Inaki

Signature Rolls

MASAKI ROLL (8PCS) \$20 CALIFORNIA ROLL TOPPED WITH SEARED SALMON, HOKKAIDO SCALLOP, TOBIKO, SPICY MAYO AND SWEET SOY SAUCE.

BLUSHING SALMON (8PCS) \$19 SMOKED SALMON WRAPPED SHRIMP TEMPURA ROLL, WITH HOUSE RASPBERRY SAUCE, SWEET SOY SAUCE, SPICY MAYO, SHISO LEAF CUCUMBER AND TOBIKO.

THE MEISTER (8PCS) \$23 SMOKED SALMON, HOKKAIDO SCALLOP, TOBIKO, KANIKAMA, CUCUMBER, AVOCADO, SWEET SOY SAUCE AND WASABI MAYO SAUCE

SAKURA SALMON (5PCS) \$22 ATLANTIC SALMON, IKURA SALMON ROE, SEASONED FISH FLAKES, RICE CRACKER BITS AND AVOCADO

DRAGON ROLL Z (8PCS) \$31 HALF OF A LARGE BBQ EEL, SHRIMP TEMPURA, CUCUMBER, FLYING FISH ROE, RICE CRACKER BITS, SWEET SOY SAUCE AND JAPANESE SANSHO PEPPER.

SOY FLOW (8PCS) \$20 SOY MEAT, CUCUMBER, AVOCADO, KANPYO DRIED GOURD AND RASPBERRY SAUCE.

Classic Rolls

OTOSAN ROLL (8PCS) \$23 DYNAMITE ROLL TOPPED WITH SPICY SALMON AND TOBIKO.

DYNAMITE ROLL (8PCS) \$16 SHRIMP TEMPURA, KANIKAMA, AVOCADO, CUCUMBER AND TENKASU.

DRAGON ROLL (8PCS) \$18 SHRIMP TEMPURA AVOCADO, CUCUMBER, BBQ EEL AND SWEET SOY SAUCE.

SPIDER ROLL (6PCS) \$21 SOFTSHELL CRAB, AVOCADO, TOBIKO AND SWEET SOY SAUCE.

SPICY SALMON ROLL (6PCS) \$15 ATLANTIC SALMON, HOUSE SPICY MAYO, CUCUMBER AND TENKASU.

SPICY TUNA ROLL (6PCS) \$19 BLUEFIN TUNA, HOUSE SPICY MAYO, CUCUMBER AND TENKASU.

SPICY SCALLOP ROLL (6PCS) \$19 HOKKAIDO SCALLOP, HOUSE SPICY MAYO, CUCUMBER AND TENKASU.

SALMON AVO ROLL (6PCS) \$15 ATLANTIC SALMON AND AVOCADO.

VEGETABLE ROLL (8PCS) \$14 AVOCADO, CUCUMBER, CARROT, KANPYO DRIED GOURD AND LETTUCE.

AVOCADO ROLL (6PCS) \$9 FRESH AVOCADO.

YAM TEMPURA ROLL (6PCS) YAM TEMPURA.

CUCUMBER ROLL (6PCS) FRESH CUCUMBER HOSOMAKI.

**AVO-Q ROLL (6PCS)** FRESH AVOCADO AND CUCUMBER.

\$9

\$9

\$7



Take-Eu Menu

Please alert staff about any dietary restrictions/allergies before ordering.

Our house-blend soy sauce is not vegetarian friendly and does contain gluten.(alternative is available)

