

# Sushi Alive!

## Asian Bistro & Raw Bar

### Appetizers

#### From our Kitchen

##### Edamame

Steamed soybean pods, light kosher salt 5

##### Gyoza

Fried Japanese pork dumplings,  
sesame-soy dipping sauce 8

##### T-N-T Mussels

Wasabi Japanese mayonnaise sauce, wasabi tobiko 10

##### Stuffed Mushroom Caps

Fried tempura mushroom with spicy tuna center, garlic-  
teriyaki sauce 10

##### Krab & Mint Rangoon

Cream cheese, krabstick, mint, Thai-chili sauce 8

##### Far East Chicken Wings

Fried wings with scallions & tossed in sweet n' spicy,  
cream lime-chili sauce 9

##### Eggrolls Home-style

Pork, shitake, carrots, onions, sweet Thai chili sauce 8

##### Panko Crusted Crab Cakes

Blue crab claw, crawfish salad mix,  
dynamite butter, & paprika aioli sauce 13

##### JUMBO Shrimp Cocktail

Classic shrimp cocktail, wasabi infused cocktail sauce 9

##### 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 12

##### Tempura Appetizer

Shrimp, vegetable tempura, ginger-tempura sauce 10

#### From our Sushi Bar

##### Hi - Five (w/ rice)

Tuna, salmon, whitefish, shrimp & krabstick nigiri 10

**Sashimi - tini** (no rice) Tuna, salmon  
& whitefish sashimi 12

##### Maui Poké

Ahi Tuna, macadamia nuts, pineapple, scallions & smelt  
roe. Poké sauce w/ crispy wonton chips 12

##### Tuna Tataki

Sesame-seared tuna, raw center,  
tangy citrus Ponzu sauce 14

##### Hamachi Kama

Deep fried Yellowtail collar, drizzled  
w/ spicy garlic-teriyaki sauce 12

### SOUPS

##### Miso

Soybean broth, tofu, wakame seaweed 3

##### Saigon Won-ton

Signature broth, pork & shrimp dumpling, fried  
onions 6

##### Kickin' Kani Chowder

Seafood stock, crab claw meat, corn,  
Shitake, sesame oil drizzle 6

##### Spicy Seafood

Seafood broth, mixed seafood, chili sesame oil,  
spinach 10

### salads

##### House Salad

Ice burgh lettuce, cucumber, tomatoes, carrots,  
house ginger dressing 4

##### Wakame & Mango

Seaweed salad, mango strips, carrots, daikon 8

##### Ika Sansai

Ginger marinated cuttlefish, carrots, daikon 9

##### Sunomono

Cucumber, carrots, daikon, krabstick, shrimp,  
conch & octopus, rice-wine vinaigrette 10

##### Spicy Tuna & Avocado

Spring mix, ice burgh lettuce, scallions, tomatoes,  
cucumbers, carrots, house ginger dressing 13

##### Popeye's Salad

Seared salmon, crispy onions, sliced almonds,  
strawberries, raspberry vinaigrette 12

### oysters

- freshly shucked on the half shell -  
(Coast Atlantic)

**HALF DOZEN** 11

**FULL DOZEN** 17

#### \*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)

## From our Kitchen

### Teriyaki Dinner

Served with stir-fried veggies in house teriyaki sauce  
choice of: *Chicken or sirloin* 15 • *Salmon or shrimp* 17

### Seafood Tempura Dinner

Lightly fried tempura veggies, shrimp, scallops,  
ginger-tempura sauce 18

### Seared Ahi Tuna Dinner

Sashimi grade tuna, seared ring, raw-red center, seven-  
spice, cinnamon, miso-garlic sauce 21

### Scallop Flambé Dinner

Fresh jumbo sea scallops sautéed in lemon-butter,  
paprika aioli sauce 21

### Grilled Lobster Tail

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

### New York Strip

10 oz. USDA Choice center-cut sirloin, seven-spice  
seasoning, shitake-teriyaki glaze 21

### Emperor's Filet Mignon

8 oz. USDA Choice center-cut tenderloin, seven-spice  
seasoning, shitake-teriyaki glaze 23

### Short Ribs Korean Style

Grilled beef short ribs in sweet n' spicy bar-b-que sauce,  
house pickled kimchee side 16

### Panko Crusted Pork Chops

Two tender chops, deep-fried in Japanese bread crumbs  
& seven-spiced seasoning, tonkatsu-soy sauce 15

## 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 22

### Sushi & Sashimi Combo Dinner

Tuna, salmon, whitefish, & krabstick sashimi combined w/  
chef's choice of nigiri sushi & a California roll 24

### Sashimi Dinner

Fresh cuts of Tuna, yellowtail, salmon, whitefish, octopus,  
steamed shrimp & krabstick 26

### Buddha's Party Boat

An eclectic sushi cruise for **four** including rolls, hand rolls,  
nigiri sushi & sashimi. **"The Holy Ship Load of Sushi!"** 75

- Full Sushi menu available •

# noodles

### Tokyo Stir Fry

Udon noodles, stir fried mixed veggies, sweet &  
tangy stir fry sauce

Choice of: *Chicken or Sirloin* 14 • *Shrimp* 16

### Udon Noodle Soup with Tempura

Udon noodles in seafood broth, side of tempura  
shrimp & veggies 14

### Pho Bo Vietnamese Noodle Soup

Beef broth, rice noodles, rare sliced beef,  
meatballs, fresh Vietnamese herbs, hoisin, Sriracha  
sauce 12

# desserts

### Japanese Ice Cream

(choice of *Green Tea* or *Red Bean*) 6

### 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 center 10

### 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 8

### Fried Banana Split Sundae

Bananas wrapped in crispy spring roll skins, vanilla  
ice cream, chocolate syrup & sweet condensed  
milk drizzle 9

### Crème Brûlée

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

### Key Lime Pie

Pure key lime juice, condensed milk custard with  
a graham cracker crust 9

### Chocolate Ganache Cake

Moist chocolate cake with a warm,  
creamy chocolate Ganache center & a scoop  
of vanilla ice cream 12

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

**Thank you & Enjoy!**

Cuisine with Life...Sushi with Attitude!