

APPETIZERS

EDAMAME fresh soy beans, steamed and salted. small bowl 3 / large bowl 6

CALAMARI tender rings breaded and seasoned to perfection served with our delicious homemade spicy dynamite dipping sauce. 10.5

BBQ KALBI RIBS korean-style tender beef short ribs marinated and grilled. 10



BBQ KALBI RIBS

GYOZAS six japanese-style pot stickers with a savory dipping sauce; choice of veggie or chicken-pork. 5.75

TUNA TATAKI slightly seared, sesame crusted ahi tuna served with a light ponzu dipping sauce. 12

COCONUT PRAWNS six jumbo prawns lightly breaded in coconut, accompanied with thai chili & jalapeño aioli dipping sauces. 9.5

YUM YUM DIM SUM six steamed pork dumplings served with a savory dipping sauce. 5.5

SOFT SHELL CRAB crunchy, whole soft shell crab, topped with a special house dressing, green onions & tobiko. 9.5

TEMPURA SHRIMP / five tiger prawns deep fried in a light crispy tempura batter. 7

VEGETABLES / assorted seasonal fresh vegetables, tempura fried. 6.75

COMBO / two shrimp & assorted fresh vegetables, tempura fried. 8.75

SHRIMP DYNAMITE crispy panko crusted shrimp tossed with a creamy garlic tobiko aioli and drizzled with unagi glaze. 10

TOFU TESSIE crispy fried tofu wedges served with a sweet thai chili dipping sauce. 6.5

HONEY WALNUT PRAWNS eight tempura battered jumbo prawns tossed in a sweet cream sauce, adorned with honey-glazed sesame walnuts. 10.5

KIM CHEE korean-style spicy fermented cabbage. 4.25

SEAWEED SALAD a healthy bowl of marinated thin noodle-like seaweed w/ sesame oil. 4.5

HOUSE SALAD mixed greens with carrots, cucumbers, tomatoes & sesame seeds tossed in our homemade sesame ginger dressing. 5.75

SPINACH OSHITASHI delicately steamed spinach, served chilled in a sesame shoyu sauce. 4.25

AHI POKE SALAD fresh raw ahi tuna marinated in shoyu, sesame oil, green onions, and macadamia nuts; served on a bed of mixed greens and seaweed. 12.5

SUNOMONO SALAD thin cucumber slices marinated in a tangy vinegar sauce with sesame seeds topped with assorted raw fish. 8.5 / cucumber only. 4



SUNOMONO SALAD

PONZU light, citrus soy sauce.

TSUME sweet, dark eel sauce.

BONSAI sweet and creamy miso-ginger sauce.

MISO SOUP healthy savory broth served with tofu & green onions. bowl 3

RICE steamed white rice. bowl 2

SOY PAPER alternative to seaweed wrap on maki. 1

WASABI upgrade to freshly grated. 1

NOODLES

NABEYAKI UDON scallops, tempura shrimp, kamaboko, egg, spinach, shiitake mushrooms and carrots in a delicious savory broth atop thick hearty noodles with a splash of sesame oil. 15.75



NABEYAKI UDON

TORI UDON traditional japanese noodle dish with grilled chicken, shiitake mushrooms, spinach and carrots in a delicious savory broth atop thick hearty noodles with a splash of sesame oil. 14.5

SEARED AHI UDON lightly seared ahi tuna with spinach, shiitake mushrooms and carrots in a delicious savory broth atop thick hearty noodles with a splash of sesame oil. 15.75

VEGETABLE UDON tofu, broccoli, spinach, shiitake mushrooms and carrots in a delicious savory broth atop thick hearty noodles with a splash of sesame oil. 12.75

BENTO BOX a little bit of everything... miso soup, tempura shrimp and veggies, rice & house salad. choose from a california or greenhouse roll AND teriyaki chicken or salmon. 14.5 / bbq kalbi ribs. 16.5



BENTO BOX

TERiyAKI CHICKEN tender pieces of charbroiled chicken glazed in our deliciously sweet homemade, teriyaki sauce. served with fresh vegetables, rice, house salad and miso soup. 13.5

SALMON FILLET fresh fillet of grilled, sushi grade salmon glazed in our homemade teriyaki sauce. served with fresh vegetables, rice, house salad and miso soup. 15.5

