

desserts

Japanese Ice Cream

(choice of Green Tea or Red Bean) 5

Chilled Lychee Cocktail

Lychee fruit soaked in sweet syrup 5

Tempura Ice Cream

Pound cake crusted vanilla ice cream, powder sugar, whipped cream, chocolate syrup, mint & strawberry garnish 9

Chocolate Tuxedo Bomb

Chocolate Ganache, white chocolate & dark chocolate mousse 9

Tempura Cheesecake

Fried cheesecake, whipped cream, powdered sugar, chocolate syrup, mint & strawberry garnish 10

Mochi Ice Cream

Variety of Vanilla, Strawberry & Mango Ice cream balls wrapped in pounded sticky rice pastry 7

Fried Banana Split Sundae

Bananas wrapped in crispy spring roll skins, vanilla ice cream, chocolate syrup & sweet condensed milk drizzle 8

Crème Brûlée

Classic French style custard, caramelized brown sugar crust, mint & strawberry garnish 9

kids menu

Bowl of Slurpee Noodles

Udon noodles w/ sweet n' tangy stir fry sauce 6
(add chicken or beef \$2 or shrimp \$3)

Panko Chicken Fingers

w/ side of steamed rice & tonkatsu dipping sauce 6

Teriyaki Bowl

w/ sautéed veggies, choice of chicken, sirloin or shrimp 8

Cali – Crunch Combo

Side of shrimp & veggies tempura w/ half a California roll 9

• Full Sushi menu also available •

*Our chefs utilize a wide range of ingredients in the preparation of your dish that may not be denoted in the item's menu description. Please notify your server of any known allergic reactions to specific foods -

Thank you & Enjoy!

Sushi Alive utilizes a vast range of ingredients in the preparation of your dish that may not be denoted in the item's menu description. Please notify your server or chef of any known allergic reactions to specific foods. Consuming raw or undercooked meats, eggs, poultry, fish and shellfish increases your risk of contracting a food borne illness especially if you have certain medical conditions.

MONDAY-FRIDAY 11 TO 2 PM

\$9.95 Classic Combo Lunch Special

with your choice of: house salad or miso soup

pick any two (2) of the following classic sushi rolls

- California**
krabstick, avo, cuc, & smelt roe
- Spicy Tuna**
atomic aioli, cuc, scallions & smelt roe
- Mexican**
tempura shrimp, mayo, avocado & smelt roe
- Florida**
tuna, salmon, cr. cheese, avo, smelt roe
- Tampa**
tempura white fish, mayo, scallions & smelt roe
- Arizona**
yellowtail, scallions & smelt roe
- Philadelphia**
smoke salmon, cr. cheese, scallions & smelt roe
- Gator**
tuna, yellowtail, atomic aioli, scallions, smelt roe & tempura chips
- Japanese Bagel**
fresh salmon, cr. cheese & scallions
- Tuna Roll**
tuna, rice, nori (6 pcs)
- Salmon Roll**
salmon, rice, nori (6 pcs)
- Eel**
freshwater eel, cucumber & eel sauce
- Tempura JB**
Deep fried salmon, cr. cheese & scallions
- Buddha's Delight**
avo, carrot, cuc, enoki mushrooms, cr. cheese scallions & tempura chips
- Veggie**
asparagus, avocado, cucumber, carrots & scallions
- Crispy Asparagus**
asparagus, cr. cheese & tempura chips

LUNCH SPECIALS

MONDAY-FRIDAY 11 TO 2 PM

TERIYAKI BOWLS

served w/ steamed rice & veggies:

Chicken or Sirloin \$7.95 Salmon or Shrimp \$8.95

Veggies only \$5.95

COMBO BENTO BOXES

served w/ steamed rice, house salad, half a California roll:

Panko Chicken \$7.95 Panko Crab Cake \$8.95

Korean Short Rib \$8.95 Sushi & Sashimi \$9.95

Shrimp & Veggie Tempura \$7.95

Sushi Alive!

Asian Bistro & Raw Bar



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starters

Edamame

Steamed soybean pods, light sea salt 4

Gyoza

Japanese pork dumpling, sesame-soy dipping sauce 8

T-N-T Mussels

Wasabi Japanese mayonnaise, wasabi tobiko 9

Stuffed Mushroom Caps

Tempura style, spicy tuna, garlic-teriyaki sauce 8

Krab & Mint Rangoon

Cream cheese, krabstick, mint, Thai-chili sauce 7

Far East Chicken Wings

Sweet n' spicy fried wings, cream lime-chili sauce 8

Eggrolls Home-style

Pork, shitake, carrots, onions, sweet Thai chili sauce 7

Summer Rolls

Shrimp, krabstick, cucumber, mango, strawberry, mint, rice noodles, peanut-hoisin sauce 8

Panko Crusted Crab Cakes

Blue crab claw, crawfish salad mix, dynamite butter, & paprika aioli sauce 12

JUMBO Shrimp Cocktail

Classic shrimp cocktail, wasabi infused cocktail sauce 8

Singapore Lettuce Wraps

Diced chicken, Shitake, water chestnuts, sweet soy vinegar sauce, hot mustard accent 10

Negimaki

Asparagus, shitake, carrots, scallions, crispy onions, wrapped in braised sirloin w/ teriyaki glaze 10

Tempura Appetizer

Shrimp, vegetable tempura, ginger-tempura sauce 9

from our sushi bar...

