

SUSHI MENU



APPETIZERS

BBQ SPICY TUNA BITE – two pieces of seared bbq spicy tuna with potato crisp on roasted seaweed **6**

SALMON TRIO – choice of nigiri or sashimi of one piece salmon belly, smoked salmon, sake zuke **10**

TUNA SAMPLER – choice of nigiri or sashimi of one piece superwhite tuna, big eye tuna, albacore tuna **12**

MIYAZAKI BEEF BBQ – 4 pcs of miyazaki beef slices grilled on gon-roh at the table! Served with arugula, roasted pine nut, yuzu wasabi ponzu sauce **28**

HAMACHI PONZU - yellowtail, jalapeno, ponzu sauce **14**

SALMON BELLY – salmon belly, ikura, diced onions, garlic olive oil, soy vinaigrette reduction **10**

TUNA TATAKI – 3 pc tuna tataki, roasted nori, red/black tobiko, soy yuzu sauce **12**

TUNA BOMB – big eye tuna, scallions, cucumber, avocado, spicy ponzu sauce with arugula salad **10***

TUNA TARTAR – big eye tuna, scallions, Japanese dressing (soy sauce, canola oil, mustard seed, grapefruit juice, wasabi powder), nagaimo **10***

CHEF'S CEVICHE – garlic oil, tobiko arugula salad with ponzu garlic oil, orange zest, crispy chip **10**

SCALLOP SASHIMI – crispy seaweed, green onion oil, vinaigretted cucumber **10**

MAKI MONO (sushi roll/hand roll)

TEKKA MAKI [tuna] **8**

SALMON (BELLY) AVOCADO **9**

OCEAN EEL **8**

SPICY TUNA **8**

SPICY SALMON **8**

NEGI HAMACHI **8**

TUNA AVOCADO **9**

CALI (Alaskan sweet crab meat) **12***

SHRIMP TEMPURA **7***

SOFT SHELL CRAB **12***

SASHIMI, NIGIRI [price per piece]

OTORO [tuna belly] **8**

HAMACHI TORO [yellowtail belly] **5**

HAMACHI [yellowtail] **4**

TUNA TATAKI [seared tuna] **4**

UNAGI [eel, eel sauce] **4**

HIRAME [fluke] **4**

SMOKED SALMON **4**

SHIMA SABA [vinegared mackerel] **3.5**

MADAI [japanese snapper] **4**

IKURA [salmon roe] **5**

JUMBO EBI [tiger prawn] **5***

HOTATE [scallop] **4***

TAMAGO [seasoned egg] **3**

MIYAZAKI BEEF [black cow] **9**

UNI [sea urchin] **5.5**

MAGURO [yellowfin tuna] **4**

BINAGA MAGURO [albacore tuna] **4**

SAKE [scottish salmon] **4**

KANI [Alaskan sweet crab meat] **4***

SAKE ZUKE [seasoned salmon] **5**

SUZUKI [seabass] **4**

TOBIKO [flying fish roe] **3.5**

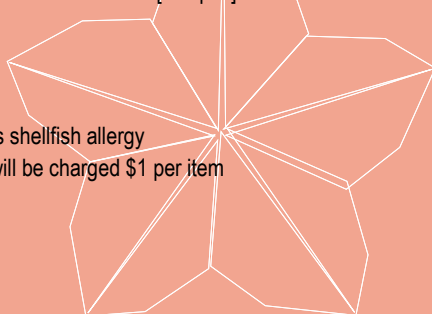
BOTAN EBI [sweet shrimp] **4***

IKA [squid] **3***

TAKO [octopus] **4***

* indicates shellfish allergy

Each substitution will be charged \$1 per item



PLATTERS

SASHIMI PLATTER - chef's selection of

9 pieces **29**, 12 pieces **35**, 15 pieces **40**

NIGIRI PLATTER - chefs selection of 9 pieces of nigiri **30***

SUSHI COMBO PLATTER - chefs selection of 6 pieces of nigiri & a spicy tuna **25***

ARA-ON DELUXE PLATTER - chef's selection

9 pieces of sashimi, 6 pieces of nigiri, dragon maki **49***

CHIRASHI SEASONED SUSHI – chef's selection of

assorted sashimi over seasoned rice **27***

SASHIMI SALAD BIBIMBAP – chef's selection of sashimi, spring mix, cucumber, daikon, potato crisp, kaiware, roasted nori, sesame seeds, served with Korean gochujang **20***

ARAON TOWER – seasoned rice, bbq spicy tuna, fresh big eye tuna, cucumber, avocado topped w/ spicy, wasabi mayo, eel sauce glazed on top, potato crisps and nori **18**

SPECIAL ROLLS

ARA ON CHEF SPECIAL – shrimp tempura, seared spicy tuna, potato crisps, eel sauce, spicy mayo, wasabi mayo **18***

ARA ON F5 – tuna, sake, albacore, escolar, hamachi, kani, red tobiko, jalapeno, wrapped in soy paper with garlic olive oil + soy balsamic reduction **20***

SALMON BELLY—daikon, avocado, vinaigrette onions, kaiware, roasted nori, soy paper, yuzu wasabi, ponzu sauce **18**

CALI CRUNCH – kanikama/green onion/spicy mayo mix, cucumber, avocado, potato crunch **14***

FUJI HAMA – spicy tuna, cucumber, scallion and negi hamachi, jalapeno, red tobiko, ponzu sauce **15**

RAINBOW - spicy tuna, cucumber, tuna, escolar, salmon, albacore **16**

DRAGON – shrimp tempura, cucumber, avocado, ocean eel, eel sauce **16***

RED DRAGON – shrimp tempura, spicy tuna, eel sauce **16***

WHITE DRAGON – tempura ocean eel, spicy tuna, cucumber, albacore, black tobiko **16**

190 S – soy paper, negi hamachi, tuna, cilantro, avocado, red pepper, lime, chili oil **16**

TUNA SALMON DUO – bbq spicy tuna in rice, seared spicy salmon on top, black tobiko, with wasabi mayo **15**

ANGRY CRAB - deep fried with kanikama, jalapeno, cream cheese, avocado maki w/ spicy tuna-crab mix and unagi sauce on top, crispy chips **15***

SUPER VEGETARIAN - sweet potato tempura, cucumber, avocado, oshinko, kampyo, asparagus, sriracha **14**