







APPETIZERS		CARPACCIO	SOUPS & SALADS
<p><b>edamame</b> steamed soybeans, sea salt</p> <p><b>crispy chicken kara age</b> sweet chili dipping sauce</p> <p><b>vegetable tempura</b> tentsuyu sauce</p>	<p><b>shrimp tempura (4pc)</b> tempura dipping sauce</p> <p><b>crispy rice spicy tuna (2pc)</b></p> <p><b>crispy octopus takoyaki (3pc)</b> spicy aioli, sushi sauce, togarashi pepper</p>	<p><b>albacore tataki</b> sesame dressing, crispy leeks</p> <p><b>seared tuna</b> wasabi crema</p> <p><b>yellowtail</b> jalapeño chili, ponzu sauce</p>	<p><b>traditional miso soup</b></p> <p><b>shrimp wonton soup</b> shiitake mushrooms</p> <p><b>tofu salad</b> ginger sesame dressing</p> <p><b>ahi &amp; albacore ponzu tataki salad</b></p>
NIGIRI (2 pc)	TRADITIONAL ROLLS		ISHIYAKI
<p><b>albacore</b> – shiro maguro</p> <p><b>freshwater bbq eel</b> – unagi</p> <p><b>octopus</b> – mushi tako</p> <p><b>salmon</b> – sake</p> <p><b>shrimp</b> – ebi</p> <p><b>tuna</b> – maguro</p> <p><b>yellowtail</b> – hamachi</p>	<p> <b>SIGNATURE ROLL</b></p> <p><b>seared tuna roll</b> shrimp tempura, seared tuna, ponzu, scallions</p> <p><b>vegetable roll</b> asparagus, avocado, cucumber, carrots</p> <p><b>rainbow</b> california roll topped with assorted sashimi</p> <p><b>salmon lover</b> crab, asparagus, salmon, avocado, champagne sauce</p> <p><b>champagne lobster</b> blanched lobster, avocado, daikon sprouts, soy paper</p> <p><b>spicy crispy shrimp</b> shrimp tempura, spicy mayo, avocado, crispy tenkasu, sushi sauce</p>		<p>all hot rocks (575°F) dishes are served with firecracker sweet thai chili, ginger-onion &amp; teriyaki dipping sauces</p> <p><b>mixed seafood</b> scallops, shrimp, tuna, salmon, assorted vegetables, steamed white rice</p> <p><b>beef tenderloin</b> thinly sliced beef tenderloin, assorted vegetables, steamed white rice</p> <p><b>chicken breast</b> chicken breast slices, assorted vegetables, steamed white rice</p>
SASHIMI (3 pc)	<p><b>crispy spicy tuna</b> spicy tuna &amp; asparagus, flash fried in panko, sushi sauce, roasted sesame seeds</p> <p><b>dragon eel</b> shrimp tempura, bbq eel, sushi sauce, roasted sesame seeds</p> <p><b>crispy Philly</b> salmon, cream cheese, and avocado flash fried in panko, champagne sauce, spicy aioli</p> <p><b>caribbean dynamite</b> baked snow crab &amp; eel dynamite, cream cheese, spicy mayo, cream cheese, sliced scotch bonnet, garlic rayu</p>		DESSERT
<p><b>albacore</b> – shiro maguro</p> <p><b>octopus</b> – mushi tako</p> <p><b>tuna</b> – maguro</p> <p><b>salmon</b> – sake</p> <p><b>yellowtail</b> – hamachi</p>	<p><b>tonkotsu ramen</b> egg ramen noodles, tonkotsu pork broth, sliced chasu pork, bamboo shoots, scallions, boiled soft egg, seaweed nori</p> <p><b>miso ramen</b> egg ramen noodles, miso broth, sliced chashu pork, bamboo shoots, scallions, boiled soft egg, seaweed nori</p>		<p><b>yuzu cheesecake</b> green tea meringue crumble, crisp biscuit</p> <p><b>japanese-inspired caramel flan</b> delicate ginger-scented flan, lychee pearls, fresh mint</p> <p><b>mochi ice cream trio</b> strawberry, mango, chocolate</p>
PREMIUM HANDROLLS	NOODLES		
<p><b>spicy tuna jalapeño</b></p> <p><b>salmon avocado</b></p> <p><b>tuna salmon poke</b></p> <p><b>seared albacore crispy onion</b></p> <p><b>crisp shrimp tempura</b></p> <p><b>ca osaki masago</b></p>			
<p> <b>BALANCED LIFESTYLE</b> Healthier preparations and lower calorie counts</p> <p> <b>LACTOSE-FREE</b> Can be prepared lactose free</p>		<p> <b>VEGETARIAN</b></p> <p> <b>VEGAN</b></p> <p> <b>GLUTEN-FREE</b> Can be prepared gluten free</p>	
<p>Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.</p>			