Hi - Five (w/ rice)

Tuna, fresh, salmon, whitefish, shrimp & krabstick nigiri 9

Sashimi - tini (no rice)

Tuna, fresh salmon & whitefish sashimi 10

Maui Poké

Ahi Tuna, macadamia nut, pineapple, scallions & smelt roe. Poké sauce w/ crispy wonton chips 10

Tuna Tataki

Sesame - seared tuna in tangy citrus ponzu sauce 12

Hamachi Kama

Deep fried Yellowtail collar, drizzled w/ spicy garlic-teriyaki sauce 9

soups

Miso

Soybean broth, tofu, wakame seaweed 3

Saigon Won-ton

Signature broth, pork & shrimp dumpling, fried onions 5

Kickin' Kani Chowder

Seafood stock, crab claw meat, corn, shitake 6

Spicy Seafood

Dashi broth, mixed seafood, chili sesame oil, spinach 9

salads

House Salad

Lettuce, cucumber, tomatoes, carrots, house ginger dressing 4

Wakame & Mango

Seaweed salad, carrots, daikon, mango 7

Ika Sansai

Ginger marinated cuttlefish, carrots, daikon 8

Sunomono

Cucumber, carrots, daikon, assorted seafood, rice-wine vinaigrette 9

Spicy Tuna & Avocado

Spring mix, scallions, tomatoes, cucumbers, house ginger dressing 12

Popeye's Salad

Broiled salmon, crispy onions, sliced almonds, strawberries, raspberry vinaigrette 10

oysters

- freshly shucked on the half shell -

HALF DOZEN

gulf oysters 9.95

FULL DOZEN

gulf oysters 15.95

*Consumer Information:

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. (Section 61-C4.010(8), Florida Administrative Code)

entrees

(All hot entrees are served w/ steamed rice, stir-fried vegetables & your choice of house salad or miso soup)

Teriyaki Dinner

Served with stir-fried veggies and your choice of:

Chicken or sirloin 13 Salmon or shrimp 15

Seafood Tempura Dinner

Tempura veggies, shrimp, scallops, ginger-tempura sauce 12

Seared Ahi Tuna Dinner

Sashimi grade tuna, seared ring, rare-red center, seven-spice, cinnamon, miso-garlic sauce 16

Scallop Flambé Dinner

Jumbo sea scallops, lemon-butter, paprika aioli sauce 16

Grilled Lobster Tail

7 oz. grilled to perfection, paprika aioli drizzle, Dynamite Butter sauce M/P

New York Strip

10 oz. USDA Choice center-cut sirloin, shitake-teriyaki glaze 15

Emperor's Filet Mignon

8 oz. USDA Choice center-cut tenderloin, seven-spice seasoning, shitaketeriyaki glaze 17

Short Ribs Korean Style

Grilled beef short ribs in sweet n' spicy sauce, house pickled kimchee 14

Panko Crusted Pork Chops

Two deep fried tender chops, tonkatsu-soy sauce 14

from our sushi bar...

*choice of house salad or miso soup

Chirashi Dinner

Chef's choice of fresh fish & seafood of the day served on a bed of sushi rice 18

Sushi & Sashimi Combo Dinner

Tuna, salmon, whitefish, & krabstick sashimi combined w/ chef's choice of nigiri sushi & a California roll 19

Sashimi Dinner

Fresh cuts of Tuna, yellowtail, salmon, whitefish, octopus, steamed shrimp & krabstick 20

Buddha's Party Boat

An eclectic sushi cruise for **four** including rolls, hand rolls, nigiri sushi & sashimi.

"The Holy Ship Load of Sushi!" 70

noodles

Tokyo Stir Fry

Udon noodles, stir fried mixed veggies, sweet & tangy stir fry sauce (choice of chicken, beef or shrimp) 12

Udon Tempura

Dashi broth, udon noodles, tempura shrimp & veggies 12

Pho Bo Vietnamese

Beef broth, rice noodles, rare sliced beef, meatballs, fresh Vietnamese herbs, hoisin, Sriracha sauce 10

