

	Sushi	Sashimi	Sushi Rolls		
				Hand	Cut
Tuna	5.95	13.00	California Roll	6.45	6.45
Toro~seasonal	Varies	Varies	Cucumber Roll	5.00	5.00
Yellowtail	6.50	14.00	Eel Roll	6.45	6.45
Albacore	6.50	14.00	Salmon Skin Roll	6.45	6.45
Freshwater Eel	5.95	13.00	Scallop Roll	6.45	6.45
Halibut	7.95	17.00	Shellfish Roll	6.45	6.45
Jumbo Clam	8.50	18.00	Spicy Shrimp Roll	6.45	6.45
Japanese Scallop	6.50	13.50	Spicy Tuna Roll	6.45	6.45
Monkfish Liver	5.95	13.00	Tuna Roll	6.45	6.45
Mackerel	5.95	13.00	Yellowtail Roll	6.45	6.45
Octopus	5.95	13.00	Vegetable Roll	5.95	5.95
Oyster	5.95	13.00	Shrimp Tempura Roll	11.00	11.00
Red Snapper	6.50	14.00	Lobster Roll	12.95	12.95
Salmon	5.95	13.00	Soft Shell Crab Roll	13.50	13.50
Salmon Egg	5.95	13.00	Calamari Roll		13.50
Scallop	5.95	13.00	Caterpillar Roll		12.50
Sea Urchin	8.50	18.00	Dragon Roll		12.95
Smelt Egg	5.25	10.50	Philadelphia Roll		12.50
Snow Crab	7.50	16.00	Rainbow Roll		15.00
Squid	5.50	13.00	Inside-out California Roll		11.50
Spanish Mackerel	7.50	16.00			
Shrimp	5.95	13.00			
Sea Eel	5.95	13.00			
Sweet Shrimp	Varies	Varies			
Tamago (Egg)	4.00	8.00			

### Banzai Special Rolls

Alaskan Roll	12.95
Albacore Delight Roll	13.50
Banzai Roll	14.50
Banzai Shrimp Roll	8.95
BSC Roll	12.75
Crunchy Roll	12.95
Gary Roll	13.95
Hawaiian Roll	13.50
Moonlight Roll	14.50
Salmon Lover's Roll	13.50
Yuji Roll	13.50
Malibu Roll	13.95
Twin Dragon Roll	12.50
Manhattan Roll	13.95
Sunset Roll	12.95

We specifically select only non-GMO products for you, our customers. Banzai also offers a wonderfully refreshing iced green tea created by the restaurant founders, with natural anti-oxidants for your good health. And unlike many other restaurants who use food dyes, Banzai uses all natural sushi ginger for the purest quality. We hope you enjoy!

~Banzai Sushi~

18% gratuity will be added to parties of 8 or more.

Kon Ban Wa  
~Good Evening~  
Welcome to Banzai Sushi  
**APPETIZERS**

<b>Edamame</b>	salted soy bean pods; healthy, simple and packed with protein.	6.95
<b>Seasoned Edamame</b>	salted soy bean pods with chef's special seasoning.	7.95
<b>Crab Cakes</b>	deep fried patties made of crabmeat, red peppers and chilies. Served with a mixture of julienne carrots and bean sprouts tossed in a spicy citrus dressing and sprinkled with hijiki seaweed.	12.75
<b>Gyoza</b>	hand made dumplings filled with ground beef and Japanese nira chives, pan fried and served with a hot sesame seed sauce.	7.95
<b>New York Roll</b>	asparagus and shitake mushrooms rolled in thin sliced New York steak and delicately broiled with fresh ginger teriyaki sauce.	13.95
<b>Calamari</b>	deep fried squid with spicy ponzu sauce, served on a bed of marinated sliced cucumber and seri stems.	13.50
<b>Sautéed Spicy Calamari</b>	in our spicy tamari sauce served with baby greens.	12.00
<b>Soft-shell Crab with Salsa</b>	deep fried whole soft-shell crab served with ponzu sauce and fresh salsa.	13.50
<b>Dynamite</b>	scallops, mushrooms and bamboo shoots baked in a creamy smelt egg sauce.	13.50
<b>Chilean Sea Bass</b>	tender Chilean sea bass marinated in miso sauce and grilled.	12.50
<b>Yakitori</b>	grilled tender teriyaki chicken & scallions on skewers.	10.75
<b>Banzai Kebab</b>	marinated chunks of New York steak and bell peppers grilled on skewers.	13.50
<b>Fried Scallops with Chili Dipping Sauce</b>	deep fried scallops served with spicy red chili sauce.	12.00
<b>Wasabi Shrimp and Avocado Salad</b>	shrimp and avocado tossed in soy wasabi dressing and topped with smelt egg.	11.00

