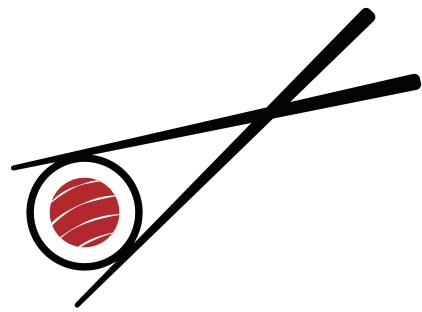




SUSHI MENU



SASHIMI 6 Pieces Thinly Sliced - GFA

Add 3 Pieces

Hamachi* <i>Yellow Tail with Yuzu Ponzu</i>	\$18	\$9
Maguro* <i>Tuna with Yuzu Ponzu</i>	\$19	\$9
Sake* <i>Salmon with Ponzu</i>	\$18	\$9
Tai* <i>Red Snapper with Ponzu</i>	\$18	\$9

GRAND SASHIMI 6 Pieces Thinly Sliced - GFA

Add 3 Pieces

Maguro Tataki*	\$25	\$10
<i>Searched Tuna with Mango Salsa, Ponzu and Sesame Oil</i>		
Tropical Sake Carpaccio*	\$24	\$10
<i>Salmon with Orange Salsa and Special Yuzu Sauce</i>		
Japanese Hamachi Carpaccio*	\$25	\$10
<i>Yellowtail with Tomato Salsa, Kaiware, Red Onion, Negi and Ponzu</i>		
Signature Tako Carpaccio*	\$30	\$12
<i>Octopus with Ginger, Daikon, Red Radish, Kaiware, Shiso, Chive with Basil Oil and Grand Signature Vinaigrette</i>		
Hamachi Kama	\$25	
<i>Fried Yellowtail Collar, Ponzu, Teriyaki Sauce (Limited Availability)</i>		

SUSHI PLATTERS GFA

Sushi Platter	\$20
<i>Chef Choice Nigiri (7 pieces) plus Kappa Maki (6 pieces)</i>	
Deluxe Sushi Platter	\$27
<i>Chef Choice Nigiri (7 pieces,) plus Tekka Maki (6 pieces)</i>	

NIGIRI 2 Pieces on Pillow of Rice

Sake* <i>Salmon - GF</i>	\$9
Hamachi* <i>Yellowtail with Ponzu - GFA</i>	\$9
Maguro* <i>Tuna with Yuzu Ponzu - GFA</i>	\$9
Maguro Tataki* <i>Signature Sauce - GFA</i>	\$9
Binnaga* <i>Albacore - GF</i>	\$9
Tai* <i>Red Snapper - GF</i>	\$9
Saba* <i>Mackerel - GF</i>	\$9
Unagi <i>Grilled Freshwater Eel</i>	\$9
Smoked Salmon <i>GF</i>	\$9

Tako* <i>Octopus - GF</i>	\$9
Ika* <i>Squid - GF</i>	\$9
Ebi <i>Cooked Shrimp - GF</i>	\$9
Tamago <i>Sweet Omelet - GF</i>	\$9
Ikura* <i>Salmon Roe - GF</i>	\$9
Uzura*	\$10
<i>Flying Fish Roe, Quail Egg - with Negi, Ponzu and Sriracha</i>	
Shooter*	\$10
<i>Flying Fish Roe, Quail Egg with Shooter Sauce, Sriracha and Negi (1 per order)</i>	

GRAND NIGIRI 2 Pieces on Pillow of Rice

Disney Nigiri*	\$12
<i>Choice of Sake, Meguro, Hamachi, Unagi and Shrimp (Upside Down) with Avocado, Crab Mix, Negi, Teriyaki and Sriracha</i>	

Tataki Beef*	\$13
<i>Searched Beef with Negi, Fried Onion and Signature Sauce</i>	

TEMAKI Cone Sushi

Rim Signature*	\$12
<i>Spicy Sake, Avocado, Cucumber, Ikura, Serrano Pepper, Negi and Spicy Mayo</i>	
Executive*	\$13
<i>Spicy Maguro, Yamagobo, Tobiko, Avocado and Kaiware</i>	
Salmon Skin	\$10
<i>Salmon Skin, Avocado, Cucumber and Teriyaki</i>	

Spicy Scallop*	\$10
<i>Spicy Scallop, Yamagobo, Cucumber, Kaiware and Tobiko</i>	
Spicy Crab	\$10
<i>Spicy Crab Mix, Yamagobo, Cucumber and Kaiware</i>	
Spicy Maguro*	\$10
<i>Spicy Maguro, Yamagobo, Cucumber and Kaiware</i>	

V - Vegan VG - Vegetarian GF - Gluten Free GFA - Gluten Free Available

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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

MAKI SUSHI

RAW

- Spicy Hamachi*** \$14
Hamachi, Kaiware, Yamagobo, Cucumber, Jalapeno, Spicy Mayo, and Sriracha - GF
- Maguro** \$14
Maguro, Avocado and Cucumber - GF
- Spicy Maguro*** \$14
Spicy Maguro, Kaiware, Yamagobo and Cucumber
- Rainbow*** \$16
Kani, Avocado, Cucumber, topped with Variety of Fish
- GSR*** \$17
Binnaga, Jalapeno, Topped with Seared Scallops, Tobiko, Tempura Crunchies, Garlic Sauce and Teriyaki Sauce - GFA
- Hamachi-Surfer*** \$17
Kani, Avocado, Cucumber, Mango topped with Seared Hamachi and Yuzu Ponzu

