

# Sushi Alive!

## Asian Bistro & Raw Bar

### APPETIZERS

#### FROM OUR KITCHEN

**Edamame \$5**

Steamed soybean pods, light kosher salt

**Gyoza \$8**

Fried Japanese pork dumplings, sesame-soy dipping sauce

**T-N-T Mussels \$12**

Baked green mussels, wasabi-Japanese mayonnaise sauce, wasabi tobiko, smelt roe, scallions, and sesame seeds

**Stuffed Mushroom Caps \$12**

Tempura mushrooms with spicy tuna filling, garlic teriyaki sauce

**Krab & Mint Rangoon \$8**

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

**Far East Chicken Wings \$9**

Fried wings with creamy lime-chili sauce, scallions and sesame seeds

**Eggrolls Home-style \$8**

Pork, shiitake, carrots, onions, sweet Thai-chili sauce

**Panko Crusted Crab Cakes \$13**

Blue crab claw, crawfish salad mix, dynamite butter, and paprika aioli

**Shrimp Cocktail \$8**

Jumbo shrimp, wasabi-infused cocktail sauce

**Singapore Lettuce Wraps \$12**

Diced chicken, shiitake mushrooms, water chestnuts, sweet soy vinegar sauce, hot mustard

**Negimaki \$13**

Asparagus, shiitake mushrooms, carrots, scallions, crispy onions, wrapped in braised sirloin with teriyaki glaze

**Tempura Appetizer \$10**

Shrimp and vegetable tempura, ginger-tempura sauce

#### FROM OUR SUSHI BAR

**Hi-Five (with rice) \$12**

Tuna, salmon, whitefish, shrimp, and krabstick nigiri

**Sashimi-tini (no rice) \$15**

Tuna, salmon, and whitefish sashimi

**Maui Poké \$14**

Ahi tuna, macadamia nuts, pineapple, scallions, smelt roe, poké sauce with crispy wonton chips

**Tuna Tataki \$15**

Sesame-seared tuna, raw center, tangy citrus ponzu sauce

**Hamachi Kama \$14**

Fried yellowtail collar, drizzled with spicy garlic-teriyaki sauce

### SOUPS

**Miso \$4**

Soybean broth, scallions, tofu, wakame seaweed

**Saigon Won-ton \$6**

Signature chicken broth, pork and shrimp dumplings, and crispy onions

**Kickin' Kani Chowder \$6**

Seafood stock, crab claw meat, corn, shiitake mushrooms, sesame oil drizzle

**Spicy Seafood \$10**

Seafood broth, shrimp, scallops, white fish, krabstick, fish cake, eggs, spinach, chili sesame oil, scallions, and seven-spice seasoning

### SALADS

**House Salad \$4**

Iceberg lettuce, cucumber, tomatoes, carrots, purple cabbage, and house ginger dressing

**Wakame & Mango \$8**

Seaweed salad, mango, carrots, daikon

**Ika Sansai \$9**

Ginger-marinated cuttlefish, carrots, daikon

**Sunomono \$10**

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

**Spicy Tuna & Avocado \$14**

Spring mix, iceberg lettuce, scallions, tomatoes, cucumbers, carrots, house ginger dressing

**Popeye's Salad \$13**

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

### OYSTERS

#### FRESHLY SHUCKED ON THE HALF SHELL

HALF DOZEN \$12 - FULL DOZEN \$18

Raw oysters not available for take out service

**\*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

### FROM OUR KITCHEN

All hot entrees are served with steamed rice, stir-fried vegetables & choice of house salad or miso soup

#### **Teriyaki Dinner \$15**

Served with stir-fried veggies in house teriyaki sauce with fresh pineapple garnish.

Choice of: Chicken, Sirloin, (+\$2) Salmon or Shrimp

#### **Seafood Tempura Dinner \$18**

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

#### **Seared Ahi Tuna Dinner \$22**

6 oz. sashimi-grade tuna, seared ring, raw red center, seven-spice seasoning, cinnamon, miso-garlic sauce

#### **Scallop Flambé Dinner \$20**

Fresh jumbo sea scallops sautéed in lemon-butter with paprika aioli dipping sauce

#### **Grilled Lobster Tail M/P**

8 oz. grilled to perfection with paprika aioli and dynamite butter sauce

#### **New York Strip \$22**

10 oz. USDA choice center-cut sirloin, seven-spice seasoning, shiitake-teriyaki glaze

#### **Emperor's Filet Mignon \$24**

8 oz. USDA choice center-cut tenderloin, seven-spice seasoning, shiitake-teriyaki glaze

#### **Short Ribs Korean Style \$18**

Grilled beef short ribs in sweet n' spicy bar-b-que sauce, house pickled kimchee with pineapple slice garnish

#### **Panko Crusted Pork Chops \$17**

A tender 8 oz. chop, fried in Japanese bread crumbs, seven-spice seasoning with house barbecue sauce

### FROM OUR SUSHI BAR

Served with choice of house salad or miso soup

#### **Chirashi Dinner \$24**

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

#### **Sushi & Sashimi Combo Dinner \$25**

Tuna, salmon, whitefish, and krabstick sashimi combined with chef's choice of nigiri sushi & a California roll

#### **Sashimi Dinner \$27**

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

#### **Buddha's Party Boat \$75**

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

## NOODLES

#### **Tokyo Stir Fry \$15**

Udon noodles, stir-fried veggies, sweet n' tangy stir fry sauce

Choice of: Chicken, Sirloin, (+\$2) Shrimp

#### **Udon and Tempura Combo \$15**

Udon noodles in seafood broth paired with a side of tempura shrimp & veggies

#### **Pho Bo Vietnamese Noodle Soup \$12**

Beef broth, rice noodles, rare sliced beef, meatballs, fresh Vietnamese herbs, onions, scallions with side of hoisin & sriracha sauce

## DESSERTS

#### **Japanese Ice Cream \$6**

Choice of: Green Tea or Red Bean

#### **Tempura Ice Cream \$10**

Vanilla ice cream, pound cake, powdered sugar, whipped cream, chocolate syrup with pineapple slice garnish

#### **Chocolate Tuxedo Bomb \$10**

Chocolate ganache, white and dark chocolate mousse center, and powdered sugar

#### **Tempura Cheesecake \$10**

Fried cheesecake, whipped cream, powdered sugar, chocolate syrup

#### **Mochi Ice Cream \$8**

Vanilla, strawberry and mango ice cream balls wrapped in pounded sticky rice pastry

#### **Fried Banana Split Sundae \$10**

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

#### **Crème Brûlée \$8**

Classic French style custard, caramelized white sugar crust, sliced almonds, strawberry, and mint garnish

#### **Key Lime Pie \$8**

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

#### **Chocolate Lava Cake \$10**

Chocolate cake with warm, creamy chocolate ganache center and a scoop of vanilla ice cream

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Parties of 8 or more guests will be charged an automatic 18% gratuity

\* 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!*