



## Chef's Special Rolls

<b>Dragon Roll</b>	\$21.95	■
Tempura shrimp, avocado, and roe, wrapped with white seaweed and topped with lobster tail		
<b>Bridal Veil Roll</b>	\$14	■ ■ ■
Spicy lobster salad, tempura flakes, wrapped with rice paper and topped with tuna		
<b>Royal Crab Roll</b>	\$13	■ ■ ■
Lump crab meat with fresh spicy seaweed, topped with warm mayo sauce and bonito flakes		
<b>Spicy Grilled Roll</b>	\$7	■ ■
Smoked salmon, white fish, crab stick, and roe, topped with warm Japanese spicy mayo sauce		
<b>Neptune Garden Roll</b>	\$9.50	■ ■
Shrimp, crab, roe, and avocado, wrapped with lettuce and rice paper, served with spicy sauce		
<b>Yasai-maki</b>	\$10	
Seaweed salad, shitake mushroom, avocado, Japanese squash and tempura sweet potato, wrapped with soy paper		
<b>Hurricane Eye Roll</b>	\$11	■ ■ ■
Spicy tuna and crab meat, wrapped with soy paper, covered with crispy brown rice, and garnished with a hot sauce dot		
<b>Scallop Roll</b>	\$13.50	■
Tempura shrimp, asparagus, topped with scallops, wrapped with rice paper and served with light spicy tomato sauce		
<b>Crab Roll</b>	\$12	■
Lump crab meat, mild spicy roe, and avocado, wrapped with white seaweed		
<b>Spicy Crunchy Tuna Roll</b>	\$7	■ ■
Spicy tuna, scallions, cucumber, and tempura flakes, covered with roe		
<b>Shrimp or Lobster Roll</b>	\$7 / \$12.50	
Shrimp or lobster, asparagus, roe, and light mayo, coated with tempura flakes and seaweed powder		
<b>Sonomaki</b>	\$8.50	
Crab stick, avocado, and roe, wrapped with cucumber and served with vinegar sauce		

■ Mild

■ ■ Spicy

■ ■ ■ Very spicy