

## **Lunch Special**

Served with Miso Soup or salad

### **Black Angus Flat Iron Steak Teriyaki**

Sautéed Vegetables, White Rice, Cabernet Reduction Teriyaki Sauce 18.95

### **Stuffed Crispy Chicken Breast**

Stuffed with Brie Cheese, Spinach, Mushroom and Almond.

Asian Basil Pesto Cream, Japanese slaw, and Ginger Carrot Rice 16.95

### **Crispy Breaded Pork Tender**

Japanese Coleslaw and Mashed Potato 15.95

### **Teriyaki Glazed Chicken Breast**

Sautéed Vegetables and White Rice 14.95

### **Teriyaki Glazed Salmon**

Sautéed Vegetables and White Rice 19.95

### **Sushi Platter**

Tuna, Salmon, Albacore, Shrimp Sushi (4 pcs)

with Choice of California Roll or Spicy Tuna Roll 18.95 (No Substitutions Please)

### **Sashimi Platter**

Tuna, Salmon, Albacore (6 pcs)

with Choice of California Roll or Spicy Tuna Roll 21.95 (No Substitutions Please)

### **Sushi and Sashimi Platter**

Tuna, Salmon, Albacore Slices (4 pcs) and Tuna, Salmon, Albacore, Shrimp Sushi (6 pcs)

with Choice of California Roll or Spicy Tuna Roll 27.95 (No Substitutions Please)

### **Vegetarian Sushi Platter**

Veggie Sushi (4 pcs) and a House Veggie Roll 12.95

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

## Starter

### **Edamame**

Boiled Young Soy Beans sprinkled with Sea Salt Served Warm. 4.95

### **Truffle Butter Edamame**

Boiled Young Soy Beans Tossed in Warm Truffle Butter 5.95

### **Garlic Spicy Edamame**

Boiled Young Soy Beans Sautéed in Garlic Chili Oil 6.50

### **Miso Soup**

White Miso Broth with Silken Tofu and Scallions. Side Size 2.95

White Miso Broth with Silken Tofu, Carrot, Spinach and Scallions. Full Size 5.95

### **Organic Greens**

A delicious blend of field greens, White Wine Braised Asian pears and candied walnuts with Shoyu balsamic vinaigrette. Side 3.95 Full 11.95

### **Crispy Japanese Chicken Salad**

Blend of Organic field greens, Cucumber, Carrots, Crispy angel hair, and Scallions tossed in Plum Shoyu vinaigrette 12.95

### **Popcorn Lobster Salad**

Crispy Langostino, Edamame tossed in Creamy Spicy Ponzu Vinaigrette over Mixed Greens 17.95

### **Fillet Mignon Wrapped Asparagus**

Sautéed in Garlic Butter and Topped with Citrus Ponzu and Scallion 14.95

### **Baby Lobster and Avocado Spring Rolls**

Langostino and Crab Mix, Avocado and Sun dried Tomato, Mozzarella Cheese Served with Yuzu Mango Dipping Sauce 13.95

### **Duck Confit Spring Rolls**

Shredded Duck Confit and Mixed Veggies, Served with Port Wine Reduction Chipotle Sauce 10.95

### **Osaka Crab Cake**

All American Crab Cake made with Jumbo Lump Crab and a Touch of Asian Spices. Served with Garlic Shoyu Cream Sauce and Spicy Togarashi Butter Sautéed Zucchini 16.95

### **Calamari Fritti**

Premium Calamari, Striped and Coated with Italian & Japanese Seasoning, Flash Fried and Parmesan Sprinkled. Served with Home made Jalapeño Tartar Sauce and Cocktail Sauce Layered over Coleslaw. 16.95

### **Baby Back Ribs Asian Style**

Shoyu Ginger and Plum Wine Braised Baby Back Ribs Finished on Grill with Honey Miso and Hoisin Glaze 15.99

### **Tokyo Chicken Tenders**

Wasabi Panko Crusted Broiled Chicken Tender and Japanese Slaw 9.95

### **Tempura**

Choose from Shrimp only, Shrimp & Veggie Mix, or Veggie only. Layered over Coleslaw. Served with Soy Bonito Dipping Sauce 10.95

