











# SUSHI AND NOODLES

## ZENSAI

- MISO SOUP**  ..... 5  
Tofu, Seaweed, Scallion
- HIYASHI WAKAME SALAD**  ..... 6  
Chilled Seaweed, Napa Cabbage, Soybean
- ORANGE GINGER SALAD**   ..... 6  
Crisp Iceberg Lettuce, Orange Segments, Ginger Dressing
- STEAMED EDAMAME**   ..... 7  
Coarse Sea Salt
- \*FISH AND CAVIAR BRUSCHETTA** ..... 16  
Ciabatta Toast, Garlic, Olive Oil, Truffle Oil, Seasoned Salmon Tuna, American Sturgeon Caviar, Edamame Puree
- \*HAMACHI CRUDO**  ..... 15  
Japanese Yellowtail, Yuzu Ponzu Sauce, Jalapeno Togarashi Shichimi
- CHILLED SHRIMP SUMMER ROLL**  
**( UPON REQUEST)** ..... 10  
Napa Cabbage, Red Pepper, Sesame Seed, Rice Noodles Cilantro, Peanut Dipping Sauce

## DIM SUM

Six Pieces Served Steamed with Ponzu Dipping Sauce

- PORK GYOZA** ..... 8  
Ground Pork, Asian Aromatic Vegetables, Gyoza Wrapper
- CHICKEN GYOZA** ..... 8  
Ground Chicken, Asian Aromatic Vegetables, Gyoza Wrapper
- VEGETABLE GYOZA**  ..... 7  
Cabbage, Tofu, Garlic, Scallion, Gyoza Wrapper
- SHRIMP SHUMAI** ..... 11  
Chopped Shrimp, Chinese Trinity, Dumpling Wrap
- CHICKEN SHUMAI** ..... 11  
Chopped Chicken, Chinese Trinity, Dumpling Wrap
- CHA SIU BAO (4 PIECES)** ..... 8  
Braised Pork, Cucumber, Asian BBQ Sauce, Soft Steam Bun

## NOODLE BOWLS

- CHICKEN CHILI SHIO** ..... 18  
Chicken Shio Broth, House-Made Ramen, Chicken Thighs, Chili Oil, Seaweed Soy Marinated Egg, Mushroom, Green Onion  
 UPON REQUEST
- NIWA BOWL**  ..... 16  
Suimono Vegetable Broth, House-Made Ramen, Bok Choy, Green Onion, Mushroom Roasted Tomato, Cilantro, Ginger Oil  
 UPON REQUEST
- SOY MARINATED SHRIMP & MISO** ..... 22  
Vegetable Dashi, Miso Tare, Ginger Oil, Udon Noodles, Mushrooms, Seaweed Roasted Tomatoes, Green Onion
- PORK BELLY RAMEN** ..... 18  
 UPON REQUEST  
Tonkotsu Broth, House-Made Ramen Pork Belly Chashu, Soy Marinated Soft Boiled Egg Roasted Tomato, Green Onion Aromatic Ginger Oil, Seaweed
- SHORT RIB SHOYU** ..... 20  
Double Soup Broth, House-Made Ramen Braised Short Ribs, Mushrooms Soy Marinated Soft Boiled Egg, Bok Choy, Green Onion, Aromatic Ginger Oil Shitake Dust
- CHICKEN MAZEMEN (BROTHLESS RAMEN)** ..... 17  
House-Made Ramen Noodles, Shoyu and Ginger Oil, Bok Choy Green Onion Chicken, Ajitama Egg, Roasted Tomatoes



For our guests with allergies, please inquire with your server on available options prepared by the Chef.

We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

\*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.



**FINJIN**

**SUSHI AND NOODLES**

**NIGIRI**

TWO PIECES

- \*HAMACHI - JAPANESE YELLOWTAIL ..... 8
- \*MAGURO - GRADE1+ AHI BIG EYE TUNA ..... 9
- \*SAKE - ORA KING SALMON ..... 8
- TAKO - OCTOPUS ..... 7.5
- EBI - GINGER MARINATED COOKED PRAWN ..... 7
- UNAGI - FRESH WATER EEL ..... 8
- \*HOTATE - SCALLOP WITH MASAGO AND MAYO . 6
- \*IKURA - SALMON CAVIAR ..... 8
- \*UNI - SEA URCHIN ..... 19
- \*TORO – TUNA BELLY ..... 18
- \*TOBIKO ..... 6  
Flying Fish Roe with Quail Egg
- HOKKIGAI-ARCTIC SURF CLAM ..... 7

**SASHIMI**

TWO PIECES

- \*HAMACHI - JAPANESE YELLOWTAIL . ..... 8
- \*MAGURO - GRADE1+ AHI BIG EYE TUNA ..... 9
- \*SAKE - ORA KING SALMON ..... 8
- \*RED SNAPPER ..... 7.5
- \*IKURA - SALMON CAVIAR ..... 7
- \*TORO– TUNA BELLY ..... 18

**CLASSIC MAKI**

- \*TUNA MAKI ..... 15.5  
California Roll Topped With Big Eye Tuna
- \*SPICY TUNA ..... 11  
Ground Tuna Mixed With Spicy Mayo
- \*SALMON MAKI ..... 13.5  
California Roll Topped with King Salmon
- CALIFORNIA ROLL ..... 10  
Crab Meat, Cucumber, Avocado
- VEGGIE ROLL ..... 10  
Asparagus, Lettuce, Avocado, Cucumber, Gourd, Tomato
- \*NEGI HAMA ROLL ..... 11  
Yellowtail and Scallion

**CHEF JIN'S SPECIALTY MAKI**

- \*RAINBOW ..... 21  
Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Escolar, Eel, Caviar, Crab Salad Asparagus Crunch
- \*MOON RIVER ..... 17.5  
Tempura Shrimp, Avocado, Masago, Mayo, Topped with Spicy Tuna & Tempura Crunch
- SPIDER ..... 14  
Tempura Soft Shell Crab, Cucumber, Masago Lettuce, Mayo, Eel Sauce
- \*SKIDAWAY ISLAND ..... 15  
Crab Salad, Salmon, Tuna, Shrimp, Cucumber
- AMERICAN WAGYU ROLL ..... 27  
Lobster Tempura, Gourd, Pickled Beet, Sous Vide Wagyu Tenderloin, Alfalfa Sprouts
- \*DELEGAL MARINA ..... 16  
Tuna, Shrimp, Masago, Spicy Mayo, Avocado, Iceberg Lettuce
- \*HAWAIIAN SALSA ROLL ..... 16  
Spicy Tuna, King Salmon, Mango and Hawaiian Salsa on Top

**Sushi Boats**

Served with Ginger Salad or Miso Soup

- \*SUSHI FOR ONE ..... 38  
4 pc Nigiri (Ahi Tuna, Salmon, Hamachi, Shrimp)  
2 pc Sashimi (Ahi Tuna or Salmon)  
Choice of 1 Classic Roll
- \*SUSHI FOR TWO ..... 78  
6 pc Nigiri (Ahi Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper)  
4 pc Sashimi (2 ea. Ahi Tuna, Salmon, or Hamachi)  
Choice of 1 Classic and 1 Specialty Roll
- \*SUSHI FOR FOUR ..... 145  
12 pc Nigiri (2 pc Ahi Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper)  
8 pc Sashimi (4 ea. Ahi Tuna, Salmon, or Hamachi)  
Choice of 2 Classic and 2 Specialty Rolls

(Boats exclude Wagyu Roll)



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