NIGIRI COMBO 10 piece assortment of raw fish over rice. 2 yellowtail, 2 salmon, 2 tuna and 4 pieces of chef's choice. served with a bowl of miso soup. 22.5

SASHIMI COMBO 12 pieces of raw fish only. 3 yellowtail, 3 salmon, 3 tuna and 3 pieces of chef's choice. served with a bowl of miso soup and rice. 22.5



SASHIMI COMBO

SCALLOPS & PRAWNS sea scallops and black tiger prawns pan-seared in a garlic butter, white wine sauce. served with fresh sautéed veggies, rice, salad & miso soup. 17.5

HALIBUT delicious halibut steak smothered in a basil cream sauce. served with fresh sautéed vegetables, rice, house salad & miso soup. 17.75

SEARED AHI fresh sushi grade yellowfin tuna lightly seared, sliced thin with a ponzu dipping sauce. served with fresh sautéed vegetables, rice, house salad & miso soup. 17.75

GRILLED SALMON SALAD fresh sushi grade salmon, avocado, tomatoes, cucumber, honey-glazed sesame walnuts atop fresh mixed greens tossed in our homemade sesame ginger dressing. 14.5

ENTRÉES

off the hook
SUSHI BAR

KANPAI!

At Off the Hook, we source the finest ingredients with a focus on fresh, flavorful, modern-style sushi that is artistically presented. All of our sauces are homemade and our chefs create both traditional and innovative dishes made from premium quality ingredients. Our sushi and hot dishes are prepared to order from separate kitchens, and served as made; consequently timing may vary. We offer an array of small dishes, meant to be enjoyed family-style. We encourage you to order a variety and share amongst your table. Enjoy.

SUSHI STYLES ~ nigiri is two pieces of fish over rice; sashimi is a six piece order of fish only; handrolls are seaweed cones filled with fish and rice; maki is a long cut roll filled with various ingredients.

	NIGIRI	SASHIMI	HANDROLL
TUNA maguro 🐟	5.5	13	5.5
YELLOWTAIL hamachi 🐟	5.5	13	5.5
FRESH SALMON sake 🐟	5.5	13	5.5
SMOKED SALMON sake	5.75	13	5.75
ALBACORE shiro maguro 🐟	5.5	13	5.5
SCALLOPS hotate gai 🐟	5.75	-	6.5
FRESH WATER EEL unagi	5.5	-	5.5
OCTOPUS tako	5.5	13	5.5
SQUID ika	4.5		
SHRIMP ebi	4.5		
SNOW CRAB kani	5.5		
SALMON ROE ikura 🐟	5.25		
MACKEREL saba 🐟	4.75		
FLYING FISH ROE tobiko 🐟	4.75		
SWEET TOFU inari 🌱	4.25		

🐟 raw, contains uncooked ingredients

🌱 vegan, contains no animal products

🍣 house specialty

please, no separate checks, prices & availability subject to change. 18% gratuity added to parties of 6+ special requests, additions & substitutions may have an additional charge. corkage fee \$8. consuming raw or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of food borne illness.

SUSHI MAKI

SPIDER tempura soft shell crab, avocado, cucumber, & tobiko, topped with bonsai & tsume sauces. 13.5 🐟

CALIFORNIA crab, cucumber & avocado. 5.95

SPICY TUNA spicy tuna, cucumber & green onions. 6.5 🐟

ROCK N' ROLL unagi & avocado inside, rolled in sesame seeds & topped with tsume sauce. 5.95

RAINBOW crab, cucumber and avocado inside, topped with assorted fresh fish. 11.5 🐟



SPECIAL MAKI

SUPERSTAR fresh salmon, unagi, cream cheese, macadamia nuts and tsume sauce. 8 🐟

MAC DADDY unagi, avocado and macadamia nuts, topped with tsume sauce. 7

FUNKY ROLL MEDINA ahi tuna, fresh salmon, lemon, scallions, cucumbers & spicy sauce. 7.25 🐟

