Lunch Special

Served with Miso Soup or salad

Black Angus Flat Iron Steak Teriyaki

Sautéed Vegetables, White Rice, Cabernet Reduction Teriyaki Sauce20.99

Stuffed Crispy Chicken Breast

Stuffed with Brie Cheese, Spinach, Mushroom and Almond.

Asian Basil Pesto Cream, Japanese slaw, and Ginger Carrot Rice 18.99

Crispy Breaded Pork Tender

Japanese Coleslaw and Mashed Potato 17.99

Teriyaki Glazed Chicken Breast

Sautéed Vegetables and White Rice 16.99

Teriyaki Glazed Salmon

Sautéed Vegetables and White Rice 21.99

Sushi Platter

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

with Choice of California Roll or Spicy Tuna Roll 21.99 (No Substitutions Please)

Sashimi Platter

Tuna, Salmon, Albacore (6 pcs)

with Choice of California Roll or Spicy Tuna Roll 24.99 (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 31.99 (No Substitutions Please)

Vegetarian Sushi Platter

Veggie Sushi (4 pcs) and a House Veggie Roll 15.99

*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. 5.99

Truffle Butter Edamame
Boiled Young Soy Beans Tossed in Warm Truffle Butter 6.99

Garlic Spicy Edamame
Boiled Young Soy Beans Sautéed in Garlic Chili Oil 7.50

Miso Soup
White Miso Broth with Silken Tofu and Scallions. Side Size 3.99
White Miso Broth with Silken Tofu, Carrot, Spinach and Scallions. Full Size 6.99

Organic Greens
A delicious blend of field greens, White Wine Braised Asian pears and candied walnuts
with Shoyu balsamic vinaigrette. Side 5.95 Full 14.99

Crispy Japanese Chicken Salad
Blend of Organic field greens, Cucumber, Carrots, Crispy angel hair,
and Scallions tossed in Plum Shoyu vinaigrette 15.99

Popcorn Lobster Salad
Crispy Langostino, Edamame tossed in Creamy Spicy Ponzu Vinagrette over Mixed Greens 20.99

Fillet Mignon Wrapped Asparagus
Sautéed in Garlic Butter and Topped with Citrus Ponzu and Scallion 17.99

Baby Lobster and Avocado Spring Rolls
Langostino and Crab Mix, Avocado and Sun dried Tomato, Mozzarella Cheese
Served with Yuzu Mango Dipping Sauce 16.99

Duck Confit Spring Rolls
Shredded Duck Confit and Mixed Veggies, Served with Port Wine Reduction Chipotle Sauce 12.99

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 18.99

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.19.99

Baby Back Ribs Asian Style
Shoyu Ginger and Plum Wine Braised Baby Back Ribs Finished on Grill with Honey Miso and Hoisin Glaze 16.99

Tokyo Chicken Tenders
Wasabi Panko Crusted Broiled Chicken Tender and Japanese Slaw 12.99

Tempura
Choose from Shrimp only, Shrimp & Veggie Mix, or Veggie only. Layered over Coleslaw.
Served with Soy Bonito Dipping Sauce 13.99

Soft Shell Crab with Crispy Tomato
Panko crusted Soft Shell Crab and tomato Served with Spicy Aioli and Ponzu. One Pc15.99, Two pcs 26.99

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 33.99

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 38.99

Roasted Duck

Asian Pomegranate Wine Reduction, Sautéed Seasonal Veggies, Mashed Potato 31.99

Stuffed Crispy Chicken Breast

Stuffed with Brie Cheese, Spinach, Mushroom and Almond. Asian Basil Pesto Cream, Japanese slaw, and Ginger Carrot Rice 22.99

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 24.99

Teriyaki Glazed Breast of Chicken

Served with Sautéed Seasonal Veggies and Japonica Rice 19.99

Salmon Glazed in Balsamic Teriyaki

Served with Sautéed Seasonal Veggies and Japonica Rice 28.99

Crispy Izumidai Stuffed with Baby Lobster and Crab

Flakey Tilapia Stuffed with Langostino and Crab Mix Served with Japanese Slaw and Ginger Carrot Rice 28.99

Chilean Sea Bass Bronzed with Yuzu Miso

Served with Miso Dijon Cream, Sautéed Seasonal Vegetables, Ginger Carrot Rice 42.99

Sushi Platter

Tuna, Salmon, Albacore, Yellowtail, Izumidai, Shrimp Sushi (6 pcs)
Choose from California Roll or Spicy Tuna Roll 29.99 (No Substitutions Please)

Sashimi Platter

Tuna, Salmon, Izumidai Slices (9 pcs)
Choose from California Roll or Spicy Tuna Roll 34.99 (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 45.99. (No Substitutions Please)

