

STARTERS



- ✓ **Steamed Sushi Rice** 1.5
- Temaki Cone** - Chefs choice 3.95
- ✓ **Wakame Salad** - Delicious & healthy 3.95
- ✓ **Spiced Edamame Beans** - with lime & cilantro 4.5
- 🌐 **Albacore Tuna Tataki for Two** 12.5
- Miso Soup** - Classic Japanese broth. Perfect accompaniment to sushi 2.5
- ✓ **Sumo Rice Bowl** - with avocado, green onion, sesame seeds & steak sauce 3.95

FUTOMAKI

- 🌐 **Victoria Roll** - Chopped sockeye, tempura flakes, avocado, cucumber, green onion & chili mayo 7.95
- ✓ **Vegetarian Roll** - Shiitake, red onion confit, crispy onion, cucumber & wafu sauce 4.75
- 🌐 **The Decadent** - Spicy sockeye, cranberry onion confit, tempura flakes, cream cheese, avocado & organic greens 7.95
- Butterfly Roll** - Tokyo sauce, crispy fried onion, cucumber & organic greens, topped with butterfly shrimp 8.5
- Dynamite Roll** - Coconut shrimp tempura, dragon sauce, tamago & avocado topped with seasoned capelin roe 6.95

Lunch Bento Box

Served Monday - Friday until - 5pm

Chicken Teriyaki 11.5 or Shrimp Gyoza 10.5

SPECIALTIES

- 🌐 **Tempura Philly Roll** - Albacore, ginger, cream cheese, green onion, avocado, black sesame, in a light tempura batter, served with maiko sauce 10
- Dragon Volcano** - 8 piece hosomaki, smoked salmon, chopped scallops, with king crab, flamed broiled spicy mayo, topped with tobiko, toasted sesame & green onions 14.5
- Bateira** - Pressed unagi on crispy onions, glazed with our special dragon sauce on sushi rice 8.95

***Organic brown sushi rice available**

URAMAKI

- California Roll** - Alaskan king crab, avocado, cucumber, California lime sauce, spicy mayo & sesame seeds 6.95
- 🌐 **Spicy Tuna Roll** - Butter & sake glazed scallion, wassabi, tobiko, California lime sauce topped with our secret hot sauce & tobiko 9.5
- Mango Unagi Roll** - Unagi, cucumber sticks, king crab, topped with black & white sesame seeds & mango purée 9.5
- ✓ **Deluxe Asparagus Roll** - Blanched asparagus, sun dried tomato tapanade, cucumber, cream cheese, topped with roasted red pepper & Japanese peppers 8.5
- Tsunami Roll** - Flaky tempura tai, crisp cucumber topped with ahi tuna, togarashi spice with fresh lime 8.95
- Rainbow Roll** - Alaskan king crab roll topped with Sockeye, ebi, red snapper, ahi, avocado 11
- ✓ **Avocado Roll** - Avocado, Tokyo sauce & tempura flakes 3.75

Beverage

- Sapporo Premium 6.50 (341mL) Kirin Ichiban 6.50 (341mL)
- Yoshi, Junmai Ginjo, Premium Japanese Organic Sake, Japan 27 (300mL)
- Gekkeikan, Zipang, Junmai, Premium Japanese Sparkling Sake, Japan 15 (250mL)
- Zuiyo, Junmai-Sake, Japan 22 (300mL)
- Toshimori Shuzo Co., Bizen, Junmai Ginjo, Japan 24 (300mL)
- Momokawa, "g", Joy, Junmai Ginjo Genshu, Sake, Oregon, USA 2oz. pour 9
- Premium Plum Wine Umé 2oz. pour 6.5



Gift Certificates
give the gift of good taste

7 days a week

MAY WE SUGGEST A COCKTAIL



Little Miss Tokyo Martini
or
Dragon Juice Cocktail

NIGIRI 1 piece

- 🌐 **Sockeye Salmon** 2 **Scallop** 2
- 🌐 **Albacore Tuna** 2 **Ebi** 2
- 🌐 **Ahi Red Tuna** 3.5 **BBQ Unagi** 2.5
- Smoked Squid** 1.8 **Tai Red Snapper** 1.8
- Tamago** 1.8 (Japanese sweet omelette)
- ✓ **Avacado** 1.8 ✓ **Asparagus** 1.8

SASHIMI 3 piece

- 🌐 **Sockeye Salmon** 5.5 **Scallop** 5
- 🌐 **Albacore Tuna** 5.25 **Ebi** 4.5
- 🌐 **Ahi Red Tuna** 9.75 **BBQ Unagi** 4.9
- Smoked Squid** 3.5 **Tai Red Snapper** 3.75
- Tamago** 3

8 Piece Sashimi

2 Albacore Tuna, 2 Scallop, 2 Sockeye Salmon, 2 Ebi 14.75

14 Piece Sashimi

2 Sockeye Salmon, 2 Albacore Tuna, 2 Ebi, 2 Unagi, 2 Red Snapper, 2 Scallop & 2 Smoked Squid 25

18 Piece Sashimi

2 Sockeye Salmon, 2 Albacore Tuna, 2 Ahi Tuna, 2 Ebi, 2 Unagi, 2 Snapper, 2 Scallop, 2 Tamago, 2 Smoked Squid 33.5

Please allow time for fresh to order preparation

INARI 2 piece

- ✓ **Avocado Basil** - Avocado, fresh basil, tempura & creamy wafu sauce 3.95
- 🌐 **Chopped Sockeye** - Salmon tartare, avocado, cucumber, tempura & chili mayo 4.25
- 🌐 **Venezuela Ceviche** - Sockeye, shrimp, & Tai cured in lime & lemon juice, orange marinade, loaded with fresh cilantro & topped with crispy onions 4.49

Baby Shrimp - Smoked squid, cucumber, siracha, tobiko & green onion 4.95

HOSOMAKI

- Tekka Maki** - Ahi Tuna 7.5
- Sake Maki** - Salmon 5.5
- ✓ **Kappa Maki** - Cucumber 3
- ✓ **Avocado Maki** 3.5
- ✓ **Asparagus Maki** 3.5

SIDE SAUCE .50

- Japanese Steak Sauce (sesame flavored, rich)
- Wafu Sauce (sesame flavored, sweet, creamy)
- Kung-fu Sauce (smoky, mildly spicy)
- Tokyo Sauce (sweet, spicy & creamy)
- Dragon Sauce (sweet soya based, orange zest, ginger)
- California Lime Sauce or Chili Mayo

Sushi Chef - Sean McCullough



Vegetarian



Ocean Wise

www.dragonfusionsushi.com