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AKEBONO

**VALIDATED PARKING**

Davis Brown Tower Ramp (entrance on Mulberry St.)  
2nd floor retail spaces & public parking above 4th floor \$1

**CATERING & PARTIES**

Please inquire with your host or manager

## SPECIALTY ROLLS

<b>SPRING ROLL*</b>	<b>8</b>	<b>515</b>	<b>12</b>
Lettuce, cilantro, jalapeño, spicy tuna, avocado, tobiko		Yellowtail, cream cheese, smoked salmon, avocado, lightly tempura, topped with spicy mayo, unagi sauce, scallion, masago	
<b>CRISPY*</b>	<b>8</b>	<b>LIFE SAVER*</b>	<b>12</b>
Crispy rice topped with spicy tuna, sliced avocado		Tuna, spicy salmon, cucumber, topped with wasabi, soy, orange tobiko	
<b>MEHICO*</b>	<b>8</b>	<b>PACIFIC*</b>	<b>13</b>
Yellowtail, cilantro, jalapeño, topped with wasabi tobiko		Assorted fish marinated in kochijan spice, cilantro, topped with avocado, mango salsa	
<b>VEGGIE TEMPURA</b>	<b>9</b>	<b>TWISTER*</b>	<b>13</b>
Tempura sweet potato and asparagus, topped with avocado		Salmon, tuna, yellowtail, crab, tempura fried, topped with spicy tuna, snow crab, tempura flakes, unagi sauce, spicy mayo	
<b>RISING SUN</b>	<b>9</b>	<b>AKEBONO*</b>	<b>13</b>
Shrimp tempura, kani, cucumber, topped with snow crab mix, tempura flakes, spicy mayo, unagi sauce		Spicy tuna, shrimp tempura, topped with yellowtail, tuna, scallions, ponzu	
<b>IOWA</b>	<b>9</b>	<b>DRAGON*</b>	<b>13</b>
Pulled pork, cream cheese, corn, tempura fried, topped with kochijan bbq sauce		Shrimp tempura, snow crab mix, spicy tuna, topped with eel, tuna, avocado, scallions, masago, unagi sauce	
<b>TRIFECTA</b>	<b>9</b>	<b>MINOT</b>	<b>13</b>
Tuna, yellowtail, salmon, kani, panko-bread, fried, served with ponzu		Shrimp tempura, cucumber, avocado, eel, snow crab mix, wrapped in soy paper, unagi sauce	
<b>FARGO*</b>	<b>9.5</b>	<b>NONSENSE*</b>	<b>13</b>
Spicy tuna, cucumber, avocado, topped with eel, tempura flakes, unagi sauce, spicy mayo		Spicy salmon, spicy tuna, jalapeños, topped with salmon, yellowtail, tuna, sriracha, spicy mayo, spicy unagi sauce, scallions, masago	
<b>COMPRESSOR*</b>	<b>10</b>	<b>OVERLOAD*</b>	<b>13</b>
Rice pressed with spicy salmon, avocado, topped with tuna, spicy mayo, masago, scallions		Spicy tuna, spicy salmon, topped with seared tuna and salmon, served with ponzu	
<b>CARB CONSCIOUS*</b>	<b>10</b>	<b>ROLLING PIG</b>	<b>13</b>
Tuna, salmon, snow crab mix, masago, avocado, wrapped with cucumber, served with ginger dressing		Spicy tuna, bacon, cucumber, cream cheese, topped with avocado, bacon, tempura flakes, green onions, eel sauce and sriracha	
<b>MALIBU CRUNCH</b>	<b>10</b>	<b>OISHI*</b>	<b>13.5</b>
Spicy salmon, eel, cream cheese, avocado, tempura fried, topped with spicy mayo, unagi sauce, masago, scallion		Spicy tuna, shrimp tempura, topped with yellowtail, avocado, sliced jalapeños, wasabi ponzu	
<b>RAINBOW*</b>	<b>11</b>	<b>TAZMANIAN*</b>	<b>14</b>
California roll, topped with tuna, yellowtail, salmon, ebi and masago		Tazmanian salmon, avocado, cucumber, topped with tazmanian salmon, pickled red onion, scallions, wasabi ponzu	
<b>CATERPILLAR</b>	<b>11</b>	<b>KAJI*</b>	<b>16</b>
Eel, cucumber, topped with avocado, unagi sauce		Spicy tuna, shrimp tempura, cucumber, cream cheese, topped with ebi, tempura flakes, spicy mayo and eel sauce. Warmed with a flame	
<b>OH SNAP</b>	<b>11</b>	<b>SURF &amp; TURF</b>	<b>16</b>
Shrimp tempura, topped with baked crab and scallop mix, tempura flakes, unagi sauce		Shrimp tempura, snow crab mix, cucumber, cream cheese, topped with seared beef, tempura flakes, green onions, spicy mayo and eel sauce, warmed with a flame.	
<b>TONIC*</b>	<b>11</b>		
Spicy tuna, cucumber, tempura salmon and yellowtail, masago			
<b>ZEE-ZEE</b>	<b>12</b>		
Shrimp tempura, topped with eel, avocado, unagi sauce			
<b>CUPID*</b>	<b>12</b>		
Spicy tuna, snow crab mix, avocado, topped with salmon, served with ponzu			
<b>FIJI*</b>	<b>12</b>		
Kani, cream cheese, tempura fried, topped with spicy tuna, snow crab mix, tempura flakes, unagi sauce, spicy mayo			