MOONSHINE scallops, tobiko, and creamy bonsai sauce. 8.75 🐟

THE JOKER fresh salmon, yellowtail & avocado. 7.5 🐟

🍣 **SLAMMIN' SALMON** salmon, cilantro & lemon. 6.5 🐟

THE GRINDER tempura soft-shell crab, avocado, cucumber, burdock root, lemon, & tobiko topped with tsume & bonsai sauces. 8.95 🐟

🍣 **THE GAMBLER** yellowtail, basil, garlic, & macadamia nuts. 7.5 🐟

HULA GIRL fresh ahi tuna, macadamia nuts and avocado. 6.75 🐟



DRAGON tempura shrimp, cucumber & crab rolled inside, topped with unagi, avocado, tobiko, tsume & bonsai sauces. 13.5 🐟

YELLOWTAIL ROLL yellowtail, green onions & cucumber. 5.75 🐟

PHILLY ROLL smoked salmon, cream cheese & avocado. 6.95

SHRIMP TEMPURA tempura shrimp, cucumber, avocado and bonsai sauce. 7.5

CALAMARI tempura calamari, avocado & bonsai sauce. 7.5

CATERPILLAR crab, unagi and cucumber, topped with avocado & tsume sauce. 11.5

🍣 **FLYING TIGER** tempura shrimp, cilantro, avocado, macadamia nuts, cucumber & thai chili sauce. 8.5

THE YETI unagi, garlic, macadamia nuts & basil topped with tsume sauce. 7.5

MUMBO JUMBO unagi, yellowtail, salmon, shrimp and spicy sauce inside, topped with tsume sauce. 8 🐟



CRUNCHY GRANOLA tempura shrimp, lemon, crab, avocado, and green onions, rolled in tempura crunchy bits, topped with tsume and bonsai sauces. 8.95

TAZUNA MAKI

A ROLL CALLED WANDA tempura shrimp & cucumber rolled inside, topped with tuna, avocado, tobiko, tsume & bonsai sauces. 12.5 🐟

BIG SPENDER a glorified version of the rainbow roll, with cucumber & tobiko flare ~ a feast for your eyes. 16 🐟

HIGH ROLLER unagi, avocado, crab & cucumber rolled inside, topped with spicy scallops, macadamia nuts and tsume sauce. 13.5 🐟

🍣 **ROYAL FLUSH** crab & unagi rolled inside, topped with tuna, yellowtail, avocado, macadamia nuts, tsume & bonsai sauces. 13.5 🐟

SUGAR MAMA tempura shrimp, cucumber & momiji oroshi sauce inside, topped with an assortment of fresh fish, avocado, crab, green onions & tsume sauce. 13.5 🐟



TEMPURA MAKI

FIRE IN THE SKY spicy tuna, avocado & cream cheese deep fried, topped with tsume, bonsai & sriracha sauces. 8.75 🐟



🍣 **DRAGON BALLS** spicy tuna, shrimp, and crab chopped & stuffed into an inari pocket, deep fried, topped with thai chili & tsume sauces, green onions & tobiko. 8.5 🐟

STOP DROP AND ROLL fresh salmon, cream cheese, avocado and jalapeños, deep fried & topped with tsume sauce. 9.25 🐟

MR. MIYAGI good ol' california roll (crab, avocado and cucumber), deep fried & topped with tsume sauce. 7.5

ROLL OF THUNDER fresh yellowtail, green onions, basil, garlic and macadamia nuts, deep fried topped with tsume sauce. 8.75 🐟

VEGETARIAN MAKI

GREENHOUSE broccoli, avocado, cucumber & cashews. 5.5 🌱

🍣 **GRASSHOPPER** cream cheese, avocado, garlic, basil and macadamia nuts. 6.5

FALLEN LEAF cucumber and avocado roll'd in sesame seeds. 4.75 🌱

BHODI ROLL organic baked tofu, spinach, garlic and shiitake mushrooms. 6 🌱

GARDEN GNOME shiitake mushrooms, avocado, carrots and sesame seeds. 5.75 🌱

VENETIAN sun-dried tomatoes, cream cheese, basil & avocado. 6.25

ARTY PARTY artichoke hearts, avocado & cashews. 5.5 🌱

🍣 **EARTHWORM** organic baked tofu, basil, garlic, cucumber & broccoli topped with avocado, macadamia nuts and dynamite sauce. 11.5