<b>Lobster Eggroll</b>	deliciously crispy eggrolls filled with lobster and vegetables. Served on a bed of garden greens.	13.50
<b>Banzai Spring Roll</b>	filled with sesame seeds crusted seared tuna and veggies.	11.95
<b>Tempura</b>	jumbo shrimp and vegetables dipped in batter and quickly deep fried.	12.95
<b>Vegetable Tempura</b>	assorted deep fried vegetables .	12.50
<b>Chefs Choice Ceviche</b>	chunks of fresh seafood mixed with white onion and succulent tomatoes. Served with chef's special dressing and garnished with crispy wontons.	13.00
<b>Spicy Tuna Nachos</b>	topped with fresh mango salsa, guacamole & sour cream.	12.50
<b>Steak Sashimi</b>	finely sliced raw New York steak, beautifully arranged and served in a savory soy based garlic sauce.	16.25
<b>Rainbow Carpaccio</b>	thin-sliced sashimi tuna, yellowtail, and salmon decorated on a plate with chef's creamy citrus sauce.	13.95
<b>Salmon Carpaccio</b>	salmon sashimi arranged in a creamy sesame soy sauce and delicately topped with premium black caviar.	13.50
<b>Tuna Carpaccio</b>	topped with scallions and served with garlic sesame soy dressing.	13.95
<b>Namazu Catfish</b>	fresh strips of catfish marinated in ginger and garlic, deep fried and served with fresh squeezed spicy citrus sauce.	12.50
<b>Shishito</b>	stir fried mild Japanese jalapeno peppers with a light vinegar soy sauce.	8.00
<b>Shrimp Shu-mai</b>	dumplings filled with succulent shrimp. Served with Japanese hot mustard.	7.75
<b>Tuna Tartar Tower</b>	crispy wontons served with finely chopped tuna and capers mixed with spicy chili oil and garnished with wasabi smelt egg.	9.50

## SOUPS

<b>Miso</b>	Japanese soy-based soup with tofu & scallions. with shitake mushrooms- \$ 6.00      with asari clams- \$5.50	2.75
<b>Cream of Carrot</b>	a creamy blend of pureed carrots and onions spiced with fresh ginger, curry powder & lemon juice .	6.00
<b>Lobster Wonton</b>	hand made dumplings filled with tender chunks of lobster and shitake mushrooms in a tamari soy & ginger broth.	7.00
<b>Asari Steamer</b>	little neck clam steamed in a delicate sake broth.	9.00

## SALADS

<b>Mahalo Ahi</b>	chunks of tuna, avocado, cucumber, and black sesame seeds. Served with spicy chili dressing and drizzled with sesame sauce.	13.95
<b>Asian Chicken Salad</b>	shredded chicken, jicama, red pepper, cucumber, radish sprouts, wontons and almonds on fresh greens with sesame oil vinaigrette dressing.	13.75 Half order \$8.75
<b>Ahi Tataki Salad</b>	fresh ahi tuna, seared and lightly crusted with sesame seeds. Served with asparagus, baby greens, and kaiware sprouts in a tamari soy vinaigrette.	15.75 Half order \$9.95
<b>Seaweed Salad</b>	mixture of exotic marinated seaweed on top of fresh greens served with soy sesame dressing.	12.95 Half order \$7.95
<b>Mushroom Salad</b>	a savory combination of shitake, enoki, button & oyster mushrooms sautéed in soy sauce and sake. Served warm on a bed of fresh mixed greens.	12.50 Half order \$7.95
<b>Seared Albacore Salad</b>	tender strips of albacore sashimi arranged on a bed of garden greens served with garlic ponzu sauce.	13.95 Half order \$8.75
<b>Calamari Salad</b>	deep fried squid with fresh greens served with tasty vinegar soy dressing.	13.75 Half order \$8.50
<b>Salmon Skin Salad</b>	baked Norwegian salmon skin with radicchio, endive and greens. Served with sesame ponzu sauce.	12.95 Half order \$7.95
<b>Sashimi Salad</b>	assortment of fish tossed with baby greens. Served with sesame soy dressing.	15.95 Half order \$9.75
<b>Marinated Shrimp Salad</b>	steamed shrimp marinated with herbs in a Dijon mustard and rice vinegar dressing, served with baby green salad.	12.25
<b>Banzai House Salad</b>	fresh mixed salad with ginger dressing.	4.50
<b>Fried Rock Shrimp Salad</b>	rock shrimp dipped in light batter and quickly deep fried. Arranged on a bed of baby greens, bell pepper, cucumber and radish sprouts. Served with sesame soy dressing.	13.25

