short-rib, choice of (1) egg roll, side jasmine rice and choice of red miso soup or house ginger salad | |

SOUPS & SALADS

- | | | | |
|---|----------------|--|----------------|
| C1. Red Miso Soup 🌿 | \$5.50 | C4. House "Ginger" Salad 🌿 | \$5.00 |
| Year-old aged miso, tofu, scallions, wakame | | Spring mix, spiralised carrots, cucumber, grape tomatoes, served with our house ginger salad dressing | |
| C2. Vietnamese Pho | \$13.50 | C5. Chu Chu Salad (Cuke Salad) 🌿 | \$5.00 |
| Traditional Vietnamese beef Pho broth, served with thinly sliced beef and brisket over a bed of rice noodle, accompanied with a side of Thai basil, bean sprouts, jalapeno, and lime wedges | | Julienned cucumber, sesame seeds, scallions, wakame, served with our house peach vinaigrette | |
| C3. Wakame Seaweed Salad 🌿 | \$6.50 | C6. Sunomono Salad (Low Tide) | \$15.50 |
| Classic seaweed salad, topped with pickled carrot & daikon | | (2) pcs each of conch, octopus, krab meat, steamed shrimps served over a bed of julienned cucumber, wakame and topped with our house peach vinaigrette | |

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OTHER WORLDLY SIGNATURE ROLLS

🔥 Cooked 🌶️ Spicy

1. Musty Dog 🔥

\$14.75

Tempura shrimp, krab salad, avocado, cucumber, topped with krabstick, eel sauce, spicy mayo, and crispy onions

2. Natsu Hime (Summer Princess)

\$14.75

Rice paper, mixed greens, cucumber, scallions, salmon, topped with mango, Isekai sweet Thai chili sauce, and wonton strips

3. Internal Combustion 🌶️

\$16.75

Spicy tuna, krabstick, avocado, topped with torched salmon, 7-spice, baku sauce, candied jalapeño, and scallions

4. Isekai Volcano 🔥

\$15.95

Krabstick, cream cheese, cucumber, topped with avocado, eel sauce, and baked spicy krab & fish mix, scallions, and masago

5. Find My Booty 🌶️

\$15.95

Spicy tuna, cream cheese, avocado, asparagus, topped with tempura snapper, eel sauce, scallions, masago, and sesame seeds

6. Pinwheel (no rice)

\$15.75

Cucumber wrapped, tuna, salmon, whitefish, avocado, served with a peach vinaigrette

7. Red Comet 🌶️

\$17.50

Salmon, scallions, cucumber, topped with akami (lean) blue fin tuna, pickled jalapenos, and kimchee dressing drizzle, 7-spice

8. Godsuki 🌶️ 🔥

\$15.95

Tempura shrimp, krab salad, cream cheese, asparagus, topped with BBQ eel and avocado, eel sauce, baku sauce, and jalapeno

9. Follow the Rainbow

\$15.95

Steamed shrimp, cucumber, topped with tuna, salmon, snapper, yellowtail, & avocado

10. Sakura Sunrise

\$15.50

Krab salad, steamed shrimp, cucumber, topped with fresh salmon, avocado, eel sauce, yum yum sauce, chopped cilantro

11. The Beach Go'er 🌶️ 🔥

\$16.95

Cream cheese, krab salads, cucumber, salmon, eel sauce, spicy mayo, topped with a baked spicy conch

12. Luffy's Walk the Plank 🔥

\$17.50

Seared sirloin on top of tempura shrimp, krab salad, avocado, asparagus, with a miso dressing drizzle and scallions

13. Lemon Drop

\$15.25

Tempura shrimp, cucumber, krab salad, topped with salmon, thin sliced lemon, peach vinaigrette and masago

14. Smoke The Dragon

\$18.50

Yellowtail, scallions, masago, avocado, cucumber, topped with torched chutoro, sweet and spicy sauce, & cilantro

CLASSIC ROLLS

15. Isekai California 🔥

\$7.95

Krab salad, avocado, cucumber, sesame Text 9

16. Spicy Tuna Roll 🌶️

\$8.50

Spicy tuna mix, cucumber, sesame seeds, scallions

17. Yellow Wolf 🌶️

\$9.00

Yellowtail, scallions, asparagus, jalapeno, sesame seeds

18. Simply Salmon

\$8.75

Salmon, cream cheese, avocado, sesame seeds

19. Tempura Shrimp 🔥

\$7.95

Tempura shrimp, avocado, sesame seeds, topped with spicy mayo

20. "ARGH!" (Tampa) Roll 🔥

\$8.75

Tempura snapper, masago, scallion, sesame seeds, Japanese mayo

21. Tempura Bagel 🔥

\$10.50

Salmon, cream cheese, tempura fried, topped with eel sauce, spicy mayo, and scallions

