

**Appetizers**

<b>Edomamae</b>	7.00
Steamed Soy beans with sea salt	
<b>Kim Chee</b>	4.00
Korean-style pickled Cabbage – hot and spicy	
<b>Sushi Rice Bowl</b>	3.75
Vinegared short grain Rice	
<b>Potato Knish</b>	3.50
Coney Island style w/deli mustard	
<b>Tempura Fried Dill Pickle Slices</b>	4.50
W/sweet soy	
<b>Pork Dumplings (6)</b>	6.50
W/Thai Peanut sauce	
<b>Vegetarian Dumplings (5)</b>	6.50
With sweet soy	
<b>Sashimi Appetizer</b>	15.00
(chef's choice) w/caviar (6 slices)	

**Soups and Salads**

<b>Sake Miso Soup</b>	3.50
w/Scallion and Tofu	
<b>Sake Miso Soup w/Udon Noodles</b>	7.00
Portobello's, Scallion, & Tofu	
<b>Seaweed Salad</b>	6.00
<b>Deluxe Seaweed Salad</b>	12.00
w/Cucumber, Avocado, Scallion w/choice of Crab or Salmon	
<b>Ginger Salad</b>	7.50
Garden fresh Greens, Tomato, Raisins & Sunflower seeds w/our famous Ginger dressing	
<b>Kani Salad</b>	8.00
Julienne Crab meat & Cucumber, tossed in a slightly spicy dressing topped w/Scallion & Sesame seeds	
<b>Almond Joy Salad</b>	15.00
Tempura fried Chicken breast; toasted Almonds and Coconut and tossed in a slightly spicy dressing, on Greens w/Mandarin oranges. Topped w/Sweet soy, Scallion & Seeds	

**Nigiri**

Filletts of Fish on small "fingers" of rice  
Two pieces per order

<b>BBQ Eel</b>	6.75
<b>Shrimp</b>	6.25
<b>Crab</b>	5.75
<b>Salmon</b>	6.25
<b>Smoked Salmon</b>	7.25
<b>Fatty Salmon</b>	7.00
<b>Squid</b>	6.25
<b>Masago caviar</b>	5.50
<b>Tobiko Caviar</b>	6.75
<b>Octopus</b>	7.25
<b>Tuna</b>	6.75
<b>White Tuna</b>	6.75
<b>Sea Scallop</b>	7.50
<b>Yellowtail</b>	7.50

**6 Piece Basic Sushi Rolls**  
**(inside/out with sesame seeds)****Basic Vegetarian Rolls**  
**6 pieces inside/out**

<b>Asparagus Roll</b>	5.00
<b>Avocado Roll</b>	6.50
<b>Cucumber Roll</b>	5.50
<b>Oshinko Roll</b>	4.75
<b>Lauren Roll</b>	8.25
<b>Tempura Veggie Roll</b>	8.75
(choose: Carrot, Asparagus, Zucchini, Yam, or Mushroom)	

**Basic Cooked Fish Rolls**  
**6 pieces inside/out**

<b>California Roll</b>	8.50
Crab, Avocado, Cucumber, & Masago	
<b>Broiled Salmon</b>	8.00
w/Avocado or Cucumber	
<b>Broiled Salmon Skin</b>	8.75
w/Avocado or Cucumber	
<b>Philly Roll</b>	9.75
Smoked Salmon, Cream Cheese, Cucumber and Scallion	
<b>Shrimp Roll</b>	8.00
w/Avocado or Cucumber	
<b>Spicy Crab or Shrimp Roll</b>	9.25
w/Toasted Panko	
<b>Stop, Drop, and Roll</b>	8.25
Spicy broiled Salmon Skin, Scallion, Cream Cheese, & toasted Panko	
<b>Tempura Roll</b>	9.25
(Choose: Shrimp, Crab, or Calamari)	
<b>BBQ Eel</b>	8.25
w/Avocado or Cucumber	
<b>BBQ Eel</b>	9.75
w/Sweet Plum, Scallion, and Cream Cheese	
<b>Madame Curie</b>	10.25
BBQ Eel, Asparagus, Avocado, topped with Masago Caviar	

