**BANSHOO SUSHI BAR**

**Chef Yoshi’s Specialty Dishes**

Banshoo Ceviche Usuzukuri (Citrus-infused Japanese-style ceviche of thinly sliced tuna, white fish, salmon and octopus, drizzled with grape seed oil and lime ponzu)

Alaskan Cucumber Boat (Spicy scallop and crab nestled in a cucumber boat with Banshoo’s spicy mayo sauce, topped with masago)

Kanisu Sashimi “Cucumber Wrap” (Tuna, white fish, fresh salmon and crab wrapped with thin sliced cucumber, drizzled with sweet rice wine sauce and toasted black and white sesame seeds)

Northland Sunomono Salad (Lobster, scallop and crab with rice wine sauce, topped with cucumber, wakame seaweed salad, ikura and lump crab)

Wakame Seaweed Salad

Edamame

**Sushi & Sashimi** (2 pieces per order) (On the rolls, it would be best to leave off the spicy mayo)

Tuna (Maguro)

Yellowtail (Hamachi)

Fresh Water BBQ Eel (Unagi)

Octopus (Tako)

Fresh Salmon (Sake)

White Fish

Octopus (Tako)

Salmon Roe (Ikura)

**Signature Rolls** (6-8 pieces)

Banshoo (Blend of lobster, lump crab and sea scallops with mayo sauce, topped with tuna, fresh salmon, sliced avocado and red tobiko roe, with Banshoo spicy mayo sauce)

Emperor (Spicy tuna, fresh salmon, blend of fish and avocado topped with fresh water BBQ eel and toasted black and white sesame seeds, with Banshoo spicy mayo sauce)

Fire Dragon (Spicy crab and avocado topped with fresh water BBQ eel and toasted black and white sesame seeds, with Banshoo’s spicy sauce)

Rainbow (Lump crab California rolls topped with tuna, fresh salmon, yellowtail, escolar, seasonal white fish, masago and Banshoo’s spicy may sauce)

Horizon (Spicy tuna tartare topped with masago, and Banshoo’s spicy mayo sauce)

Nesor’s “Go Green” Garden Roll (Assorted garden vegetables, cucumber, asparagus, avocado, corn tips and yamagobo wrapped in soy paper, topped with shaved chives and Banshoo’s spicy mayo sauce)

Florida Sunset (Tuna, salmon, asparagus and artichoke heart, with Banshoo’s spicy mayo sauce)

California Sunset (Lump crab salad with avocado and cucumber topped with masago, and Banshoo’s spicy mayo sauce)