Vegan Sushi Platter

Veggie Sushi and a House Veggie Roll 24.99

From Sushi Bar

Seared Ahi Tuna Sashimi
Seared in Garlic pepper Served with Shoyu Garlic Vinaigrette 23.99

Seared Albacore Sashimi
Seared Albacore Served with Onion Chips sprinkle and Garlic Ponzu Vinaigrette 23.99

Seared Jumbo Scallop Sashimi
Seared in Garlic pepper Served with Shoyu Garlic Vinaigrette 25.99

Salmon Specialty Sashimi
Salmon Served w/ Avocado, Mango, Jalapeno Slices on Top 23.99

Yellowtail Tataki Sashimi
Seared in Garlic pepper Served with Jalapeño and Ume Shoyu Vinaigrette 24.99

Salmon Sashimi Californian Style
Flash seared in Olive Oil and Sesame Oil with Garlic Chips and ponzu 24.99

Yellowtai Carpaccio
Thin Slices of Yellowtail in Spicy Garlic Ponzu Vinaigrette 25.99

Halibut Carpaccio
Thin Slices of Halibut in Yuzu Kosho Ponzu Vinaigrette 29.99

Specialty Nigiri Sushi Sampler
Mango Jalapeño Salmon, Seared Tuna, Seared Albacore, Seared Yellowtail, Crispy Izumidai 22.99

Sashimi Sampler
Tuna, Salmon, Albacore, Yellowtail, Izumidai 19.99

Snomono Salad
Thin Sliced Cucumber Marinated in Sweet Japanese style pickle brine 11.99

Seaweed Salad
Edible Japanese Seaweed (Wakame) seasoned in Sweet,Savory and Tangy Dressing 12.99

Sashimi Salad
Assorted Sashimi over a bed of organic mixed greens 25.99

Seared Ahi Tuna Salad
Seared Ahi Tuna over a Bed of Mixed Organic Greens (5 Slices) 26.99

Spicy Ahi Tuna Sald
Ahi Tuna Chunks Coated in Blend of Spicy Sauce over mixed Green 25.99

Jalapeño Popper
Jalapeño Pepper, Cheese, Spicy Tuna Mix and Deep Fried 13.99

Twin Peaks
Langostino and Crab Meat Mix Wrapped in Izumidai and baked with Garlic Aioli, Sweet Eel Sauce.19.99

Green Mussels Stuffed Jalapeño Crab
Jalapeño Crab Stuffed New Zealand Green Mussels Baked in Garlic Lobster Cream Sauce 13.99

Tuna A La Tostada
Spicy Tuna on Pan Fried Crispy Rice, Scallion, Sweet Unagi and Spicy Aioli Sauce 16.99

Spicy Tuna and Chips
Diced Tomatoes, Avocado, Cilantro mixed in Spicy Tuna served with Chips and Unagi Sauce 20.99

POKI Salad or Bowl
Mixture of assorted fish seasoned with a blend of spicy sauces over Sushi Rice or Salad
Petite 18.99 Full 26.99

Chirashi Don
Assorted Sashimi Scattered over a bed of Sushi Rice 31.99

Unagi Don
Broiled Fresh Water Eel over a bed of Sushi Rice 28.99

Assorted Sashimi
Your Sushi Chef's Choice of Assorted Sashimi **S** (12 pcs) 38 **M** (18 pcs) 56 **L** (24 pcs) 72

The Rolls

Baja Shrimp Tempura, Spicy Tuna, Cucumber, Avocado on Top. Spicy Aioli and Chili Sauce 17.99

Baked Baby Lobster Langostino Crab Mix on California Roll baked w/Garlic Aioli, Parmesan, Masago 18.99

Blue Mountain Crab Meat and Avocado, baked w/ Mozzarella, Blueberry jam, String Potatoes 16.99

Bora Bora Albacore, Pineapple, Cucumber, Crab Meat, Cheddar Cheese, Masago, Crispy Crunch 16.99

Butterfly Crab Meat and Shrimp Tempura, Tuna, Salmon, Izumidai, Shrimp, Baked Eel, Avocado on top 19.99

Calamari Enchilada Spicy Jalapeño Crab Mix, Cucumber, Avocado, Salmon, Marinated Calamari 19.99

Caterpillar Baked Eel and Cucumber, Avocado, Unagi Sauce, Sesame seeds on top 18.99

Club Bacon, Turkey Breast, Cheddar Cheese, Mixed Greens, Tomato, Red Onions, Crispy Onions 15.99

Cordon Bleu Crispy Chicken Breast, Ham, Swiss Cheese, Chives, Balsamic Reduction, Crispy Onions 16.99