22. Classic Eel 🔥

\$8.75

Eel, cucumber, sesame seeds, eel sauce

23. Classic Hosomaki (6)

\$7.50

Rice, nori outside, with your choice of bigeye tuna, salmon, yellowtail
(+\$1.50 akami/ +\$2.50 for chutoro/ +\$3.50 for otoro)

24. Chick Fried Chicken 🔥

\$8.75

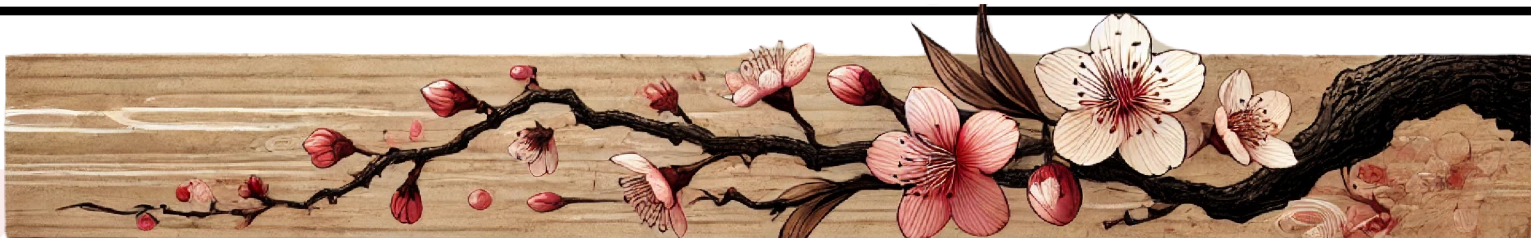
Karaage chicken, avocado, topped with eel sauce and wonton strings

25. Mr. Crabs 🔥

\$11.95

Tempura softshell crab, spring mix, carrots, avocado, and cucumber, topped with eel sauce, with nori outside


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VEGETARIAN ROLLS FROM THE SANCTUARY OF THE SPROUT

 Spicy

V1 . Signature Veganator **\$14.50**
Asparagus, avocado, pickled carrot and daikon, grilled king oyster mushroom, tempura fried, with a Thai chili sauce drizzle

V2. The Pickled Arrangement  **\$8.00**
Pickled jalapeno, cucumber, avocado, asparagus, togarashi

V3. Veggie Refresh **\$13.95**
Cucumber, avocado, asparagus, takuwan, topped with mango, and house sweet Thai chili sauce

V4. Forest Dragon Roll  **\$14.25**
Vegetarian crab cakes, cucumber, scallions, wrapped in rice paper, topped with avocado, spicy baku sauce, pickled jalapeno

V5. Spicy "No Tuna" Roll  **\$9.25**
Cucumber, spicy vegetarian crab cakes, topped with spicy baku sauce

V6. Sophisticated Lady **\$8.25**
Baked oyster mushroom, cucumber, asparagus, topped with avocado, sesame seeds, eel sauce

V7. Veggie Crunch **\$8.25**
Tempura Japanese sweet potato, avocado, cucumber, topped with wonton strings

V8. Veggie-Tales **\$8.25**
Cucumber, asparagus, pickled carrots & daikon, sesame seeds

V9. Classic Veggie Roll **\$7.00**
Cucumber, carrots, asparagus, avocado, sesame seeds

V10. Veggie Hosomaki (6 pieces) **\$6.00**
Rice, nori outside with your choice of avocado, cucumber, takuwan

V11. Pop N' Aparagus **\$8.25**
Tempura asparagus, cream cheese, topped with crunchy wonton strings

PLATES FROM THE GREEN REALM (VEGETARIAN PLATES)

V11. House "Ginger" Salad **\$5.00**
Spring mix, spun carrots, grape tomato, choice of house ginger dressing, or toasted sesame seed dressing

V12. Homemade Eggrolls (2) **\$7.50**
Gourmet eggrolls with taro, carrots, noodles, mushrooms, with a side of house made Thai chili sauce

V13. Twin Bao Buns (2) **\$9.50**
Steamed lotus buns served with our grilled oyster mushroom, pickled carrot & daikon, house bun sauce, and cilantro garnish