## VEGETARIAN DISHES

<b>Stir Fried Soba</b>	asparagus, squash, bell pepper, mushrooms and scallions stir fried in sesame oil, sake and soy sauce . Served on a bed of buckwheat soba noodles.	13.75
<b>Grilled Portabella</b>	grilled portabella mushroom topped with stir fried vegetables . Served with Chef's special sauce .	12.95

## BANZAI DINNERS

Includes Miso soup, Garden salad, Sunomono & Rice.

No substitutions please.

<b>Sashimi Dinner</b>	slices of assorted raw fish including tuna, yellowtail, whitefish, albacore, salmon and spicy tuna.	21.95
<b>Sushi Dinner</b>	a tempting selection fresh from the bar including California roll, tuna, yellowtail, albacore, ahi tuna, shrimp, salmon, whitefish and smelt egg.	20.95
<b>Black Cod</b>	succulent black cod marinated in sake, citrus juice and soy sauce . Served with red bell pepper and asparagus.	19.95
<b>Spicy Sesame Chicken</b>	tender chicken sauteed in spicy sesame sauce, sprinkled with toasted sesame seeds and served with shredded salad.	20.50

<b>BANZAI KIDS BOAT</b>	Our boat is made specially for kids and comes with fried chicken wings, salad, shrimp, vegetable tempura pieces, and oranges. Served with a bowl of rice and miso soup. Kid's Apple Juice Add \$1.50	9.95
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<b>LITTLE SAMURAI BOAT</b>	Our boat is made specially for kids and comes with avocado hand roll wrapped in soy paper, salad, yakitori, crab meat, and oranges. Served with a bowl of rice and miso soup. Kid's Apple Juice Add \$1.50	9.95
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## TEMPURA COMBINATIONS

Quickly deep fried in egg batter with squash, eggplant, sweet potato, mushrooms, green beans, onion rings and carrot.

Includes Miso soup, Garden salad, Sunomono & Rice.

<b>Shrimp and Vegetable Tempura</b>	21.95
<b>Vegetarian Tempura</b>	18.25
<b>White Fish Tempura</b>	

## DINNER TERIYAKI

20.75

Includes Miso Soup, Garden Salad, Sunomono and Rice.

Grilled New York Steak Teriyaki

22.95

Grilled Chicken Teriyaki

18.95

Grilled Salmon Teriyaki

20.50

Vegetarian Teriyaki~ Portabella Mushrooms

16.25

## DINNER COMBINATIONS

Includes Miso Soup, Garden Salad, Sunomono and Rice.

No substitutions please on combinations.

Grilled Chicken Teriyaki & Assorted Tempura

22.95

Grilled New York Teriyaki & Assorted Tempura

24.95

Grilled Salmon Teriyaki & Assorted Tempura

23.95

Grilled Chicken Teriyaki & Assorted Sushi or Sashimi

22.95

Grilled New York Teriyaki & Assorted Sushi or Sashimi

24.95

Grilled Salmon Teriyaki & Assorted Sushi or Sashimi

23.95

Assorted Tempura & Sushi or Sashimi

21.95

Arigato

~Thank You~

Have a nice evening