



20% Gratuity will be added to all parties of 6 or more

We reserve the right to refuse service to anyone

Reservations recommended for Teppan tables

Menu Prices are subject to change without notice

Take-out and Catering available

Appetizers

- o Edamame 4
Fresh soybeans boiled and salted.
- o Chicken Yakitori with Teriyaki Sauce 7
Teriyaki chicken served shish kabob style on two skewers with onion, mushroom and bell pepper. Sprinkled with sesame seeds and served with teriyaki sauce.
- o Skewered Beef Kushiyaki 8
Teriyaki flank steak served shish kabob style on two skewers with onion, mushroom and bell pepper. Sprinkled with sesame seeds and served with teriyaki sauce.
- o Seared Blackened Ahi 11
A fresh tuna steak, seared in black pepper, and served thinly sliced with ponzu sauce
- o Seared Pepper Salmon with Pineapple Salsa 11
Fresh salmon filet, seared with lemon & cayenne pepper, chilled & topped with pineapple salsa
- o Baked New Zealand Green Mussels 8
Four large succulent mussels, stuffed with crab and cream cheese, baked until golden brown. Topped with smelt eggs, green onions and a drizzle of teriyaki sauce.
- o Inside-Out Niku Maki (Beef Roll) 9
Zucchini and green onion rolled in top sirloin, grilled and served with teriyaki sauce.
- o Soft Shell Crab with Mango Honey Sauce 12
Two soft shell crabs battered and deep fried, topped with mango sauce.
- o Spicy Tuna Kinoko (mushroom) 10
A jumbo Portobello mushroom stuffed with spicy tuna and crab then tempura fried.
- o Rock Shrimp Guacamole with Won Ton Chips 10
A mild guacamole made with sautéed rock shrimp and served with won-ton chips.
- o Ahi Poki Tataki 12
Cubed and seared Ahi tuna, mixed with onions and poki sauce, served on a wonton skin.
- o Ahi Tuna Bruschetta 12
Fresh chunks of Ahi Tuna, tomato, onions & basil mixed together with fresh garlic and balsamic vinegar & thyme oil. Placed a top a french brochette.
- o Hot Tuna Ju-Ju Yaki (served sizzling) 14
Tuna Town's own signature roll made with spicy tuna, jalapeño and cream cheese. Tempura fried and topped with green onion and mango sauce, and set aflame tableside.
- o Calamari 9
Tuna Town's signature tempura calamari, served with sweet & sour sauce

Tempura

- o Asparagus, Avocado, Bell Pepper, Carrot, Eggplant 3
Sweet Potato, Onion, Zucchini (select 2)
- o Calamari, Scallop, Shrimp, White Fish 5
(select 2)
- o Vegetable Platter 6
Onion, Zucchini, Sweet Potato, Bell Pepper,
Carrot, Eggplant
- o Seafood Mix 8
Scallop, Shrimp, Onion, Zucchini, Carrot, sweet Potato

Nama Yasai Salad

(Fish or Veggie Salads)

- o Seared Albacore Tataki Salad 11
Sliced albacore, cucumber, field greens, onions and tomatoes tossed with wasabi mayo and ponzu sauce. Garnished with onion sprouts.
- o Michael's Poke Salad 14
A spicy mix of tuna, yellowtail, salmon, snapper, octopus and albacore sashimi squirted with ponzu sauce and tossed with cucumber tsunomono and field greens.
Sprinkled with red, white and green onions, radish sprout, and sesame seeds.
- o Ahi Tuna Salad Festival with Ginger Sauce 12
Field greens mixed with fresh chunks of tuna sashimi and onions.
Topped with ginger dressing, sprouts and sesame seeds.

Sides

- o Miso Soup 3
- o Steamed White Rice 3
- o Tofu (Fried or steamed) 4
- o Wasabi Mashed Potatoes 5
- o Sautéed vegetables 5
- o Tsunomono 5
- o Seaweed Salad 5
- o Garlic Chicken Fried Rice 5
- o Shoe String French Fries 5

Sushi

		Sushi	Sashimi
Albacore	(Shiro Maguro)	4.5	10
Egg	(Tomago)	3.5	-
Freshwater Eel	(Unagi)	4.5	-
Halibut	(Hirame)	4.5	10
Jumbo Clam	(Mirugai)	MP	MP
King Crab	(Kani)	9	-
Octopus	(Tako)	4.5	10
Salmon Egg	(Ikura)	4	-
Salmon	(Sake)	4.5	10
Scallop	(Hotate)	4	-
Sea Urchin	(Uni)	9	-
Shrimp	(Ebi)	4	-
Smelt Egg	(Masago)	4	-
Smoked Salmon	(Smoked Sake)	4.5	10
Squid	(Ika)	3.5	-
Surf Clam	(Hokki)	3.5	-
Sweet Shrimp	(Amaebi)	MP	MP
Tuna, Fatty	(Toro)	MP	MP
Tuna	(Maguro)	5	11
Tuna Tataki	(Maguro Tataki)	5	10
Whitefish	(Shiromi)	3.5	10
Yellowtail	(Hamachi)	5	11

Rolls

	Hand	Cut
Tuna Roll	4	5
Cucumber Roll	3	4
Veggie Roll	3.5	5
California Roll	4.5	7
Eel Roll	5	10
Spicy Tuna Roll	5	10
Scallop Roll	5	10
Crunchy Roll	5	11