religens

YAKI EDAMAME \$8 PAN FRIED EDAMAME BEANS WITH KOSHER SALT. MISO SOUP \$5 HOUSE BLENDED SOYBEAN MISO SOUP (WAKAME AND BONITO FISH BROTH). LOBSTER MISO SOUP \$20 MISO SOUP WITH LOBSTER WAKAME SALAD \$14 SESAME, WAKAME, TOFU, CARROT, TOMATO AND HOUSE PONZU. TUNA AVOCADO TARTARE \$24 TUNA, AVOCADO, PONZU, GARLIC OIL, TOBIKO AND TARO ROOT CHIPS. SALMON AVOCADO SALAD \$23 SALMON SASHIMI, AVOCADO, SPRING GREENS, CUCUMBER AND PONZU. SPICY SASHIMI SALAD \$15 ASSORTED SASHIMI, DAIKON RADISH, TOBIKO, GARLIC OIL AND HOUSE SPICY SAUCE. EBI MAYO \$19 BATTERED TIGER SHRIMP, SWEET CHILI SAUCE, HOUSE SPICY MAYO AND HOUSE TARTAR SAUCE. AGEDASHI TOFU \$15 BATTERED TOFU IN DASHI BROTH, GREEN ONION, BONITO FLAKES, DAIKON AND NORI. SOFT SHELL CRAB \$18 DEEP FRIED SOFT SHELL CRAB. CHEF'S SPECIAL GYOZA \$16 4PCS PORK AND BEEF MIXED HOUSE GYOZA GRILLED GINDARA \$30 GRILLED BLACK COD WITH CITRUS CHILI SOY SAUCE GRILLED MACKEREL \$20 GRILLED MACKEREL **VEGETABLE GYOZA** \$13 5PCS VEGETABLE GYOZA. HONEY GARLIC SOY KARAAGE \$18 JAPANESE STYLE FRIED CHICKEN THIGH. SPECIAL GARLIC SOY SAUCE. ASSORTED TEMPURA \$19 2PCS SHRIMP AND 5PCS VEGETABLE TEMPURA VEGETABLE TEMPURA \$11 8PCS VEGETABLE TEMPURA.

\$95

\$115

SMALL PLATTER 34PCS MAKI ROLL AND 12PCS NIGIRI SUSHI.

LARGE PLATTER \$165 48PCS MAKI ROLL AND 25PCS NIGIRI SUSHI.

ROLL PLATTER 62PCS MAKI ROLL

NO SUBSTITUTIONS PLEASE.

GARLIC SOY CHICKEN DON SAUTÉED CHICKEN BREAST WITH HONEY GARLIC SOY SAUCE ON RICE. SERVED WITH MISO SOUP.

\$27

\$32

\$28

\$15

YAKI NIKU DON HONEY SOY MARINATED BEEF TENDERLOIN ON RICE. SERVED WITH MISO SOUP.

GINDARA DINNER \$35 GRILLED BLACK COD WITH CITRUS CHILI SOY. SERVED WITH SIDE DISH, MISO SOUP AND RICE.

UNA DON BBQ EEL ON RICE. SERVED WITH MISO SOUP.

SEAFOOD BOWL \$27 PAN-FRIED SEAFOOD, WITH TARTARE MAYO AND CHILI SAUCE ON RICE. SERVED WITH MISO SOUP.

ABURI PORK BELLY \$26 ABURI CHA-SHU (BRAISED PORK BELLY) WITH SPECIAL HOUSE SAUCE ON RICE. SERVED WITH MISO SOUP.

NABEYAKI UDON SEAFOOD AND VEGETABLE NOODLE SOUP IN HOT POT.

VEGETABLE UDON WAKAME AND BONITO FISH BROTH WITH VEGETABLES, SOY MEAT AND UDON NOODLES.

TEMPURA UDON \$22 UDON NOODLES SERVED WITH SIDE OF TEMPURA.

suspi (

NIGIRI SUSHI CHEF'S CHOICE NIGIRI SUSHI. SERVED WITH MISO SOUP.

10 PIECES \$47

PREMIUM 15 PIECES \$75

SASHIMI CHEF'S CHOICE SASHIMI. SERVED WITH MISO SOUP AND RICE

<mark>6 PIECES \$32 15 PIECES \$65 PREMIUM 21 PIECES \$98</mark>

ABURI SUSHI \$49 CHEF'S CHOICE 12PCS SEARED NIGIRI SUSHI. SERVED WITH MISO SOUP.

PREMIUM SASHIMI AND SUSHI DINNER \$165 CHEF'S CHOICE OF 21PCS SASHIMI AND 12PCS

NIGIRI SUSHI. SERVED WITH MISO SOUP AND RICE FOR TWO.

SALMON LOVER \$38 4PCS SALMON SASHIMI, 5PCS SALMON NIGIRI AND 6 PIECES SALMON HOSOMAKI ROLL. SERVED WITH MISO SOUP.