

## APPETIZER

GF Seaweed Salad	Seaweed, agar-agar, kikurage mushrooms, red pepper, sesame seeds	4.50
GF Calamari Salad	Squid, bamboo shoots, kikurage mushrooms, red peppers, ginger, sesame seeds	7.00
Tempura Shrimp	Tempura shrimp with special teriyaki sauce	7.95
Japanese Dumplings	Asian vegetables along with your choice of pork, chicken, shrimp or spicy beef, fried and served with aqua sauce	5.95
GF Edamame	Boiled soybeans seasoned with salt	2.95
GF Miso Soup	Tofu, scallions and seaweed in a miso broth	2.95
Sushi Rice	A cup of white short grain sushi rice with vinegar	3.00



seaweed salad



tempura shrimp



dumplings

## MAKI SUSHI

8 PIECES PER ORDER

California Roll	Crab, cucumber, avocado, seaweed, sesame seeds and sushi rice	5.95
Spicy California Roll	Crab, cucumber, avocado, seaweed, sesame seeds, spicy mayo and sushi rice	7.50
Special California Roll	Crab, cucumber, avocado, seaweed and sushi rice, topped with red tobiko	7.50
Teriyaki Salmon Roll	Cooked salmon, avocado, carrot, sesame seeds, seaweed and sushi rice, topped with teriyaki	7.50
Spring Roll	Crab, cucumber, carrots, avocado, lettuce, rice paper, spicy mayo; spring roll sauce on the side <i>choice of tuna, salmon, shrimp or eel</i>	7.95
Spicy Roll	Avocado, cucumber, seaweed, sesame seeds, sushi rice; topped with spicy mayo <i>choice of tuna, salmon, shrimp, yellow tail or white tuna</i>	7.95
Philly Roll	Cream cheese, avocado, seaweed and sushi rice <i>choice of tuna, salmon, shrimp, crab, yellow tail or white tuna</i>	7.50
Vegetable Roll	Cucumber, carrot, avocado, red leaf lettuce, seaweed, sesame seeds and sushi rice	5.50
Crunchy Roll	Tempura crunch, avocado, seaweed and sushi rice <i>choice of tuna, salmon, shrimp, crab, yellow tail or white tuna</i>	7.50
Fried Calamari Roll	Fried calamari, avocado and sushi rice, topped with wasabi mayo and sesame seeds	7.50
Tempura Shrimp Roll	Fried tempura shrimp and avocado, rolled in seaweed and sushi rice, topped with eel sauce and sesame seeds	7.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## SPECIALTY SUSHI

Eel Roll	Cooked eel, cucumber, avocado, seaweed, sesame seeds, eel sauce and sushi rice	8.50
Dragon Roll	Cooked eel, cucumber, seaweed, sesame seeds, eel sauce and sushi rice; wrapped in avocado	9.50
Fantasy Roll (Spicy)	Avocado, seaweed, sesame seeds and sushi rice; topped with crab and spicy mayo <i>choice of tuna, salmon, shrimp, yellow tail or white tuna</i>	8.95
Rainbow Roll	California roll topped off with a variety of tuna, salmon, shrimp, white tuna and yellow tail	11.00
New York Roll	Tuna, avocado, seaweed and sushi rice, topped with tuna	11.95
Boston Roll	Salmon, avocado, seaweed and sushi rice, topped with salmon	11.00
Tuna Lover's Roll	Spicy tuna, avocado, seaweed and sushi rice, topped with seared white tuna	11.95
Soft Shell Crab Roll	Tempura-fried soft shell crab, lettuce, avocado, seaweed and sushi rice, topped with teriyaki and sweet chili sauce	10.75
Midori Roll	Soy paper, tuna, salmon, avocado and sushi rice, topped with eel sauce and spicy mayo	8.95
Crunchy Munchy	Fried crab stick, cucumber, avocado, Sriracha, topped with tempura crunch, shrimp and eel sauce	10.95
Surf and Turf	Crab, cream cheese, spicy mayo, asparagus, topped with avocado, beef filet, Sriracha and eel sauce	11.95
Kentucky Roll	Spicy lobster, soy paper and carrot, topped with seared tuna, salmon, avocado, eel sauce, scallions and spicy mayo	13.95



tempura shrimp roll with tuna and yellowtail sashimi

crab rangoon roll

*Our sushi chefs are happy to accommodate any special requests, just let your server know.*



Crab Rangoon Roll	Cream cheese and crab rolled in sushi rice and tempura-fried, topped with teriyaki and sweet chili sauce	9.50
Fried Scallop Roll (Spicy)	Fried scallop, soy paper, avocado, rice, topped with tobiko and spicy mayo	8.95
Tiger Roll	Soy paper, tempura shrimp, tobiko and cucumber, topped with eel sauce and wasabi mayo	10.95
Tempura Rainbow Roll	Tempura shrimp, avocado, spicy mayo and sushi rice, topped with shrimp, salmon, white tuna and tuna	11.95
Volcano Roll	Crab, cucumber, avocado, seaweed, sushi rice, ground spicy tuna and black molten tobiko	8.50
Chicago Roll	Seared Filet Mignon, crispy asparagus, scallions and cream cheese wrapped in soy paper and sushi rice; avocado, spicy mayo and Aqua sauce	10.99
Crunchy Texas Roll	Seared white tuna, avocado, seaweed, cream cheese and sushi rice; topped with crab and fried onion; eel sauce and spicy mayo	11.95



Boston roll with tuna and yellowtail sashimi



fantasy roll



crunchy texas roll



volcano roll

# MAKI, NIGIRI and SASHIMI COMBOS

ALL SERVED WITH MISO SOUP



## Maki Sushi, Nigiri and Sashimi Combo

Choose any Maki Sushi Roll along with two orders of nigiri or sashimi 19.00

## Specialty Sushi, Nigiri and Sashimi Combo

Choose any Specialty Sushi Roll along with two orders of nigiri or sashimi 23.00

## Aqua Sushi Platter

Our three most popular sushi rolls on one platter to share! Spicy California Roll, Shrimp Tempura Roll and Tuna Spring Roll (*served raw*)

half platter 22.00 full platter 40.00

## Combination Platter

Choose any two rolls and 4 orders of any sashimi or nigiri 46.00



combo platter



## ULTRA-MODERN, SUPER-FRESH

Not only do we serve the absolute freshest you can get in town, Aqua chefs offer sushi lovers rare flavors and perfectly executed classics. And the Crab Rangoon? Just try it.



# NIGIRI & SASHIMI

3 PIECE ORDER

## NIGIRI fish over rice

Tuna	maguro	6.95
Flying Fish Egg	tobiko	6.50
Salmon	sake	5.95
Fresh Water Eel	unagi	6.95
Cooked Shrimp	ebi	5.25
Yellow Tail	hamachi	7.50
Scallops	hotake	5.50
Squid	ika	5.75
White Tuna	shiro maguro	6.50
Crab Stick	kani	3.75

## SASHIMI fish without rice

GF Tuna	maguro	6.95
GF Salmon	sake	5.95
GF Squid	ika	5.75
GF Yellow Tail	hamachi	7.50
GF White Tuna	shiro maguro	6.50
GF Scallops	hotake	5.50

GF= Gluten Free | We have selected GF items based on the most current information available from our suppliers and the stated absence of gluten within these items. Please be aware that individual foods may come into contact with one another due to shared cooking and prep areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your individual dietary needs when selecting from our suggested gluten free items.