Rolls (continued)

Soft-Shell Crab Roll	6	12
Rainbow Roll	-	10
Philadelphia Roll	5	10
The Mexican	5	10
Tuna Town Philly	5	10
Tomodachi Roll	5	10
Garlic Rock Shrimp with Asparagus	5	10

Specialty Rolls

o Baked Crab Hand Roll	8
Soy paper hand roll with baked crab and topped with baked crab sauce	
o Y2K Roll	12
Assorted sashimi, fresh water eel, avocado, cucumber wrapped in lettuce and soy paper	
o Crouching Tiger	14
Shrimp tempura, kani kama, cucumber, topped with tuna tataki and avocado	
o Caterpillar	12
Kani kama, fresh water eel, cucumber, topped with avocado	
o Devil Roll	12
Kani kama, avocado, cucumber, topped with spicy shrimp tempura	
o Dragon Roll	12
Kani kama, avocado, cucumber, topped with fresh water eel	
o Hot Tuna Ju-Ju Yaki (served sizzling)	14
Spicy tuna, jalapeno and cream cheese, tempura fried and topped with green onions and mango sauce	
o Tempura Roll	12
Assorted sashimi, kani kama, asparagus, avocado and with light tempura	
o Kalamungai	14
Spicy tuna, kani kama, asparagus, avocado, and topped with albacore on soy paper	
o Lollipop	17
Assorted sashimi, kani kama in a cucumber wrap	

Seafood

Served with Miso Soup, Salad & Accompaniments

- o **Sake-Miso Marinated Butterfish** 16
Soft buttery cod fish, marinated in a sake miso marinade and broiled to perfection
Served with fresh seasonal vegetables, and steamed rice
- o **Pineapple Cajun Salmon** 17
A fresh salmon filet, rolled in lemon & Cayenne pepper with pineapple mango salsa
Served on a bed of wasabi mashed potatoes and seasonal vegetables.
- o **Halibut Steak Dinner** 20
A halibut steak topped with a leak butter sauce. Served with sautéed seasonal vegetables and steamed rice.
- o **Blackened Ahi Steak** 20
A tuna steak, wrapped in nori and tempura-seared. Sliced and served on a wonton skin.
Accompanied by wasabi mashed potatoes and tempura asparagus.
Served with ginger lemon soy sauce.
- o **Sushi Dinner** 20
2 pieces of tuna, 1 piece each: yellowtail, salmon, snapper, shrimp, albacore, octopus and egg. Accompanied by a California roll and steamed rice.
- o **Sashimi Dinner** 24
3 pieces each: tuna, yellowtail, salmon, snapper, and octopus.
Served with steamed rice.
- o **Sushi and Sashimi Dinner** 27
3 pieces each sashimi: tuna, yellowtail, salmon, and snapper. 1 piece each sushi: tuna, yellowtail, shrimp, octopus and egg. Accompanied by a California Roll and steamed rice.
- o **King Crab Legs** MP
1 lb. steamed king crab legs served with seasonal vegetables, mango sauce and steamed rice.
- o **Cold Water Lobster Tail with Mango Honey Sauce** MP
2 lobster tails steamed, salt, pepper and butter. Served with wasabi mashed potatoes and sautéed vegetables. Drizzled with mango honey sauce

Steaks

Served with Miso Soup, Salad & Accompaniments

o Mid-Western U.S.D.A. Choice NY Steak 8oz.	25
A NY steak grilled to order. Topped with our signature teriyaki sauce and sprinkled with sesame seeds. Served with wasabi mashed potatoes and sautéed seasonal vegetables.	
o Mid Western U.S.D.A. Choice Filet Mignon 8oz.	35
A choice filet lightly seasoned and grilled to order. Topped with our signature teriyaki sauce and sprinkled with sesame seeds. Served with wasabi mashed potatoes and sautéed seasonal vegetables	

- o Mid Western Filet Mignon with Cold Water Lobster Tail 45
- A choice 6oz. filet lightly seasoned and grilled to order, paired with a cold water lobster tail. Topped with our signature teriyaki sauce and sprinkled with sesame seeds. Served with wasabi mashed potatoes and sautéed seasonal vegetables

o Kobe Beef Burger	12	
1/2 pound Kobe Burger, topped with fried onion, lettuce and tomato. Served with shoe string fries		
+\$1.50 for each additional item		
Cheddar Cheese	Blue Cheese crumbles	Avocado
Swiss Cheese	Tempura Onion	Bacon

- o Japanese Boneless Short Ribs 18
- Marinated boneless short ribs with lotus root tempura. Served atop wasabi mashed potatoes & seasonal baby vegetables.

Poultry

Served with Miso Soup, Salad & Accompaniments

- o Grilled Chicken Breast in Basil Garlic Marinade 18
- A chicken breast grilled topped with our own basil garlic marinade. Served with wasabi mashed potatoes and sautéed seasonal vegetables
- o Chicken Teriyaki 18
- A chicken breast grilled topped with our signature teriyaki sauce and sesame seeds. Served with wasabi mashed potatoes and sautéed seasonal vegetables
- o Wasabi Chicken 18
- A chicken breast grilled and topped with our own wasabi cream sauce. Served with wasabi mashed potatoes and sautéed seasonal vegetables