

# Nikko Specialty Creations\*

- \*1. Lobster Roll \$30 - Spicy tuna & avocado, topped with tempura lobster tail with a spicy unagi sauce.
- \*2. Tuna Avocado Sashimi Salad \$19 - Thinly cut tuna sashimi with thin sliced avocado, shredded daikon, scallions, masago, and spicy ponzu.
- \*3. Red Dragon \$19 - Shrimp tempura, BBQ eel, cucumber, topped with tuna, avocado and spicy eel wasabi sauce
- \*4. Dancing Queen \$17 - Steamed asparagus & spicy tuna topped with spicy guacamole & tempura chips
- \*5. Sexy Salmon Roll \$16 - Sea bass tempura & cucumber topped with spicy baked salmon
- \*6. Cowboy Roll \$26 - Shrimp tempura, spicy tuna & avocado, topped with Kobe steak, garlic olive oil sauce, and a slight touch of spicy teriyaki sauce
- \*7. Hawaiian Pokey Roll \$18 - California roll, topped with diced tuna, avocado, masago & tomatoes, served with a creamy ponzu sauce
- \*8. Scallop Sunset \$35 - Fresh scallop sashimi with sliced avocado, topped with ikura served over ponzu sauce & fresh seaweed medley
- \*9. Sushi Love \$20 - Spicy salmon, asparagus, mango, topped with hamachi, jalapeño sauce, sliced jalapeño and masago
- \*10. Poki Tower \$18 - Hawaiian style marinated tuna, cucumber, radish sprout, wasabi mayo, masago and tobiko served over chips
- \*11. Drunken Salmon \$20 - Salmon toro marinated in Grand Marnier sauce topped with radish sprout with a side of creamy jalapeño sauce
- \*12. Fresh Oysters \$16 - 1/2 dozen fresh oysters, ponzu ceviche sauce
- \*13. VIP Roll \$18 - Salmon, avocado, mango topped with salmon and fresh jalapeño, served over the roll with spicy aioli
- \*14. Volcano Roll \$18 - Shrimp tempura roll topped with Dynamite mix (scallops, crab & octopus) topped with a baked spicy aioli sauce
- \*15. Omega 3 \$18 - Seared salmon on top of layered sushi rice with masago and asparagus with miso jalapeño sauce, dried bonito, onion, and jalapeño on top
- \*16. Mango Tango \$18 - Flash fried panko crab, Dynamite mix and lettuce inside, topped with thinly sliced avocado and mango garnished with aioli sauce and red tobikko
- \*17. Tuna Nachos \$18 - Sliced seven spice tuna tataki over chips (4 chips) topped with diced tomatoes, mango, avocado, radish sprouts with creamy jalapeño sauce
- \*18. Jalapeño Hamachi Sashimi \$25 - Yellowtail sashimi, seaweed assortment, jalapeño sauce topped with thinly sliced jalapeño peppers
- \*19. Toro Toro Roll \$25 - Spicy tuna, mango, topped with toro, avocado and scallions
- \*20. OMG Roll \$15 - Shrimp and crab salad, avocado, mango, thinly sliced & rolled with cucumber served over ponzu sauce and scallions

\*These items may be undercooked

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness