



SIGNATURE MENU

OCEANSIDE DINING AT SHERATON KAUAI RESORT ON POIPU BEACH

APPETIZERS

TEMPURA ALII MUSHROOM \$9

HAMAKUA MUSHROOMS WITH KIM CHEE DIPPING SAUCE AND EGGPLANT CAVIAR

EDAMAME \$7

FRESH BOILED SOYBEANS LIGHTLY SALTED & CHILLED

DYNAMITE MUSHROOM CAPS \$12

BAKED SCALLOPS, EBI AND SPICY CRAB MIX ON SHIITAKE MUSHROOM
TOPPED WITH TOBIKO AND BONITO FLAKES

SEARED AHI WITH BUTTER LETTUCE \$14

SEARED YELLOWFIN TUNA WITH LOCAL BUTTER LETTUCE
SOFT BOILED EGG AND GARLIC PONZU DRESSING

SHRIMP AND CRAB TEMPURA SALAD \$11

SHRIMP AND SOFT SHELL CRAB FRIED TO GOLDEN BROWN
LOCAL BABY ROMAINE LETTUCE TOBIKO WAGARASHI DRESSING SHAVED MAUI ONIONS

SEARED HAMACHI WITH APPLE DIJON SLAW \$14

JAPANESE HAMACHI WITH SLICED FUJI APPLE DIJON VINAIGRETTE DAIKON SPROUT SALAD

SUSHI & SHUSAI

(ENTREES)

COMPLETE INCLUDES DAILY APPETIZER, WHITE RICE, MISO SOUP,
PICKLED VEGETABLES & DESSERT

	ALA CARTE	COMPLETE
MATSU 8 PIECES ASSORTED NIGIRI & 1 TEKKAMAKI	\$33	\$39
TEKKA DON FRESH ISLAND TUNA SLICED TO PERFECTION OVER SUSHI RICE	\$28	\$34
CHIRASHI CHEF'S SELECTION OF DAILY FRESH FISH & SEAFOOD	\$29	\$35
WAFU'U STEAK BLACK ANGUS TENDERLOIN WITH SEASONAL VEGETABLES SERVED WITH CITRUS PONZU OR TERIYAKI SAUCE	\$33	\$39
YAKIZAKANA BROILED FISH FRESH CATCH OF THE DAY	\$28	\$34
SHRIMP TEMPURA ASSORTMENT OF BLACK TIGER SHRIMP, WHITE FISH AND SEASONAL VEGETABLES LIGHTLY BATTERED AND WOK FRIED SERVED WITH GRATED RADISH AND TENTSUYU	\$29	\$35

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

\$5.00 charge for any split entrees. 17% service charge will be added to parties of seven or more.

SUSHI AND SASHIMI ALA CARTE

TWO PIECES PER ORDER

\$11

MAGURO (TUNA)
SAKE (SALMON)
TAKO (OCTOPUS)
HAMACHI (YELLOW TAIL)

UNAGI (FRESH WATER EEL)
IKURA (SALMON ROE)
UNI (SEA URCHIN)
MASAGO (CAPPLIN ROE)

HOSOMAKI

(THE BASICS)

6 PIECES PER ORDER

\$12

TEKKA
TUNA ROLL

SAKE
SALMON ROLL

HAMACHI
YELLOWTAIL ROLL

KAPPA
CUCUMBER ROLL

MAKI MONO

6 PIECES PER PRDER

\$13

CALIFORNIA

CRAB MEAT, AVOCADO & CUCUMBER

SPICY TUNA

FRESH TUNA, AVOCADO, CUCUMBER, TOPPED WITH MASAGO

UNAKYU

FRESH WATER EEL & CUCUMBER

SPICY SAKE

FRESH SALMON, AVOCADO, CUCUMBER IN A SPICY TANGY SAUCE
TOPPED WITH MASAGO

CHEF SPECIALTIES

6 PIECES PER ORDER

\$16

CALIFORNIA DYNAMITE

CALIFORNIA ROLL TOPPED WITH BAKED SCALLOPS FOR AN "EXPLOSIVE" TASTE

SPIDER ROLL

FRIED SOFT SHELL CRAB WITH AVOCADO AND CRAB MIX, SPICY AIOLI, MASAGO ROE

DANCING (CRUNCHY) ROLL

CALIFORNIA ROLL WITH SHRIMP TEMPURA AND MASAGO ADDED TO GIVE A
BURST OF CRUNCH IN EVERY BITE

S & S ROLL

LACED SALMON OVER SHRIMP TEMPURA ROLL, AVACADO AND CRAB MIX,
TOPPED WITH BONITA FLAKES SERVED WITH PONZU

SALMON SKIN BLT ROLL

SLICE LETTUCE AND TOMATO WITH CRISPY SALMON SKIN, SAMBAL CHILI PASTE, FURIKAKE