

## STARTERS

### AVOCADO BOMB

Warm king crab stuffed avocado  
\$12

### POKETINI

Ahi tuna, baby spinach, avocado, sesame seeds &  
glaze,  
sweet onions, and wontons  
\$10

### EDAMAME

Topped with smoked chardonnay salt  
\$5

### SQUID SALAD

Arugula, frisee, and Asian vinaigrette  
\$6

**Seasonal fish available for nigiri and sashimi**

\$MKT

## SIGNATURE ROLLS

### SOCO

Spicy tuna topped with avocado, ahi tuna and  
fresh jalapeños  
\$12

### HIPPIE ROLL

Veggie mix of cucumber, avocado and  
marinated carrots  
\$11

### DIAMOND ROLL

Alaska king crab, asparagus, avocado. seasonal white  
fish,  
and candied garlic  
\$14

### MARKER 10 ROLL

Hamachi, spicy tuna umi plum, and truffle masago  
\$15

### LAVA ROLL

Salmon, grilled negi, unagi, squid ink tempura,  
sesame,  
and orange tobiko  
\$15

### SEBASTIAN ROLL

Ahi tuna and cucumber topped with king crab  
and tempura flakes  
\$15

*Ask your Sushi chef for custom specialty rolls or  
dishes.*

***Consuming raw or undercooked meat, fish, eggs or poultry may  
increase your risk of a foodborne illness\****