



Sushi Night

Saturday, July 31, 2021 | 6 - 9 pm

STARTERS

SEAWEED SALAD & CRAB

Sesame Seed Seaweed Salad, Cube of Avocado,
Crab Meat & Sweet Teriyaki Glaze | \$18

TUNA CARPACCIO

Served with Arugula, Fennel Vegetable Salad
& Citrus Cappers Dressing | \$24

GOLDEN FRIED CALAMARI RINGS

Served with Mango Chilli Sauce | \$22

SUSHI

PHILLY MAKI ROLL

Outside Wrapped Smoked Salmon
with Cream Cheese, Avocado & Scallion | \$17

ON THE ROCK & ROLL

Tempura Shrimp Maki Rolls with Cucumber
& Toasted Duo of Sesame Seed | \$18

BERMUDA SUNSET

Inside Crab Stick, Avocados & Cucumber
Outside Tobiko Caviar | \$17

ISLAND ROOT

Grilled Cumin Scented Bermuda Carrots, Parsnip
& Mango with Scallions | \$16

PINK PONG PINK

Fresh Salmon & Pink Shrimp Salad, Outside Smoked Salmon
topped with Pickled Onion & Marie Rose Sauce | \$18

ON FIRE CRAZY MAKI

Spicy Tuna with Fire Roasted Red Bell Peppers
Outside Nori | \$18

RAINBOW

Teriyaki Glazed Rainbow Runner, Grilled Asparagus,
Shitake Mushrooms & Hoisin Aioli | \$18

DEEP DIVE

Tempura Seaweed, Deep Fried Tofu,
Crab Meat & Mango | \$17.00

FRESH FIN

Fresh Salmon & Tuna Sashimi | \$18

Check out our selection of Sake, Beer & Whiskey Drinks