### **Soft Shell Crab with Crispy Tomato**

Panko crusted Soft Shell Crab and tomato Served with Spicy Aioli and Ponzu. One Pc 13.95, Two pcs 21.95

From Sushi Bar

**Seared Ahi Tuna Sashimi**

Seared in Garlic pepper Served with Shoyu Garlic Vinaigrette 18.95

**Seared Albacore Sashimi**

Seared Albacore Served with Onion Chips sprinkle and Garlic Ponzu Vinaigrette 18.95

**Seared Jumbo Scallop Sashimi**

Seared in Garlic pepper Served with Shoyu Garlic Vinaigrette 20.95

**Salmon Specialty Sashimi**

Salmon Served w/ Avocado, Mango, Jalapeno Slices on Top 18.95

**Yellowtail Tataki Sashimi**

Seared in Garlic pepper Served with Jalapeño and Ume Shoyu Vinaigrette 19.95

**Salmon Sashimi Californian Style**

Flash seared in Olive Oil and Sesame Oil with Garlic Chips and ponzu 18.95

**Yellowtai Carpaccio**

Thin Slices of Yellowtail in Spicy Garlic Ponzu Vinaigrette 21.95

**Halibut Carpaccio**

Thin Slices of Halibut in Yuzu Kosho Ponzu Vinaigrette 24.95

**Specialty Nigiri Sushi Sampler**

Mango Jalapeño Salmon, Seared Tuna, Seared Albacore, Seared Yellowtail, Crispy Izumidai 18.95

**Sashimi Sampler**

Tuna, Salmon, Albacore, Yellowtail, Izumidai 16.95

**Snomono Salad**

Thin Sliced Cucumber Marinated in Sweet Japanese style pickle brine 8.95

**Seaweed Salad**

Edible Japanese Seaweed (Wakame) seasoned in Sweet, Savory and Tangy Dressing 9.95

**Sashimi Salad**

Assorted Sashimi over a bed of organic mixed greens 20.95

**Seared Ahi Tuna Salad**

Seared Ahi Tuna over a Bed of Mixed Organic Greens (5 Slices) 21.95

**Spicy Ahi Tuna Sald**

Ahi Tuna Chunks Coated in Blend of Spicy Sauce over mixed Green 21.95

**Jalapeño Popper**

Jalapeño Pepper, Cheese, Spicy Tuna Mix and Deep Fried 10.95

**Twin Peaks**

Langostino and Crab Meat Mix Wrapped in Izumidai and baked with Garlic Aioli, Sweet Eel Sauce. 15.95

**Green Mussels Stuffed Jalapeño Crab**

Jalapeño Crab Stuffed New Zealand Green Mussels Baked in Garlic Lobster Cream Sauce 10.95

**Tuna A La Tostada**

Spicy Tuna on Pan Fried Crispy Rice, Scallion, Sweet Unagi and Spicy Aioli Sauce 12.95

**Spicy Tuna and Chips**

Diced Tomatoes, Avocado, Cilantro mixed in Spicy Tuna served with Chips and Unagi Sauce 16.95

**POKI Salad or Bowl**

Mixture of assorted fish seasoned with a blend of spicy sauces over Sushi Rice or Salad  
Petite 14.95 Full 21.95

**Chirashi Don**

Assorted Sashimi Scattered over a bed of Sushi Rice 27.95

**Unagi Don**

Broiled Fresh Water Eel over a bed of Sushi Rice 24.95

**Assorted Sashimi**

Your Sushi Chef's Choice of Assorted Sashimi S (12 pcs) 35 M (18 pcs) 52 L (24 pcs) 68

## Entrée

Served with Miso Soup or salad

### **Black Angus Rib Eye Steak and Jumbo Shrimp**

Certified Angus USDA Choice Rib Eye, Wasabi Tarragon Butter, Sautéed Seasonal Veggies, Mashed Potato, Cabernet Sauvignon Reduction Teriyaki Sauce 29.95

### **Fillet Mignon Toban - Yaki**

Certified Angus Premium Tenderloin. Wasabi Tarragon Butter, Sautéed Japanese Mushrooms with Cracked Tellicherry Peppercorn and Garlic. Cabernet Sauvignon Reduction Teriyaki Sauce Served in Hot Japanese Ceramic Pot With side of Japonica Rice 34.95