**Basic Raw Fish Rolls**  
**(6 pcs. – inside/out)**

<b>Tuna</b>	8.00
w/Avocado or Cucumber	
<b>Salmon</b>	8.00
w/Avocado or Cucumber	
<b>White Tuna</b>	8.25
w/Avocado or Cucumber	
<b>Yellowtail</b>	8.50
w/Avocado or Cucumber	
<b>Sea Scallop and Masago Caviar</b>	9.00
w/Avocado or Cucumber	
<b>Rainbow Roll</b>	15.50
California Roll topped with Tuna, Salmon and White Tuna sashimi	
<b>George Roll</b>	9.75
Spicy Yellowtail, diced Oshinko w/double spicy Mayo and toasted Panko	
<b>Spicy Roll</b>	9.25
(Choose Tuna, Salmon, Yellowtail, White Tuna, or Scallop) w/toasted Panko	

**COOKED FISH INVENT-A-ROLLS****All Jumbo 9 pc. Rolls**

<b>Absolutely Dill-icious</b>	15.75
Broiled Salmon, tempura fried Dill Pickle, Avocado & Scallion, in a soy wrap, topped w/Sweet soy and Seeds.	
<b>Brielle Beach Roll</b>	15.75
Tempura Jumbo Shrimp, Coconut, Mango couli, and Cream Cheese	
<b>Malibu Roll</b>	15.00
Crab, Avocado, Cucumber, Guava paste, & Masago Caviar. The whole roll is then tempura fried!	
<b>Messy Jessy</b>	15.50
Smoked Salmon, Cream Cheese, Cucumber & Scallion. The whole roll is then tempura fried!	
<b>Okie Dokie Roll</b>	14.50
Southwest-seasoned Beef, Sweet Corn, refried Black Beans, Greens and Taco Cheese. The whole roll is tempura fried. Then the slices are topped with fresh Guacamole, Sour Cream, Salsa, and Jalapeño slices. A south of the border feast!	
<b>Red Hot Blues Roll</b>	16.00
Hot and spicy diced Jumbo Shrimp, Crab, Veggies, Masago caviar, & toasted Panko. One of our largest rolls and long time favorite.	
<b>Schwennifer Roll</b>	16.50
Tempura fried Jumbo Shrimp, Crab, Avocado, and Cucumber in a Soy wrap, topped with Sweet soy.	
<b>Spider Roll</b>	17.50
Tempura fried Jumbo Soft shell Crab w/greens & Masago caviar. Topped with Sweet soy & Seeds	
<b>Incredible Hulk</b>	20.75
Tempura fried Calamari steak & Avocado, topped with Sushi Blues special sauce, caramelized Onion, Sweet soy, and toasted Sesame Seeds.	

**RAW FISH INVENT-A-ROLLS****(All Jumbo 9 Pc. Rolls)**

<b>Chris B. Roll</b>	14.50
Spicy Salmon, Avocado, Cucumber, and toasted Panko	
<b>Gavin Roll</b>	16.00
Our <i>first</i> invent-a-roll. Spicy Tuna and Salmon, with Jumbo Shrimp, Avocado and toasted Panko	
<b>Swing Roll</b>	16.00
BBQ Eel, Yellowtail, Avocado, Scallion, and toasted Panko Topped w/Sweet soy	
<b>Tizza's Hungarian Goulash</b>	18.00
Tuna, Salmon, Crab, Avocado, Coconut and Mango couli. Topped with Sushi Blues sauce, then toasted.	
<b>Totally Addicted Roll</b>	17.50
Spicy crab, Avocado, Scallion, Masago Caviar and Cream Cheese. Topped with Salmon sashimi.	
<b>Ruthie Roll</b>	17.00
Tuna, Salmon, White Tuna, Avocado, Cucumber, Scallion, & Masago Caviar.	
<b>Sexi Lexi Roll</b>	17.50
Salmon, Avocado, Scallion, Masago caviar, Cream Cheese, and Asparagus. Topped w/White Tuna and spicy Crab. Drizzled with Sweet soy.	

