

SUSHI MENU

UNAGI – Fresh Water Eel
 SAKE – Salmon
 TAKO – Octopus
 SHIROMI – White Fish
 TOBIKO – Flying Fish Roe
 MAGURO – Yellow Fin Tuna
 HAMACHI – Yellowtail
 KANI – Crab
 HOTATEGAI – Scallop
 EBI – Shrimp
 AMA EBI – Sweet Shrimp
 UNI – Sea Urchin

NIGIRI
 2 Pc. Fish, Rice
 \$9
 \$9
 \$9
 \$9
 \$9
 \$10
 \$10
 \$10
 \$10
 \$10
 \$13
 \$13

SASHIMI
 Fish Only
 \$15 (5 pc.)
 \$15 (7 pc.)
 \$15 (7 pc.)
 \$15 (7 pc.)
 \$15 (3 pc.)
 \$16 (7 pc.)
 \$16 (7 pc.)
 \$16 (3 pc.)
 \$16 (7 pc.)
 \$16 (5 pc.)
 \$19 (4 pc.)
 \$19 (3 pc.)

SASHIMI TRIO \$23

3 Pc. Each – Hamachi, Maguro, Sake

HOUSE COMBINATION SUSHI \$25

1Pc. Ea. – Hamachi, Sake, Maguro, Ebi & Shiromi Nigiri
 Choice of Spicy Tuna or California Roll

5 PALMS SPECIALTY SUSHI ROLLS

TSUNAMI \$22

Spicy Tuna & Cucumber Roll topped with Avocado, Unagi Glaze, Miso Passion Aioli, Habanero Masago

HURRICANE \$25

Crab, Spicy Tuna & Cucumber topped with Avocado, Habanero & Wheat Masago

WHITE DRAGON \$23

Spicy Hamachi Roll, with Shiromi, Shiso Lime Cilantro Aioli, Wasabi Tobiko, Unagi Glaze

DRAGON \$24

Spicy Tuna Roll topped with Hamachi, Maguro, Avocado, Cucumber, Miso Passion Aioli, Tobiko, Unagi Glaze

SUSHI MAKI (Sushi Rolls)

CALIFORNIA – Crab, Avocado, Cucumber \$13
 SPICY MAGURO – Tuna, Sesame Oil, Tobiko Sambal Aioli, Cucumber, \$14
 PHILADELPHIA ROLL – Salmon, Cream Cheese, Cucumber, Daikon Sprouts \$12
 SALMON SKIN – Crispy Salmon Skin, Cucumber, Shiso, Daikon Sprouts \$12
 Yama Gobo, Goma, Bonito Flakes, Tobiko
 NEGI HAMA – Yellowtail, Scallion \$12
 TEKKA MAKI – Tuna \$12
 SPIDER – Tempura Fried Soft Shell Crab, Cucumber, Tobiko Aioli, Daikon Sprouts, Goma \$18
 TEMPURA SHRIMP – Shrimp, Cucumber, Daikon Sprouts, Tempura Flakes, Tobiko Aioli \$16
 SPICY SCALLOP – Scallop, Tobiko Sambal Aioli, Cucumber, Daikon Sprouts \$16
 SPICY HAMACHI – Yellowtail, Sambal Aioli, Cucumber, Daikon Sprouts, Tobiko \$16
 CATERPILLAR – Eel, Cucumber, Avocado, Tobiko, Unagi Glaze \$20
 RAINBOW – Salmon, Ahi, Yellowtail, Shiromi, Shrimp, Crab, Cucumber, Avocado, Tobiko \$23

VEGETARIAN

EDAMAME – Soy Beans \$7
 OCEAN SALAD – Seaweed, Sesame Oil \$8
 CUCUMBER SUNOMONO SALAD \$8
 KAPPA MAKI – Cucumber Roll \$8
 GOBO MAKI – Pickled Burdock Root \$8
 UME SHISO MAKI – Pickled Plum \$8
 AVOCADO MAKI \$10
 CUCUMBER AVOCADO MAKI \$11
 VEGGIE ROLL – Romaine, Cucumber, Avocado, Red Bell Pepper
 & Maui Onion with Miso Passion Vinaigrette \$14