Cowboy Rib eye Steak, Gorgonzola, Red Onion, Mixed Greens, Balsamic Reduction, Crispy Onions 17.99

Crazy Boy Crab Meat, Avocado and fried to a crisp. Masago, Scallion and Spicy Aioli 14.99

Crunch Crunch Shrimp Tempura, Crab Meat, Cucumber, and Avocado inside and Crispy Crunch on Top 16.99

Dragon Crab Meat, Cucumber, Avocado, and Baked Eel, Unagi Sauce, Sesame Seeds on Top 18.99

Gold Dragon Crab Meat, Avocado, Cucumber and Salmon on the top 18.99

Red Dragon Crab Meat, Avocado, Cucumber and Fresh Ahi Tuna with Tobico Caviar on the top 18.99

Crunch Dragon Crab Meat, Shrimp Tempura, Cucumber, Avocado, and Spicy Tuna, Crispy Crunch on Top 19.99

French Kiss Shrimp Tempura, Crab Meat, Salmon, Tuna, Avocado, Cream Cheese, Masago, Fried Onions 18.99

Hawaiian Baked Eel, Avocado, Macadamia nuts, Mango Slices and Unagi Sauce on top 18.99

Honey Moon Bacon, Onion, Cucumber, Macadamia Crust, String Potatoes, Spicy Aioli 16.99

Machu Picchu Shrimp Tempura, Cream Cheese, Cucumber, Jalapeño Spicy Crab Mix and Crunch on top 18.99

Mango Tango Shrimp Tempura, Cilantro, Roasted Red Bell Pepper, Mango and Unagi Sauce on Top 17.99

Midnight Sun Crab Meat, Cream Cheese, Avocado, Salmon, Baked w/Garlic Crab Aioli, Crispy/Raw Onions 18.99

Mountain Spicy Tuna, Avocado, Salmon, Baked w/Garlic Crab Aioli, Unagi Sauce, Crispy/Raw Onions 19.99

Philadelphia Salmon, Cream Cheese, Cucumber and Avocado 14.99

Rainbow Crab Meat, Cucumber, and Tuna, Salmon, Avocado, Shrimp, Albacore, Izumidai on top 18.99

Fire Cracker Spicy Tuna, Cucumber, and Avocado, Fresh Tuna and Spicy Aioli on top 18.99

Soft Shell Crab Crispy Soft Shell Crab, Cucumber, Avocado, and Radish Sprouts, Unagi Sauce, Masago 18.99

Tiger Shrimp Tempura, Crab Meat, Avocado, Cucumber, and Sushi Shrimps, Spicy Aioli on top 17.99

Tuscan Roasted Asparagus, Sun Dried Tomatoes, Pine Nuts, Goat Cheese, and Balsamic Reduction on top 16.99

Vegas Crispy Salmon, Crab Meat, Avocado, Cucumber, Crispy Onion, Unagi Sauce on top 17.99

Ya Ya Spicy Yellowtail, Cucumber, Cilantro and Albacore, Jalapeño Slices, Ponzu, Chili Sauce on Top 19.99

Baked Scallop Bay Scallop on California Roll baked w/Garlic Aioli, Parmesan, Masago 18.99

Cucumber Special Yellowtail, Tuna, Salmon, Crab Meat, Avocado, Gobo,Sprout, Masago in Cucumber 20.99

Kelly Roll Avocado, Tuna Deepfried Jalapeno rolled in Soy Paper, Spicy Mayo and Chili Sauce 17.99

Marsha Roll Spicy Yellowtail, Cucumber and Tuna, Mango and Jalapeno on Top and Ponzu 18.99

Yorlinda Roll Jalapeno Crab, Shrimp Temp, Cuc, Avo and Garlic Seared Tuna, Salmon On Top with Crunch. 19.99

Tres Amigo Hand Roll Tuna, Salmon, Yellowtail, Masago, Scallion Rolled in Cone Shape 13.99

Jose's Special Hand Roll Crab, Avo, Cuc, Crab, Srimp Tem,Cream Cheese, Tuna, Crunch on Soy Paper 15.99