### **Roasted Duck**

Asian Pomegranate Wine Reduction, Sautéed Seasonal Veggies, Mashed Potato 27.95

### **Stuffed Crispy Chicken Breast**

Stuffed with Brie Cheese, Spinach, Mushroom and Almond. Asian Basil Pesto Cream, Japanese slaw, and Ginger Carrot Rice 19.95

### **Grilled Pork Chop**

Kurobuta Pork Frenched Center Cut Chop with Black Bean Chili and Hosin Glaze. Served with Mashed Potatoes, and Sautéed Spinach in Sesame Cream 21.95

### **Teriyaki Glazed Breast of Chicken**

Served with Sautéed Seasonal Veggies and Japonica Rice 17.95

### **Salmon Glazed in Balsamic Teriyaki**

Served with Sautéed Seasonal Veggies and Japonica Rice 24.95

### **Crispy Izumidai Stuffed with Baby Lobster and Crab**

Flakey Tilapia Stuffed with Langostino and Crab Mix Served with Japanese Slaw and Ginger Carrot Rice 24.95

### **Chilean Sea Bass Bronzed with Yuzu Miso**

Served with Miso Dijon Cream, Sautéed Seasonal Vegetables, Ginger Carrot Rice 37.95

### **Sushi Platter**

Tuna, Salmon, Albacore, Yellowtail, Izumidai, Shrimp Sushi (6 pcs) Choose from California Roll or Spicy Tuna Roll 25.95 (No Substitutions Please)

### **Sashimi Platter**

Tuna, Salmon, Izumidai Slices (9 pcs) Choose from California Roll or Spicy Tuna Roll 29.95 (No Substitutions Please)

### **Sushi and Sashimi Platter**

Tuna, Salmon, Izumidai Slices and Tuna, Salmon, Albacore, Yellowtail, Izumidai, Shrimp Sushi California Roll or Spicy Tuna Roll 39.95. (No Substitutions Please)

