NIGIRI & SASHIMI

three pieces per order

NIGIRI fish over rice

e Tuna maguro

orange Grant State
Grant St

• Salmon sake

Fresh Water Eel unagi
with sesame seeds

■ Shrimp ebi 5.5

■ G Yellow Tail hamachi 7.5

GF Scallops hotake 5.5

Crab Stick kani

G Squid ika

SASHIMI fish without rice

G Tuna maguro 7
G Salmon sake 6

GF Squid ika 6

Yellow Tail hamachi 7.5 White Tuna shiro maguro 6.5

G Scallops hotake 5.5



Aqua Sushi chefs serve rare flavors and perfectly-executed classics. Offering the freshest selection and attention to detail, each request is made to order. The variety is vast, offering something for the sushi

Enjoy ultra-modern, super-fresh sushi from each of the Malone's, Harry's and Drake's locations.

newbie to the sushi lover.

NIGIRI & SASHIMI COMBOS

7

6.5

6

6.5

served with miso soup

Classic Sushi, Nigiri & Sashimi 19 Any classic sushi with two orders of nigiri or sashimi

Specialty Sushi, Nigiri & Sashimi 23
Any specialty roll with two orders of nigiri or sashimi

Sushi Platter

half platter 22 full platter 40

Our three most popular rolls on a sharable platter: Spicy California, Tempura Shrimp and Tuna Spring

Combination Platter

Any two rolls with four orders of sashimi





© Seaweed Salad

Seaweed, agar-agar, kikurage mushrooms. red pepper, sesame seeds

Calamari Salad

Squid, bamboo shoots, kikurage mushrooms, red pepper, ginger, sesame seeds

Tempura Shrimp

Tempura shrimp with sushi sauce

Dumplings

Choice of pork, chicken, shrimp or spicy beef: Asian vegetables, fried and served with Agua sauce;

G Edamame

Boiled sovbeans seasoned with salt

@ Miso Soup

Tofu, scallions and seaweed in a miso broth

Sushi Rice

Premium short grain white rice and



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🥔 *Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Mardi Party Roll

Smoked salmon, fried cream cheese. grilled jalapeño, avocado; topped with spicy crab, sweet chili sauce, tempura crunch and scallions

sesame seeds, sushi sauce

Fel Roll

8.5 Cooked eel, cucumber, avocado, seaweed,

Dragon Roll

Cooked eel, cucumber, seaweed, sushi sauce; wrapped in avocado and sesame

😉 Fantasy Roll (Spicy)

Avocado, seaweed, sesame seeds; topped with snow crab and spicy mayo; choice of tuna, salmon, shrimp, yellow tail or white tuna

Rainbow Roll

California; topped with tuna, salmon, shrimp, white tuna and yellow tail

¹ New York Roll

Tuna, avocado, seaweed; topped with tuna

Salmon, avocado, seaweed; topped with salmon

□ Tuna Lover's Roll

Spicy tuna, avocado, seaweed; topped with seared white tuna

Soft Shell Crab Roll

Tempura soft shell crab, lettuce, avocado, seaweed; topped with sushi sauce and sweet chili sauce

Midori Roll

Soy paper, tuna, salmon, avocado; topped with sushi sauce and spicy mayo

Crunchy Munchy Roll

Fried crab, cucumber, avocado, seaweed, Sriracha; topped with tempura crunch, shrimp and sushi sauce

*Surf and Turf Roll

Crab and cream cheese blend, spicy mayo, asparagus, seaweed; topped with avocado, seared filet mignon, Sriracha and sushi sauce

Kentucky Roll

Spicy lobster, soy paper and carrot; topped with seared tuna, salmon, avocado, sushi sauce, scallions and spicy mayo

Crab Rangoon Roll

Crab and cream cheese blend, seaweed, tempura-fried; topped with sushi sauce and sweet chili sauce

9 5

8.5

10

Fried Scallop Roll

Soy paper, fried scallop, avocado; topped with red tobiko and spicy mayo

Tempura Rainbow Roll

Tempura shrimp, avocado, spicy mayo, seaweed; topped with shrimp, salmon, white tuna and tuna

Volcano Roll

California; topped with ground spicy tuna and black tobiko

*Chicago Roll

Soy paper, seared filet mignon, asparagus, scallions, cream cheese; topped with avocado, spicy mayo and Aqua sauce

Crunchy Texas Roll

Seared white tuna, avocado, seaweed; topped with crab, fried onion, sushi sauce and spicy mayo

G Yum Yum Roll

Spicy crawfish, jalapeño, cucumber; topped with shrimp, seaweed salad, red tobiko and yum yum sauce

Tuna Stack

Spicy tuna, mango and avocado layered on sushi rice; citrus ponzu sauce, scallions and microgreens

Poke Bowl

Sushi rice, pickled radish and carrot, avocado, jalapeño, wasabi mayo, Sriracha, wakame, citrus ponzu sauce, sesame seeds; choice of tuna or salmon

Teriyaki Chicken Bowl

Teriyaki chicken, sushi rice, fried asparagus, cucumber, carrot, avocado, sushi sauce, Sriracha, sesame seeds

Raw

GF Gluten Free

Our sushi chefs are happy to accommodate special requests.

California Roll

Crab, cucumber, avocado, seaweed, sushi rice, sesame seeds

Spicy California Roll

California; topped with snow crab and spicy mayo

Special California Roll

Crab, cucumber, avocado, seaweed, sushi rice; topped with red tobiko

Teriyaki Salmon Roll

Cooked salmon, avocado, carrot, seaweed, sushi rice, sesame seeds. sushi sauce

Spring Roll

Crab, cucumber, carrot, avocado, lettuce, rice paper, spicy mayo, spring sauce: choice of tuna, white tuna. salmon, shrimp or eel

Spicy Roll

Avocado, cucumber, seaweed, sushi rice, sesame seeds, spicy mayo; choice of tuna, salmon, shrimp, yellow tail or white tuna

Philly Roll

Cream cheese, avocado, seaweed sushi rice, sesame seeds; choice of tuna, salmon, shrimp, crab, yellow tail or white tuna

• Vegetable Roll

Cucumber, carrot, avocado, red leaf lettuce, seaweed, sushi rice, sesame

Crunchy Roll

7.5

7.5

Tempura crunch, avocado, seaweed, sushi rice; choice of tuna, salmon, shrimp, crab, yellow tail or white tuna

Fried Calamari Roll 7.5

Fried calamari, avocado, seaweed, sushi rice; topped with wasabi mayo and sesame seeds

Tempura Shrimp Roll

Tempura shrimp, avocado, seaweed, sushi rice, sesame seeds; topped with sushi sauce



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