




APPETIZERS	CARPACCIO	SOUPS & SALADS
<p>edamame steamed soybeans, sea salt</p> <p>crispy chicken kara age sweet chili dipping sauce</p> <p>vegetable tempura tentsuyu sauce</p>	<p>shrimp tempura (4pc) tempura dipping sauce</p> <p>crispy rice spicy tuna (2pc)</p> <p>crispy octopus takoyaki (3pc) spicy aioli, sushi sauce, togarashi pepper</p>	<p>albacore tataki sesame dressing, crispy leeks</p> <p>seared tuna wasabi crema</p> <p>yellowtail jalapeño chili, ponzu sauce</p>
<p>traditional miso soup</p> <p>shrimp wonton soup shiitake mushrooms</p> <p>tofu salad ginger sesame dressing</p> <p>ahi & albacore ponzu tataki salad</p>		

NIGIRI (2 pc)	TRADITIONAL ROLLS	ISHIYAKI	
<p>albacore – shiro maguro</p> <p>freshwater bbq eel – unagi</p> <p>octopus – mushi tako</p> <p>salmon – sake</p> <p>shrimp – ebi</p> <p>tuna – maguro</p> <p>yellowtail – hamachi</p>	<p> SIGNATURE ROLL</p> <p>seared tuna roll shrimp tempura, seared tuna, ponzu, scallions</p> <p>vegetable roll asparagus, avocado, cucumber, carrots</p> <p>rainbow california roll topped with assorted sashimi</p> <p>salmon lover crab, asparagus, salmon, avocado, champagne sauce</p> <p>champagne lobster blanched lobster, avocado, soy paper</p> <p>spicy crispy shrimp shrimp tempura, spicy mayo, avocado, crispy tenkasu, sushi sauce</p> <p>crispy spicy tuna spicy tuna & asparagus, flash fried in panko, sushi sauce, roasted sesame seeds</p> <p>dragon eel shrimp tempura, bbq eel, sushi sauce, roasted sesame seeds</p> <p>crispy Philly salmon, cream cheese, and avocado flash fried in panko, champagne sauce, spicy aioli</p> <p>caribbean dynamite baked snow crab & eel dynamite, cream cheese, spicy mayo, cream cheese, sliced scotch bonnet, garlic rayu</p>	<p>all hot rocks (575°F) dishes are served with firecracker sweet thai chili, ginger-onion & teriyaki dipping sauces</p> <p>mixed seafood scallops, shrimp, tuna, salmon, assorted vegetables, steamed white rice</p> <p>beef tenderloin thinly sliced beef tenderloin, assorted vegetables, steamed white rice</p> <p>chicken breast chicken breast slices, assorted vegetables, steamed white rice</p>	
SASHIMI (3 pc)		<p>albacore – shiro maguro</p> <p>octopus – mushi tako</p> <p>tuna – maguro</p> <p>salmon – sake</p> <p>yellowtail – hamachi</p>	DESSERT
PREMIUM HANDROLLS		<p>spicy tuna jalapeño</p> <p>salmon avocado</p> <p>tuna salmon poke</p> <p>seared albacore crispy onion</p> <p>crisp shrimp tempura</p> <p>ca osaki masago</p>	<p>yuzu cheesecake green tea meringue crumble, crisp biscuit</p> <p>japanese-inspired caramel flan delicate ginger-scented flan, lychee pearls, fresh mint</p> <p>mochi ice cream trio strawberry, mango, chocolate</p>
	NOODLES		
	<p>tonkotsu ramen egg ramen noodles, tonkotsu pork broth, sliced chasu pork, bamboo shoots, scallions, boiled soft egg, seaweed nori</p> <p>miso ramen egg ramen noodles, miso broth, sliced chashu pork, bamboo shoots, scallions, boiled soft egg, seaweed nori</p>		

 **BALANCED LIFESTYLE** Healthier preparations and lower calorie counts
  **VEGETARIAN**
 **VEGAN**
 **LACTOSE-FREE** Can be prepared lactose free
  **GLUTEN-FREE** Can be prepared gluten free

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.