### **Vegan Sushi Platter**

Veggie Sushi and a House Veggie Roll 19.95

## The Rolls

- Baja** Shrimp Tempura, Spicy Tuna, Cucumber, Avocado on Top. Spicy Aioli and Chili Sauce 15.95
- Baked Baby Lobster** Langostino Crab Mix on California Roll baked w/Garlic Aioli, Parmesan, Masago 16.95
- Blue Mountain** Crab Meat and Avocado, baked w/ Mozzarella, Blueberry jam, String Potatoes 14.95
- Bora Bora** Albacore, Pineapple, Cucumber, Crab Meat, Cheddar Cheese, Masago, Crispy Crunch 14.95
- Butterfly** Crab Meat and Shrimp Tempura, Tuna, Salmon, Izumidai, Shrimp, Baked Eel, Avocado on top 17.95
- Calamari Enchilada** Spicy Jalapeño Crab Mix, Cucumber, Avocado, Salmon, Marinated Calamari 17.95
- Caterpillar** Baked Eel and Cucumber, Avocado, Unagi Sauce, Sesame seeds on top 16.95
- Club** Bacon, Turkey Breast, Cheddar Cheese, Mixed Greens, Tomato, Red Onions, Crispy Onions 13.95
- Cordon Bleu** Crispy Chicken Breast, Ham, Swiss Cheese, Chives, Balsamic Reduction, Crispy Onions 14.95
- Cowboy** Rib eye Steak, Gorgonzola, Red Onion, Mixed Greens, Balsamic Reduction, Crispy Onions 15.95
- Crazy Boy** Crab Meat, Avocado and fried to a crisp. Masago, Scallion and Spicy Aioli 12.95
- Crunch Crunch** Shrimp Tempura, Crab Meat, Cucumber, and Avocado inside and Crispy Crunch on Top 14.95
- Dragon** Crab Meat, Cucumber, Avocado, and Baked Eel, Unagi Sauce, Sesame Seeds on Top 16.95
- Gold Dragon** Crab Meat, Avocado, Cucumber and Salmon on the top 16.95
- Red Dragon** Crab Meat, Avocado, Cucumber and Fresh Ahi Tuna with Tobico Caviar on the top 16.95
- Crunch Dragon** Crab Meat, Shrimp Tempura, Cucumber, Avocado, and Spicy Tuna, Crispy Crunch on Top 17.95
- French Kiss** Shrimp Tempura, Crab Meat, Salmon, Tuna, Avocado, Cream Cheese, Masago, Fried Onions 16.95
- Hawaiian** Baked Eel, Avocado, Macadamia nuts, Mango Slices and Unagi Sauce on top 16.95
- Honey Moon** Bacon, Onion, Cucumber, Macadamia Crust, String Potatoes, Spicy Aioli 14.95
- Machu Picchu** Shrimp Tempura, Cream Cheese, Cucumber, Jalapeño Spicy Crab Mix and Crunch on top 16.95
- Mango Tango** Shrimp Tempura, Cilantro, Roasted Red Bell Pepper, Mango and Unagi Sauce on Top 15.95
- Midnight Sun** Crab Meat, Cream Cheese, Avocado, Salmon, Baked w/Garlic Crab Aioli, Crispy/Raw Onions 16.95
- Mountain** Spicy Tuna, Avocado, Salmon, Baked w/Garlic Crab Aioli, Unagi Sauce, Crispy/Raw Onions 17.95
- Philadelphia** Salmon, Cream Cheese, Cucumber and Avocado 12.95
- Rainbow** Crab Meat, Cucumber, and Tuna, Salmon, Avocado, Shrimp, Albacore, Izumidai on top 16.95
- Fire Cracker** Spicy Tuna, Cucumber, and Avocado, Fresh Tuna and Spicy Aioli on top 16.95
- Soft Shell Crab** Crispy Soft Shell Crab, Cucumber, Avocado, and Radish Sprouts, Unagi Sauce, Masago 16.95
- Tiger** Shrimp Tempura, Crab Meat, Avocado, Cucumber, and Sushi Shrimps, Spicy Aioli on top 15.95
- Tuscan** Roasted Asparagus, Sun Dried Tomatoes, Pine Nuts, Goat Cheese, and Balsamic Reduction on top 14.95
- Vegas** Crispy Salmon, Crab Meat, Avocado, Cucumber, Crispy Onion, Unagi Sauce on top 15.95
- Ya Ya** Spicy Yellowtail, Cucumber, Cilantro and Albacore, Jalapeño Slices, Ponzu, Chili Sauce on Top 17.95
- Baked Scallop** Bay Scallop on California Roll baked w/Garlic Aioli, Parmesan, Masago 16.95
- Cucumber Special** Yellowtail, Tuna, Salmon, Crab Meat, Avocado, Gobo, Sprout, Masago in Cucumber 18.95
- Kelly Roll** Avocado, Tuna Deepfried Jalapeno rolled in Soy Paper, Spicy Mayo and Chili Sauce 15.95
- Marsha Roll** Spicy Yellowtail, Cucumber and Tuna, Mango and Jalapeno on Top and Ponzu 16.95
- Yorlinda Roll** Jalapeno Crab, Shrimp Temp, Cuc, Avo and Garlic Seared Tuna, Salmon On Top with Crunch. 17.95
- Tres Amigo Hand Roll** Tuna, Salmon, Yellowtail, Masago, Scallion Rolled in Cone Shape 11.95
- Jose's Special Hand Roll** Crab, Avo, Cuc, Crab, Shrimp Temp, Cream Cheese, Tuna, Crunch on Soy Paper 13.95

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\*Rolls may include sesame seeds and/or fish Eggs. Some sauces may not be listed. If you have allergies, please notify your server.