**VEGETARIAN INVENT-A-ROLLS****(All Jumbo 9 Pc. Rolls)**

<b>Beach Bunny Roll</b>	12.00
Tempura Carrot, toasted Coconut, and Cream Cheese, topped with Mango couli	
<b>Clairvoyant Roll</b>	13.25
Tempura Portobello Mushroom, pickled Ginger, Avocado, Asparagus, Scallion, and Sweet soy	
<b>Ravishing Rachel</b>	12.50
Tempura Zucchini, Avocado, Asparagus, Scallion, Cucumber, & Guava paste	
<b>Hot Chick Roll</b>	12.00
Assorted fresh garden Veggies mixed with toasted Panko and spicy Mayo	
<b>Yam-tastic Roll</b>	13.00
Tempura Yam, tempura Carrot, Cream Cheese, and Sweet Plum. Topped with caramelized Onions and drizzled with Sweet soy	
<b>Field of Greens Roll</b>	11.00
Tempura Scallion, tempura Portobello Mushrooms, with field Greens and sun-dried Tomato	

**OSAKA BOX-STYLE SUSHI**

**(Ingredients are layered between two layers of sushi rice...like a sandwich. There's no seaweed in this style.)**

<b>Spicy Osaka Sandwich</b>	13.00
Please choose either: Tuna, Salmon, Crab, or White Tuna.	
<b>Hot Box</b>	16.00
Spicy Crab, Avocado, Scallion, and Masago Caviar. The entire Box is then tempura fried and topped with Sesame Seeds.	
<b>Almond Joy Osaka Sandwich</b>	13.00
Tempura Chicken, spicy Mayo, toasted Almonds, & Coconut. Topped with Sweet soy.	

**GIGANTIC CRUNCHY ROLL DINNERS**

**Jumbo 9 Pc. Rolls tempura dipped and deep fried to a crispy finish. All selections are served with a Sake Miso soup.**

<b>Larry's On-A-Roll</b>	24.00
Smoked Salmon, Crab, Avocado, Scallion, and Masago caviar, then topped with creamy Crawfish sauce	
<b>Gigantic Vegetarian Gourmet Crunchy Roll</b>	19.00
Portobello Mushroom, Avocado, Zucchini, Oshinko (pickled Daikon radish), and Scallion. Topped with Sweet soy & a side of home-made Ginger dressing	
<b>Godzilla Roll</b>	25.00
Crispy Salmon Skin, spicy White Tuna, BBQ Eel, Masago caviar, tempura-fried Scallion, & Avocado	
<b>Steak Crunchy Roll</b>	25.50
NY Strip Steak, cooked to your liking, w/Scallion, Red peppers, Portobello Mushrooms, and Masago caviar	

**SUSHI DINNERS**  
*(Served with Miso soup)*

<b>Almond Joy Chirashi Dinner</b>	17.25
Chunks of tempura Chicken tossed with spicy Mayo, toasted Almonds, toasted Coconut, & Mandarin Oranges, then topped with Sweet soy and Seeds. Served over luxurious bed of sushi rice.	
<b>Chirashi-Style Sushi</b>	28.00
Arthur's favorite. Assorted sashimi, Masago Caviar, & Shellfish on top of sushi rice. Served w/crisp Nori.	
<b>Fisherman's Scattered Sushi</b>	19.25
Crab, Seaweed salad, Masago Caviar, sun-dried Tomato, Avocado, Scallion, over a bed of rice w/spicy oil and Seeds.	
<b>Tekka-Domburi</b>	24.00
Tuna sashimi over a bed of rice. Served with crisp Nori on the side.	
<b>Una-Don</b>	25.00
BBQ'd Eel served sashimi-style over a sushi rice bowl. Crisp Nori on the side.	
<b>Junior Sushi Dinner</b>	19.25
4 Pcs. of nigiri sushi (chef's choice), with a Cucumber roll.	
<b>Regular Sushi Dinner</b>	27.00
6 Pcs. of nigiri sushi (chef's choice), with a Tuna roll.	
<b>Deluxe Sushi Dinner</b>	33.50
9 Pcs. of nigiri sushi (chef's choice), with a California Roll.	

