

月特製 握り鮓
Tsuki Signatures

Echigo Beer (<i>Executive Chef Hemmi's favorite</i>) :	\$ 15.00
The finest imported Japanese beer—500ml	
Beni Toro :	\$ 3.50
Torched fatty salmon nigiri	
Smoked Duck :	\$ 3.50
Cherrywood smoked duck breast nigiri brushed with house sauce	
Tuna Avocado :	\$ 3.50
Tuna & avocado nigiri tied with a nori belt and topped with wasabi mayo	
Spicy Tako :	\$ 3.50
Spicy octopus nigiri wrapped with seaweed (gunkan style)	
Uni Ika :	\$ 3.50
Sea urchin and squid nigiri wrapped with seaweed (gunkan style)	
Spicy Hotate :	\$ 3.50
Spicy scallop nigiri wrapped with seaweed (gunkan style)	
Ikura Salmon :	\$ 3.50
Salmon nigiri with ikura and seaweed	
Unagi Sansho :	\$ 3.50
Grilled fresh water eel nigiri topped with Japanese peppers	
Spicy Toro Hamachi :	\$ 4.25
Fatty yellowtail nigiri topped with yuzu pepper	

Tsuki Shrimp Tempura Sushi (4 pcs) :	\$ 14.95
Shrimp tempura maki crowned with eel, avocado, asparagus, spicy mayo	
Chef Hemmi's Spicy Tuna Sushi (4 pcs) :	\$ 12.95
Spicy tuna maki crowned 4 different toppings	
Hotate Volcano Sushi (2 pcs) :	\$ 6.95
Smoked salmon maki crowned with spicy scallop, & torched to a golden brown	
Hamachi Atama Sushi (2 pcs) :	\$ 6.95
Asparagus maki crowned with yellowtail & torched Japanese mayonnaise	
Tatsu (Tsuki Dragon) :	\$ 13.95
Tamago, avocado, & masago maki topped with unagi	
Tako Spicy Tuna :	\$ 11.50
Marinated octopus maki topped with crunchy spicy tuna, & drizzled with wasabi mayonnaise	
Spicy Pinenut Tuna :	\$ 11.50
Spicy tuna maki with pinenuts, pistachios & rosemary, topped with white tuna and ginger paste	
Orange :	\$ 11.50
Shrimp tempura maki topped with salmon, momiji oroshi, black tobiko & chives	
Spicy Tempura Veggie :	\$ 10.95
Asparagus, yamagobo (burdock), and kampyo (gourd) tempura maki	
Tropical Mango :	\$ 11.50
Salmon, tuna & mango maki, topped with avocado, and finished with raspberry sauce	
Toban Yaki :	\$ 14.95
Sliced beef tenderloin grilled on a Toban plate, served with shitake and shimeji mushrooms and a tangy garlic soy sauce	