Bar	Table	To go

www.myfishinabottle.com

CLASSIC	SUSHI	SASHIMI
Tuna (Maguro)	7.50	17.95
Fatty Tuna (Toro)	M.P.	M.P.
Salmon (Sa-ke)	7.50	17.95
Albacore (Shiro Maguro)	7.50	17.95
Izumi Dai (Tilapia)	6.50	15.95
Halibut (Hirame)	8.95	22.95
Ono (Escolar)	7.50	17.95
Yellowtail (Hamachi)	7.95	18.95
Fresh Water Eel (Unagi)	8.50	19.95
Mackerel (Saba)	6.95	16.95
Octopus (Tako)	8.50	19.95
Oyster (Kaki)	7.95	N/A
Bay Scallop (Hota-te)	6.95	N/A
Shrimp (Ebi)	6.50	N/A
Smelt Egg (Masago)	7.50	N/A
Salmon Egg (Ikura)	7.95	N/A
Sweet Shrimp(Ama Ebi)	14.95	N/A
Surf Clam (Hokigai)	6.95	16.95
Egg Custard (Tamago)	5.95	14.95
Calamari (Ika)	6.95	17.95
Spanish Mackerel (Aji)	M.P.	M.P.
Sea Urchin (Uni)	M.P.	M.P.
SPECIALTY	SUSHI	SASHIMI
Seared Ahi Tuna	7.95	18.95
Seared Albacore	7.95	18.95
Jumbo Scallop, Seared	8.95	20.95
Salmon,Avo,Mango,Jalape	7.95	18.95
Yellowtail, Tataki Jalapeno	8.50	19.95
Ponzu Salmon, Onions	7.95	18.95
FROM SUSHI BAR		
Salmon Sashimi Cal Style		18.95
Yellowtail Carpaccio		21.95
Halibut Carpaccio		24.95
Specialty Sushi Sampler (5 pcs Assorted)		18.95
Sashimi Sampler (5 pcs of Assorted)		16.95
Snomono Salad		8.95
Seaweed Salad		9.95
Sashimi Salad		20.95
Seared Ahi Tuna Salad		21.95
Spicy Ahi Tuna Sald		21.95
Jalapeño Poppers		10.95
Twin Peaks		15.95
Green Mussels with Jalapeño Crab Stuffed		10.95
Tuna A La Tostada		12.95
Spicy Tuna and Chips		16.05
POKI Salad or Bowl		21.95
Chirashi Don		27.95
Unagi Don		24.95
Quail Egg Shooter		6.95
Oyster Shooter		8.95
Shrimp Boat		9.95
Broiled Yellowtail Collar		10.95
Pair of Quail Eggs on top of your sushi		1.50
Assorted Sashimi S(12) M(18) L(24)	35.00	52.00 68.00

CLASSIC ROLL	CUT ROLL	HAND ROLL
Tuna Roll	8.95	7.95
Spicy Tuna Roll	9.95	8.95
Salmon Roll	8.95	7.95
Spicy Salmon Roll	9.50	8.50
Yellowtail Roll	9.50	8.50
Spicy Yellowtail Roll	9.95	8.95
Albacore Roll	8.95	7.95
Spicy Albacore Roll	9.50	8.50
Scallop Roll	8.95	7.95
Spicy Scallop Roll	9.50	8.50
Ebi Shrimp Roll	8.95	7.95
Spicy Ebi Shrimp Roll	9.50	8.50
Eel Cucumber Roll	9.95	8.95
California Roll	8.95	7.95
Avocado Roll	7.50	6.50
Cucumber Roll	6.50	5.50
Veggie Roll	8.50	7.50
Salmon Skin Roll	8.95	7.95
SPECIALTY ROLL		
Baja	15.95	
Baked Baby Lobster	16.95	
Blue Mountain	14.95	
Bora Bora	14.95	
Butterfly	17.95	
Calamari Enchilada	17.95	
Caterpillar	16.95	
Club	13.95	
Cordon Bleu	14.95	
Cowboy	15.95	
Crazy Boy	12.95	
Crunch Crunch	14.95	9.95
Dragon Roll	16.95	
Gold Dragon	16.95	
Red Dragon	16.95	
Crunch Dragon	17.95	
French Kiss	16.95	
Hawaiian	16.95	
Honey Moon	14.95	
Machu Picchu	16.95	
Mango Tango	15.95	
Mid Night Sun	16.95	
Mountain	17.95	
Philadelphia	12.95	9.50
Rainbow	16.95	
Fire Cracker	16.95	
Soft Shell Crab	16.95	13.95
Tiger	15.95	
Tuscan	14.95	
Vegas	15.95	
Ya Ya	17.95	
Baked Scallop Roll	16.95	
Cucumber Special	18.95	
Kelly Roll	15.95	
Marsha Roll	16.95	
Yorlinda Roll	17.95	
Tres Amigo Hand Roll	N/A	11.95
Jose Special Hand Roll	N/A	13.95