V14. Veggie Tempura Plate **\$11.00**
(2) pieces each of purple sweet potato, carrots, asparagus, oyster mushroom, avocado, served with our house tempura sauce

V15. Lightly Fried Tofu (8) **\$4.00**
Served with your choice of ginger dressing, eel sauce, or ponzu

C16. Red Miso Soup **\$5.50**
Year-old aged miso, tofu, scallions, wakame

C3. Steamed Edamame **\$8.25**
Serve with choice of 7-spice or sea salt

V3. Isekai Spring Rolls (2) **\$8.50**
Rice noodles, cucumber, mixed greens, king oyster mushroom, wrapped in rice paper. Serve with side peanut hoisin sauce

V19. Rice Noodle Bowl - Veg Style **\$12.95**
(*Bun Chay*) Lightly fried tofu, vegetarian eggroll, pickled carrot & daikon, spring mix, cucumbers, served over a bed of vermicelli noodles with side of bun sauce

V20. Classic Wakame Seaweed Salad **\$6.50**
Classic seaweed salad garnished with spun carrots and daikon

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à la carte



NIGIRI: 2 pieces.

SASHIMI: 3 pieces + \$2.00

ITEMS MARKED WITH (*) ARE SUBJECT TO UPCHARGES

Hamachi (Yellowtail)	\$8.00	Ika (Cuttlefish)	\$7.75
Hamachi Belly	\$8.50	Shime Saba (Vinegared Mackerel)	\$7.50
Big Eye Tuna	\$8.50	Steamed Shrimp	\$6.00
Salmon	\$7.75	BBQ Eel (+\$.50 Kamekaze Style)	\$7.95
Salmon Belly	\$8.25	Red Snapper	\$8.50
Spicy Salmon	\$7.95	Octopus	\$7.50
Sweet Prawn (Amaebi)*	\$9.00	Masago (Add Quail Egg +\$1.50)	\$6.00
Conch Gold*	\$9.00	Quail Egg	\$5.00
Housemade Tamago	\$7.00	Hotate Scallop*	\$9.00/\$11.50
Krabstick	\$5.50	Scallop Delight *	\$9.25/\$11.75
Krab Salad	\$5.75	Akami Bluefin Tuna (Lean)*	\$11.25/\$14.25
Spicy Tuna	\$8.75	Chu-Toro Bluefin Tuna (Medium Fat)*	\$13.25/\$16.25
Shoyu Ikura (Salmon Roe, Marinated)	\$8.75	O-Toro Bluefin Tuna (Super Fatty)*	\$15.25/\$18.25
Zuke Maguro Tuna	\$8.75		

à la carte
Onigiri 1 for \$7.50
2 (SAME) for \$12.00

ENCHANTMENTS

-additions for nigiri, sashimi, and more

Unlock hidden layers of taste with our mystical flavor enchantments.

Each spell is crafted to harmonize, heighten, or transform the essence of your dish.

Choose your enchantment... and let the magic unfold on your tongue.

Aburi (Torched)	\$.25
-with Japanese Mayo	\$.50
Pinch of Lava Salt	\$.25
Crunchy Garlic in Chili Oil	\$.50
House Pickled Fuji Apple	\$.50
Yuzu Koshou (House Made)	\$.50
Kosher Salt w/ Lemon Wedge	\$.50
Black Garlic	\$.50
Avocado	\$.50



Specialty Onigiri (1 per order)

- N1. Hamachi'd Oiled** **\$8.50**
Chopped yellowtail kissed with light sesame oil, scallions, and a pinch of black lava salt adding a smokey minerality
- N2. Salmon no Egged** **\$8.50**
A luxurious twist the on the classic, with tender salmon, nestled with masago, and jewel-like pearls of marinated ikura (salmon roe), wrapped in nori



Specialty Handrolls (Temaki)

- H1. Crispy Salmon Skin** **\$7.00**
Crispy & Mildly salty salmon skin chopped, with scallions, chili oil, cucumber
- H2. Cali Handroll** **\$7.50**
Krab salad, cucumber, avocado
- H3. Negi-Toro Handroll** **\$9.50**
Chu-toro, scallions, brush of age tamari

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Nigiri and Sashimi Dinners

All dinners come with your choice of a house ginger salad or red miso soup. Substitute wakame salad for +\$1.50