### SUSHI ADDITIONS

Jalapeño	.25	Avocado	.50	Cream Cheese	.50	Avocado on top	1
Mango	.50	Cucumber	.50	Soy Paper	.50	Masago	1

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

# THE SUSHI BAR

## NIGIRI

1 piece per order

<b>TAMAGO</b> Egg	<b>2</b>	<b>SAKE</b> Salmon*	<b>2.5</b>	<b>TOBIKO</b> Flying Fish Roe*	<b>2.75</b>	<b>SEARED SALMON</b> spicy mayo, tobiko	<b>3</b>
<b>IKA</b> Squid*	<b>2</b>	<b>IKURA</b> Salmon Roe*	<b>2.5</b>	<b>SEARED TUNA</b> soy sesame sauce, garlic	<b>3</b>	<b>TAZ SALMON*</b>	<b>3.25</b>
<b>EBI</b> Shrimp	<b>2</b>	<b>MASAGO</b> Smelt Roe*	<b>2.5</b>	<b>UNAGI</b> Eel	<b>3</b>	<b>SPICY JAPANESE SCALLOP*</b>	<b>3.5</b>
<b>TAKO</b> Octopus	<b>2</b>	<b>MAGURO</b> Tuna*	<b>2.75</b>	<b>HAMACHI</b> Yellowtail*	<b>3</b>	<b>MADAI</b> Japanese Snapper*	<b>3.5</b>
						<b>AMA-EBI</b> Sweet Shrimp*	<b>4</b>

<b>FRESH FROM HAWAII</b>	<b>KAJIKI</b> Pacific Marlin*	<b>3</b>	<b>NAIRAGI</b> Striped Marlin*	<b>3.25</b>	<b>MAGURO</b> Big-eye Tuna*	<b>3.25</b>
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<b>ASK FOR AVAILABILITY</b>	<b>UNI</b> Sea Urchin*	<b>4.5</b>	<b>LIVE SCALLOPS*</b> 2 ways, sautéed with butter, garlic, mushrooms and nigiri style	<b>13</b>	<b>GRILLED AJI*</b> Grilled Japanese mackerel, served with ginger ponzu. Half grilled, half nigiri style	<b>14</b>
<b>AJI</b> Japanese Mackerel*	<b>CHUNI</b> Tempura Sea Urchin	<b>5</b>				

## MAKI

Hand roll upon request

<b>CUCUMBER</b>	<b>4</b>	<b>PHILLY*</b>	<b>6</b>	<b>SALMON SKIN</b> Salmon skin, cucumber, spicy mayo and eel sauce	<b>5.5</b>	<b>TEMPURA EEL</b> Eel, cream cheese	<b>8</b>
<b>AVOCADO</b>	<b>4.5</b>	<b>SHRIMP TEMPURA</b>	<b>6</b>	<b>CAPTAIN CRUNCH</b> Shrimp tempura, kani, cucumber, tempura flakes	<b>7.5</b>	<b>MULBERRY</b> Yellowtail, salmon, cream cheese, tempura fried, served with spicy unagi sauce	<b>8</b>
<b>CALIFORNIA</b>	<b>5</b>	<b>SPICY SALMON*</b>	<b>6</b>	<b>TEMPURA SALMON</b> Salmon, cream cheese, scallions	<b>8</b>	<b>FUTOMAKI</b> Tamago, kampyo, kani, avocado, takuan	<b>9</b>
<b>SAKE*</b>	<b>5.5</b>	<b>SPICY TUNA*</b>	<b>6.25</b>	<b>TEMPURA TUNA</b> Tuna, cream cheese	<b>8</b>	<b>SPIDER</b> Soft-shell crab, avocado, cucumber, kani	<b>11</b>
<b>MAGURO*</b>	<b>6</b>	<b>UNAGI</b>	<b>6.5</b>				
<b>HAMACHI*</b>	<b>6</b>	<b>SPICY SCALLOP*</b>	<b>8</b>				

## SPECIALTY SASHIMI

<b>TAZMANIAN SALMON*</b> Sliced tazmanian salmon, daikon, pickled red onion, kaiware, soy and ginger vinaigrette	<b>14</b>
<b>CHILI PONZU HAMACHI*</b> Sliced yellowtail, jalapeño, cilantro, tempura shiso, chili ponzu sauce	<b>15</b>

## SASHIMI

Chef's choice

<b>SMALL*</b>	<b>13</b>
<b>MEDIUM*</b>	<b>19</b>
<b>LARGE*</b>	<b>28</b>

## SALAD

<b>SEAWEED</b>	<b>4.5</b>
<b>SQUID</b>	<b>5.25</b>
<b>COMBO</b> seaweed mixed with squid	<b>5</b>

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