RIM
ASIAN BISTRO

# SUSHI MENU

## SPECIALTY SASHIMI 3 pieces

**Ahi*** ..... **$18**
*tuna, tempura bits, tōgarashi, habeñero aïoli*

**Sake*** ..... **$17**
*salmon, yuzu sauce, black sesame, green onions*

**Hamachi*** ..... **$17**
*yellowtail, jalepeño, garlic chips, ponzu sauce*

## TRADITIONAL SASHIMI 3 pieces, shisho leaf, ginger, wasabi

**Hamachi*** *yellowtail* ..... **$16**

**Ahi*** *yellowfin tuna* ..... **$17**

**Sake*** *salmon* ..... **$16**

**Tombo*** *albacore* ..... **$17**

**Hotate*** *scallop* ..... **$18**

**Tako*** *octopus* ..... **$15**

## SUSHI PLATTERS 7 pieces nigiri, 6 pieces maki

**GSR Selected Platter*** ..... **$28**
*hamachi, sake, ahi, tombo, saba, unagi, and ebi nigiri , kappa (cucumber) maki*

**Grand Platter*** ..... **$33**
*hamachi, sake, ahi, unagi, smoked salmon, and blackened ahi nigiri, tekka (tuna) maki*

## NIGIRI 2 pieces

**Hamachi*** *yellowtail with ponzu* ..... **$11**

**Ahi*** *tuna with yuzu ponzu* ..... **$12**

**Unagi** *grilled freshwater eel* ..... **$11**

**Smoked Salmon** ..... **$11**

**Ebi** *cooked shrimp* ..... **$11**

**Tamago** *sweet omelet* ..... **$9**

**Tobiko*** *flying fish roe, lime zest* ..... **$11**

**Inari** *tofu* ..... **$9**

**Sake*** *salmon* ..... **$11**

**Snow Crab** *spicy mayo, sriracha and green onion* ..... **$12**

**Ikura*** *salmon roe, lemon zest* ..... **$12**

**Blackened Ahi*** *cilantro and lime zest* ..... **$12**

**Shooter*** *flying fish roe, quail egg, shooter sauce, served with sriracha and green onions, (1 per order)* ..... **$12**

## TEMAKI signature hand rolls

**Rim Signature*** ..... **$12**
*spicy sake, avocado, cucumber, ikura, serrano peppers, green onions, and spicy mayo*

**Salmon Skin** ..... **$11**
*chopped salmon, yamagobo, cucumber, sprouts and lemon zest*

**Snow Crab** ..... **$12**
*snow crab, toasted sesame seeds, Japanese mayo, green onions, cucumber, avocado and sprouts*

**Spicy Scallop*** ..... **$12**
*spicy scallop, yamagobo, cucumber, sprouts and tobiko*

Spicy · Vegetarian · Vegan · Gluten-Free · Gluten-Free Available

***Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness.**

**An 18% suggested gratuity will be added to parties of 6 or more.**

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# MAKI SUSHI

## RAW 8 pieces

**The Executive Roll*** — $25
*shrimp ceviche, avocado, cilantro, cucumber, topped with salmon, lemon, pickled red onion, jalapeño, togarashi, and yuzu ponzu*

**The Yuzu Salmon*** — $21
*snow crab, ebi, cucumber, green onions, mango topped with sake, lemon and yuzu ponzu*

**Going Back to Cali*** — $21
*snow crab, crispy shrimp, avocado, cucumber, topped with sake, hamachi, spicy mayo and eel sauce*

**The Spicy Crab*** — $20
*snow crab, dragon sauce, cucumber, jalapeño, topped with hamachi, dynamite sauce and green onions*

**Red Dragon*** — $22
*tempura shrimp, spicy ahi, cucumber, topped with ahi, ebi, avocado, green onions, lime, eel and sriracha*

**Habañero Madness*** — $20
*spicy ahi, jalapeño, cucumber, lemon, topped with seared salmon and habañero aïoli*

**Golden Gate*** — $20
*tempura shrimp, cucumber, topped with salmon, lemon, sriracha, mango sauce, ponzu and green onion*

**Dynamite*** — $18
*tempura shrimp, avocado, topped with blackened ahi, green onions, eel sauce, finished with dynamite sauce*

**Snow Mountain*** — $19
*tempura shrimp, avocado, topped with ahi, sake, hamachi, snow crab and eel sauce*

**Rainbow*** — $19
*snow crab, avocado, cucumber, topped with assorted sashimi*

**Spicy Hamachi*** — $16
*yellow tail mixed with green onions, dragon sauce, cucumbers, sprouts and yamagobo*

**Tuna Avocado Roll*** — $16
*ahi, avocado and cucumber*

**Spicy Tuna Roll*** — $16
*sriracha, tōgarashi, tuna mix*

**Pink Lady*** — $16
*spicy ahi, topped with seared tombo, jalapeño, cucumber, cilantro with yum yum sauce*

**Philadelphia*** — $15
*salmon, cream cheese, cucumber and toasted sesame seeds*

## COOKED 8 pieces

**Lobster Love** — $28
*snow crab, cucumber, cream cheese, cilantro, lemon, topped with popcorn lobster, yum yum sauce, teriyaki sauce, tōgarashi and green onions*

**Spicy Shrimp Tempura** — $15
*tempura shrimp, avocado, cucumber, sprouts, topped with snow crab mix, eel sauce and spicy mayo*

**King Kong** 6 pieces — $17
*snow crab, tempura shrimp, cream cheese, tempura fried, topped with eel sauce, sriracha and green onions*

**Rim on Fire** — $18
*tempura shrimp, cream cheese, avocado, topped with torched tempura shrimp salad, spicy mayo, eel sauce and green onions*

**Godzilla** 6 pieces — $17
*spicy salmon and hamachi mix, tempura deep fried, topped with eel sauce, sriracha and green onions*

**California** — $13
*snow crab, avocado and cucumber*

**Lion King** — $18
*snow crab, tempura shrimp, cream cheese, jalapeño, cilantro, topped with baked salmon, yum yum sauce and eel sauce*

**Tiger** — $15
*snow crab, tempura shrimp, cucumber, topped with unagi, ebi, avocado and eel sauce*

**Spyder** 6 pieces — $16
*crispy soft shell crab, yamagobo, cucumber, sprouts and spicy mayo, eel sauce*

**Dragon Roll** — $16
*tempura shrimp, cucumber, topped with torched unagi and eel sauce*

**Mango Tango** — $15
*tempura shrimp, cucumber, mango, lemon slices, topped with avocado and toasted coconut flakes, mango and teriyaki sauce*

# VEGGIE MAKI SUSHI

**Energy** — $12
*avocado, cucumber, yamagobo, oshinko*

**Vegan Paradise** — $14
*steamed asparagus, cucumber, avocado, oshinko, sprouts, topped with crispy shallots and yuzu ponzu*

**Substitute Soy Paper - $2**

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