S5. Sashimi Deluxe (21 pcs) \$59.00

(3) pieces each of akami blue-fin tuna, salmon, yellowtail, snapper, octopus, steamed shrimp, homemade tamago, and marinated ikura

S7. Nigiri Flight (12 pcs) \$54.00

Chef's choice for an adventure of flavor for the brave with fresh fish and more, including premium cuts with tasteful enchantments

S6. Sushi & Sashimi Basu \$55.00

Chef's choice of nigiri (6 pcs) and sashimi (9 pcs), with your choice of a California Roll or Hosomaki

S8. Chirashi Isekai \$48.00

(2) pieces each of tuna, salmon, yellowtail, snapper, house tamago, shrimp, octopus, and salmon roe over a bed of fluffy sushi rice

Cold Plates @ The Sushi Bar

S1. Sashimi Petite \$27.00

(3) pieces of akami blue fin tuna, salmon, and red snapper

S2. Nigiri Petite (6 pcs) \$21.00

(1) piece of akami bluefin tuna, salmon, red snapper, yellowtail, and steamed shrimp

S3. Crudo Hamachi/Akami \$17.00/\$22.00

(6) pieces of yellowtail/akami blue fiin sashimi, served with house ponzu, 7-spice, chili oil, topped with fresh jalapeno (optional kimchee dressing)

S4. Classic Tataki \$14.95

(5) pieces of sesame encrusted tuna, served over harusame noodles, with a dash of sriracha and house ponzu

Donburi (Rice Bowls)

All donburis are served over choice of seasoned sushi rice or steamed jasmine rice

D1. Umami Bliss \$34.00

(6) pieces lean fatty tuna, (2) pieces of yellowtail, ikura, sesame seeds, served over a bed of sushi rice, drizzled with rendered tuna fat, and topped with scallions for an indulgent umami experience

D3. Salmon Ikura Don \$28.00

Flavor-packed bowl featuring (6) delicate slices of fresh salmon, served a bed of seasoned sushi rice, topped with glistening pearls of salmon roe (ikura) with a side of kimchee dressing

D2. Unagi Dragon's Slumber(Uangi-Don) \$30.00

Freshwater (unagi) glazed in sweet soy tare, with wakame, avocado, pickled carrots and daikon. Topped with micro arugula and furikake.

D4. Dragon Quest Donburi \$28.00

Chopped hamachi (mixed yellowtail, sesame oil, black lava salt, masago), krab salad, wonton strings, over your choice of rice, seasoned with furikake

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MILK TEAS \$6.50

Signature Milk Tea
Thai Milk Tea
Green Milk Tea
Mitsuri Strawberry Green Milk Tea
Taro Milk Tea (Soy Milk or Whole Milk)

FRESH TEAS \$6.50

Thai Tea Lemonade
Mango & Passionfruit Tea
(includes mango bits)
Strawberry Tea
(includes strawberry bits)

MOJITO MOCKTAIL \$6.50

Isekai's twist on the classic mint mojito.

Choice of Japanese cider (Tomomasu):
White Peach, Mango, or Melon.

COFFEES \$6.50

Isekai Iced Coffee

Fresh brewed espresso coffee with milk, half & half, and sugar. Topped with coffee foam.

Salted Foam Iced Coffee

House brewed espresso, pinch of cocoa, half & half, topped with a mildly sweet and salty house cold foam.

TEAS, DRINKS AND SWEETS

EXTRAS

Add-on for \$1.00 each

Crystal Boba
Black Boba
Popping Lychee Boba

Brown Sugar Syrup
Taro Stripes
Cake Batter Stripes

CANNED & BOTTLED

\$1.25

Coke
Coke Zero
Diet Coke
Sprite
Bottled Water

\$2.00

Hot Green Tea / Sparkling Water
Iced Black Tea / Ice Green Tea

\$3.25

-Ramune
(Japanese softdrink)
-Tomomasu
(Japanese Sparkling Cider)
-Choya Yuzu Soda
-Moshi Yuzu & White Peach

DESSERTS

A1. Homemade Tofu Pudding -- \$4.25

Served with black boba and brown sugar syrup
+\$1.00 Carmalized Brown Sugar Ontop

A3. Green Apple Fried Dumplings -- \$7.50

6pc House made green apple filling wrap in a thing wonton skin and fried to the perfect crispiness, with powder sugar and side of brown sugar syrup

*add (2) scoops of vanilla icecream **+\$2.00**

A2. 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

A4. Vanilla Icecream -- \$3.50

Classic vanilla bean icecream,
add black boba - \$.75
add brown sugar syrup - \$.75
add mango/strawberry bits - \$.75