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

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

Fish in a Bottle
Sushi & Grill

Bar	Table	To go

www.myfishinabottle.com

CLASSIC	SUSHI		SASHIMI	
Tuna (Maguro)	8.00		19.99	
Fatty Tuna (Toro)	M.P.		M.P.	
Salmon (Sa-ke)	8.00		19.99	
Albacore (Shiro Maguro)	8.00		19.99	
Izumi Dai (Tilapia)	7.00		17.99	
Halibut (Hirame)	9.50		24.99	
Ono (Escolar)	8.00		19.99	
Yellowtail (Hamachi)	8.50		20.99	
Fresh Water Eel (Unagi)	9.00		21.99	
Mackerel (Saba)	7.50		18.99	
Octopus (Tako)	9.00		21.99	
Oyster (Kaki)	8.50		N/A	
Bay Scallop (Hota-te)	7.50		N/A	
Shrimp (Ebi)	7.00		N/A	
Smelt Egg (Masago)	8.00		N/A	
Salmon Egg (Ikura)	8.50		N/A	
Sweet Shrimp(Ama Ebi)	17.50		N/A	
Surf Clam (Hokigai)	7.50		18.99	
Egg Custard (Tamago)	6.50		16.99	
Calamari (Ika)	7.50		19.99	
Spanish Mackerel (Aji)	M.P.		M.P.	
Sea Urchin (Uni)	M.P.		M.P.	
SPECIALTY	**SUSHI**		**SASHIMI**	
Seared Ahi Tuna	8.99		21.99	
Seared Albacore	8.99		21.99	
Jumbo Scallop, Seared	9.99		23.99	
Salmon,Avo,Mango,Jalape	8.99		21.99	
Yellowtail, Tataki Jalapeno	9.50		22.99	
Ponzu Salmon, Onions	8.99		21.99	
FROM SUSHI BAR				
Salmon Sashimi Cal Style			24.99	
Yellowtail Carpaccio			25.99	
Halibut Carpaccio			29.99	
Specialty Sushi Sampler (5 pcs Assorted)			22.99	
Sashimi Sampler (5 pcs of Assorted)			19.99	
Snomono Salad			11.99	
Seaweed Salad			12.99	
Sashimi Salad			25.99	
Seared Ahi Tuna Salad			26.99	
Spicy Ahi Tuna Sald			25.99	
Jalapeño Poppers			13.99	
Twin Peaks			19.99	
Green Mussels withJalapeño Crab Stuffed			13.99	
Tuna A La Tostada			16.99	
Spicy Tuna and Chips			20.99	
POKI Salad or Bowl			26.99	
Chirashi Don			31.99	
Unagi Don			28.99	
Quail Egg Shooter			8.99	
Oyster Shooter			10.99	
Shrimp Boat			11.99	
Broiled Yellowtail Collar			14.99	
Pair of Quail Eggs on top of your sushi			2.50	
Assorted Sashimi S(12) M(18) L(24)		38.00	56.00	72.00

CLASSIC ROLL	CUT ROLL		HAND ROLL	
Tuna Roll	10.50		9.50	
Spicy Tuna Roll	12.50		11.50	
Salmon Roll	10.50		9.50	
Spicy Salmon Roll	13.50		12.50	
Yellowtail Roll	11.00		10.00	
Spicy Yellowtail Roll	13.50		12.50	
Albacore Roll	10.50		9.50	
Spicy Albacore Roll	12.50		12.50	
Scallop Roll	10.50		9.50	
Spicy Scallop Roll	12.50		11.50	
Ebi Shrimp Roll	10.50		9.50	
Spicy Ebi Shrimp Roll	12.50		11.50	
Eel Cucumber Roll	11.50		10.50	
California Roll	10.50		9.50	
Avocado Roll	9.00		8.00	
Cucumber Roll	8.00		7.00	
Veggie Roll	10.00		9.00	
Salmon Skin Roll	12.50		11.50	
SPECIALTY ROLL				
Baja	17.99			
Baked Baby Lobster	18.99			
Blue Mountain	16.99			
Bora Bora	16.99			
Butterfly	19.99			
Calamari Enchilada	19.99			
Caterpillar	18.99			
Club	15.99			
Cordon Bleu	16.99			
Cowboy	17.99			
Crazy Boy	14.99			
Crunch Crunch	16.99		11.99	
Dragon Roll	18.99			
Gold Dragon	18.99			
Red Dragon	18.99			
Crunch Dragon	19.99			
French Kiss	18.99			
Hawaiian	18.99			
Honey Moon	16.99			
Machu Picchu	18.99			
Mango Tango	17.99			
Mid Night Sun	18.99			
Mountain	19.99			
Philadelphia	14.99		11.99	
Rainbow	18.99			
Fire Cracker	18.99			
Soft Shell Crab	18.99		15.99	
Tiger	17.99			
Tuscan	16.99			
Vegas	17.99			
Ya Ya	19.99			
Baked Scllop Roll	18.99			
Cucumber Special	20.99			
Kelly Roll	17.99			
Marsha Roll	18.99			
Yorlinda Roll	19.99			
Tres Amigo Hand Roll	N/A		13.99	
Jose Special Hand Roll	N/A		15.99	