COOKED

- California** \$11
Kani, Avocado and Cucumber
- Philadelphia** \$14
Smoked Salmon, Cream Cheese and Cucumber - GF
- Shrimp Tempura** \$13
Tempura Shrimp, Avocado, Cucumber, Kaiware, Topped with Crab Mix, Teriyaki and Spicy Mayo
- DEEP FRIED**
- King Kong** \$16
Tempura Shrimp, Kani, Cream Cheese, Negi, Teriyaki and Sriracha
- Godzilla** \$16
Hamachi, Negi, Teriyaki and Sriracha

VEGGIE MAKI SUSHI

- Energy** \$10
Avocado, Cucumber, Yamagobo and Oshinko - GF, V
- Asparagus Aspirations** \$10
Tempura Asparagus, Avocado and Teriyaki - V
- Vegan Paradise** \$11
Tempura Asparagus, Cucumber, Avocado, Oshinko, Kaiware, Topped with Fried Onion and Yuzu Ponzu - V

GRAND MAKI SUSHI

- The SK*** \$23
Peruvian Shrimp Ceviche, Avocado, Cilantro, Cucumber, Topped with Salmon, Avocado, Lemon, Red Onion, Jalapeno, Togarashi, Lemon Balm and Yuzu Ponzu - GFA
- Surf & Turf*** \$28
Tempura Shrimp, Avocado, Cucumber, Topped with Seared Wagyu Beef, Negi, Teriyaki and Wasabi Yuzu Aioli
- Ipanema*** \$20
Tempura Shrimp, Cream Cheese, Avocado, Topped with Smoked Salmon, Torched Crab Mix and Sesame Oil
- The Yuzu Salmon*** \$20
Ebi, Kani, Cucumber, Mango Topped with Sake, Lemon and Yuzu Ponzu - GFA
- Going back to Cali*** \$20
Tempura Shrimp, Avocado, Cucumber, Topped with Sake, Hamachi, Tai, Binnaga, Spicy Mayo and Teriyaki
- The Spicy Crab*** \$19
Spicy Crab Mix, Yamagobo, Topped with Hamachi, Jalapeno, Dynamite sauce and Ponzu

- Jalapeno Madness* 6 Pieces** \$16
Spicy Maguro, Cream Cheese, Topped with Tempura Jalapeno, Spicy Mayo and Sriracha - GFA
- Pink Lady*** \$16
Spicy Maguro, Topped with Seared Binnaga, Kaiware and Yum Yum Sauce - GF
- Dynamite*** \$18
Tempura Shrimp, Avocado, Topped with Seared Maguro, Negi, Teriyaki and Dynamite Sauce
- Chronic*** \$19
Tempura Shrimp, Kani, Mango, Topped with Spicy Maguro, Tempura Crunchies and Teriyaki
- Snow Mountain** \$19
Tempura Shrimp, Avocado, Topped with Maguro, Sake, Hamachi, Crab Mix and Teriyaki
- Spyder** \$16
Tempura Soft Shell Crab, Tobiko, Avocado, Yamagobo, Cucumber, Kaiware, Teriyaki and Wasabi Mayo
- Caterpillar** \$13
Unagi, Kani, Cucumber, Topped with Layered Avocado, Teriyaki and Sesame Seed
- Golden Philadelphia** \$16
Smoked Salmon, Cream Cheese, Cucumber, Sesame Seed and Teriyaki
- BAKED**
- Lion King** \$16
Tempura Shrimp, Cream Cheese, Jalapeno, Cilantro, Topped with Sake, Yum Yum Sauce and Teriyaki

- *Saving the Planet (One Roll at a Time)** \$12
Soy paper, Lemon, Cucumber, Avocado, Oshinko, Tempura Asparagus, Inari - V
- Garden** \$12
Spring Mix, Avocado, Cucumber, Inari, Sesame Seed and Ponzu - V
- Franklin** \$11
Cucumber, Yamagobo, Tamago, Cilantro and Sweet Chili Sauce - GF

- Rocky*** \$18
Spicy Maguro, Jalapeno, Tempura Green Onion, Topped with Hamachi, Teriyaki and Wasabi Mayo - GFA
- New Yorker*** \$22
Kani, Cream Cheese, Jalapeno, Avocado, Cucumber, Topped with Spicy Maguro, Tobiko, Cilantro, Negi, Teriyaki and Yum Yum sauce
- Rim on Fire** \$22
Tempura Shrimp, Cream Cheese, Avocado, Topped with Tempura Shrimp Salad, Negi, Spicy Mayo and Teriyaki
- Red Dragon*** \$21
Tempura Shrimp, Spicy Maguro, Cucumber, Topped with Maguro, Avocado, Negi, Teriyaki and Sriracha
- Chef's Nightmare*** \$21
Tempura Shrimp, Avocado, Cucumber, Topped with Maguro, Spicy Crab Mix, Tempura Soft Shell and Teriyaki
- Grand Rim*** \$23
Tempura Shrimp, Tempura Asparagus, Inari, Topped with Variety of Fish, Cilantro, Fried Onion, Teriyaki and Wasabi Yuzu Aioli

Substitute Soy Paper - \$2 | Extra Sauce - \$2 | Deep Fried - \$2

V - Vegan VG - Vegetarian GF - Gluten Free GFA - Gluten Free Available

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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