**SASHIMI DINNERS**  
*(Served with Miso soup)*

<b>Junior Sashimi Dinner</b>	28.00
4 Selections (chef's choice) of sashimi. 2-3 slices per selection.	
<b>Regular Sashimi Dinner</b>	33.50
6 Selections (chef's choice) of sashimi. 2-3 slices per selection.	
<b>Deluxe Sashimi Dinner</b>	47.00
10 Selections (chefs' choice) of sashimi and Caviar.	
<b>Sushi and Sashimi Combination Dinner</b>	63.00
2 spicy hand rolls, 6 selections of nigiri sushi, and 6 selections of sashimi (chef's choice).	

**MEAT LOVER'S MENU**

<b>Tonkatsu</b>	17.00
Panko-coated and fried Pork cutlet, over rice, topped w/ caramelized Onions, Sweet soy, and toasted Sesame seeds.	
<b>NY Strip Steak</b>	29.50
Thick cut, tender and juicy, house-aged, and seasoned local Beef, perfectly grilled to your request. Served w/Arthur's home-made Potato chips	
<b>Arthur's Open-Faced Teriyaki London Broil Sandwich</b>	19.00
Topped with caramelized Onion, Portobello mushroom, Teriyaki <i>au jus</i> , with chef-made Potato chips.	
<b>Two Jumbo Kosher Tempura-Fried Hot Dogs</b>	12.00
w/Dill Pickle, Deli mustard, and Chips	

**DESSERTS**

<b>Emily Anna</b>	12.50
Tempura Fried Banana, chunky Peanut Butter, Marshmallow Fluff, all put into a Soy wrap, then topped with Whipped Cream, toasted Coconut, and Chocolate sauce.	
<b>The Candalaria</b>	14.00
(Formerly known as The Tempura Banana Split) An Over-the-top mountain of Tempura Banana, multiple Ice Creams, Whipped Cream, Chocolate sauce, and Sprinkles. <i>Don't worry, you can diet tomorrow!!!</i>	
<b>Chocolate Lava Cake</b>	7.00
Baked for us by <i>La Maison Blanche</i> of Norwich, NY. A scrumptious, dense, individual cake warmed to allow the center to soften. Topped with Chocolate sauce, Whipped Cream, and Confectioner's Sugar.	

**SUSHI ROLL EXTRA'S & ADD-ONS**

<b>Any additional veggie not in roll</b>	.75
<b>Cream Cheese</b>	.75
<b>Sushi Blues sauce</b>	
<b>(spicy mayo w/caviar)</b>	3.50
<b>Mango couli (puree)</b>	1.00
<b>Sweet soy</b>	.50
<b>Tempura fry an existing ingredient</b>	2.00
<b>Tempura fry the whole roll</b>	3.00
<b>Substitute a soy wrap instead of Nori (the seaweed wrap)</b>	2.00
Soy wraps are flavorless, soft, and easy to bite through.	

**BEVERAGES**

<b>Hot green tea</b>	1.50	<b>Herbal tea</b>	1.50
<b>Bottled water</b>	1.75	<b>Soda, Seltzer</b>	2.00

**CATERING AVAILABLE FOR ALL SIZE FUNCTIONS!!!!**

*Meal Plans are available. Just ask.*

*Tables of 6 or more have a 20% gratuity added.*

*All Deliveries have an automatic 10% gratuity added.*

*All meals are prepared to order. Your patience is appreciated.*

*As a courtesy, please request separate checks prior to ordering.*