

SUCK IT: THE RESTAURANT RAW MENU...WELL, MOSTLY RAW

»→ **SUSHI STARTERS** ←«

Miso Soup – wakame, tofu, scallion. 2.5

Edamame – with sea salt. 3.5

Seaweed Salad – sesame marinated seaweed. 3.5

Asian Cucumber Salad – Thin sliced English cucumber with sesame vinaigrette, topped with kanikama crab. 4

Takashi – 5 piece yellowtail sashimi over a bed of daikon with ponzu sauce, serrano, and cilantro microgreens. 12

»→ **BASIC ROLLS** ←«

California – In: crab mix, cucumber, avocado. Out: toasted sesame seed. 7

Philly – In: house smoked salmon, cream cheese, cucumber. Out: toasted sesame seed. 7.5

Crunchy – In: crab mix, cucumber. Out: tempura flakes, eel sauce. 7

Spicy Tuna – In: bluefin tuna, cucumber. Out: black sesame seed, scallion, sriracha, togarashi. 8

Spicy Yellowtail – In: yellowtail, cucumber. Out: toasted sesame seed, scallion, sriracha, togarashi. 8

Spicy Salmon – In: salmon, cucumber. Out: black sesame seed, scallion, sriracha, togarashi. 8

Tempura Shrimp – In: tempura shrimp, cream cheese, cucumber. Out: toasted sesame seed, eel sauce. 8.5

Vegetarian – In: Japanese pickle, avocado, cucumber. Out: black sesame seed. 6.5

»→ **NIGIRI (WITH RICE) 1 PC / SASHIMI (NO RICE) 5 PC** ←«

Bluefin Tuna – 3.5/14

Yellowtail – 2.5/10

Salmon – 2.5/10

Smoked Salmon – 2.5/10

Eel – 2.5/10

Shrimp – 2/6

Kanikama – 2/6

Japanese Pickle – 2/6

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