



How to design your own sushi roll.

- choose your favorite ingredients from sections 1–6.
- enjoy

1. u.rice

white or brown?

2. u.wrapping

seaweed or soy paper?

3. u.fish

one fish	\$7.50
two fish	\$9.50
veggie only	\$6

- yellowtail (hamachi)
- spicy tuna (karai maguro)
- tuna (maguro)
- poached shrimp (mushi ebi)
- salmon (sake)
- tempura shrimp (tempura ebi)
- freshwater eel (unagi)
- snow crab (zuwaigani)

4. u.veggies (up to 3)

- avocado
- asparagus
- bean sprouts
- carrots
- cilantro
- cucumber
- green onion

- jalapeno
- kaiware sprouts
- peppers
- shiitake mushrooms
- spinach
- tamago (layered egg)
- takuwan (radish)
- tofu
- tofu abur age (fried strips)
- tomato
- yama gobo (japanese root)

5. u.garnishes

- furikake (sesame seed mix)
- goma (sesame seeds)
- tempura flakes
- tobiko (fish eggs)

6. u.dressings (prepared fresh)

- house spicy soy wasabi
- peanut sauce
- qp mayo
- spicy mayo
- sweet chili sauce
- unagi sauce

u.classics

spicy tuna	
spicy tuna, tobiko, cucumber, spicy mayo	\$7.50
shrimp tempura	
shrimp tempura, avocado, mayo	\$7.50
california	
crab mix, avocado, cucumber	\$7.50
alaskan	
salmon, avocado, cucumber	\$7.50
dragon	
unagi and tempura shrimp, avocado, cucumber, unagi sauce	\$9.50



u.salads

cabbage moiiji.....	\$1
edamame.....	\$1
eggplant salad.....	\$3
green bean salad goma.....	\$2

u.sides (hot)

kara age chicken (japanese-style fried chicken).....	\$2.50
potato korokke (3).....	\$1.50
beef potato korokke (3).....	\$1.50
sweet potato korokke (3).....	\$1.50
shrimp tempura (3).....	\$2.50

u.soup

miso (traditional).....	\$2
mushroom miso.....	\$2.50

u.drinks

organic green tea.....	\$1.50
traditional tea.....	\$1.50
lemonade.....	\$3
green tea / arnold palmer.....	\$3
coca-cola (regular and diet)	\$2
vitamin water.....	\$3.50
hot tea.....	\$2
coconut water.....	\$3.50

u.desserts

green tea cookie (3).....	\$1
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