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Isekai Sushi + Cafe

FOR BRAVE
YOUNG ADVENTURERS.
(12 AND UNDER)



D1. KID'S POKE BOWL \$8.00

Classic chicken nuggets or tempura shrimp (4 pcs), avocado, wonton strings, and krab salad over steamed rice, pocky cookies and cream, side of eel sauce or yum yum sauce

D2. KID'S CHCKEN PLATE \$9.00

6 Classic chicken nuggets, or 4 pc tempura shrimp with a side of french fries, side of ketchup, small packet of pocky cookies and cream

D3. ROLLIN' KIDS COMBO \$10.00

Choice of a cali roll or tempura shrimp roll, a side of crispy fries, a packet of pocky cookies and cream

D4. SIDE OF CRISPY FRIES \$3.00

Crispy fries with a side of ketchup

D5. CLASSIC CHICKEN NUGGETS \$4.50

6 pieces of classic chicken nuggets, with a side of ketchup

D6. SMALL PACKET OF POCKY \$1.00

A small pack of pocky, cookies and cream flavor



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STEP 1

Classic Tea Lunch Classic Drink Lunch

Combo
\$15.00

Combo
\$11.00

STEP 2

Choose your one classic roll:

Isekai California 🍡
Spicy Tuna Roll 🌶️
Simply Salmon
Tempura Shrimp 🍡
Argh! (Tampa) 🍡
Yellow Wolf 🌶️
Tuna Roll
Salmon Roll

Yellowtail Roll
Tempura Bagel 🍡
Classic Veggie 🌿
Veggie Crunch 🌿
Veggie-Tales 🌿
Avocado Roll 🌿
Kappa Maki 🌿
Sophisticated Lady 🌿

STEP 3

Soup or Salad?

House Salad
with
Ginger Dressing

Red Miso Soup
with
Tofu, Scallions,
Seaweed

STEP 4

Choose your tea or drink

Thai Milk Tea
Green Milk Tea
Signature Milk Tea
"Mitsuri" Strawberry
Green Milk Tea
Mango Passionfruit Tea
Strawberry Tea
Mojito Mocktail +\$1.00
Isekai Iced Coffee
Salted Foam Coffee

Coke Classic
Diet Coke
Coke Zero
Sprite
Tomomasu Ciders
+\$1.50
Ramune Soda +\$1.50
Choya Yuzu Soda
+\$1.50
Yuzu/White Peach
+\$1.50

Add-on for \$1.00 each
Crystal Boba <-> Black Boba
Brown Sugar Syrup <-> Taro Stripes
Cake Batter Stripes <-> Popping Lychee

SUSHI-RITOS



R1. Spicy Sushi-Rito \$16.50

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

R2. Veggie-rito \$14.50

Fried Tofu, mini sweet peppers, asparagus, cucumbers, edamame, scallions, avocado, carrots, and eel sauce

R3. What's Up Ebi \$16.50

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

LUNCH SPECIALS

🔥: Cooked 🌶️: Spicy 🌿: Vegetarian

MONDAY - FRIDAY

11:00AM - 3:00PM



POKE BOWLS

P1. Hawaiian Bowl \$16.95

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

P2. The Florida Man \$17.95

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

P3. Three Way Bowl \$17.95

Tuna, salmon, yellowtail, pickled carrot and daikon, scallions, masago, edamame, avocado, with isekai sweet thai chili sauce

P4. Garden Variety Bowl \$15.95

Fried tofu, avocado, edamame, asparagus, mango, pickled carrot and daikon, cucumber, served over spring mix, with your choice of ginger dressing, eel sauce or kimchee dressing

**ADD A TEA, DRINK, OR
COFFEE FOR HALF OFF!**

Got a bento OR a poke bowl?
Add any drink, tea, or
coffee for lunch for 50% off



BENTOS

L1. Classic Bento \$19.95

Choice of (2) Classic Rolls, House Salad, Choice of pork or veggie eggroll

L2. Sushi Bento Lunch \$18.00

California Roll, 3 piece nigiri, tuna, salmon, and snapper, house salad

L3. Kitchen Bento \$21.50

Twin bao buns, (3) pc of K-fried chicken, and jasmine rice, house salad, pork or veggie eggroll

L4. Short Rib Bento Lunch \$16.00

4 bone - beef short ribs with steamed jasmine rice

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