

	Sushi	Sashimi	Sushi Rolls		
			Hand	Cut	
Tuna	6.50	14.00	California Roll	6.45	6.45
Toro~seasonal	Varies	Varies	Cucumber Roll	5.00	5.00
Yellowtail	6.50	14.00	Eel Roll	6.45	6.45
Albacore	6.50	14.00	Salmon Skin Roll	6.45	6.45
Freshwater Eel	5.95	13.00	Scallop Roll	6.45	6.45
Halibut	7.95	17.00	Shellfish Roll	6.45	6.45
Jumbo Clam	8.95	19.00	Spicy Shrimp Roll	6.45	6.45
Japanese Scallop	6.50	13.50	Spicy Tuna Roll	7.50	7.50
Monkfish Liver	5.95	13.00	Tuna Roll	6.45	6.45
Mackerel	5.95	13.00	Yellowtail Roll	6.45	6.45
Octopus	5.95	13.00	Vegetable Roll	5.95	5.95
Oyster	5.95	13.00	Shrimp Tempura Roll	11.00	11.00
Red Snapper	6.95	15.00	Lobster Roll	12.95	12.95
Salmon	5.95	13.00	Soft Shell Crab Roll	13.50	13.50
Salmon Egg	5.95	13.00	Calamari Roll		13.50
Scallop	5.95	13.00	Caterpillar Roll		12.50
Sea Urchin	8.50	18.00	Dragon Roll		12.95
Smelt Egg	5.25	10.50	Philadelphia Roll		12.50
Snow Crab	7.95	17.00	Rainbow Roll		15.00
Squid	5.50	13.00	Inside-out California Roll		11.50
Spanish Mackerel	7.50	16.00			
Shrimp	5.95	13.00			
Sea Eel	5.95	13.00			
Sweet Shrimp	Varies	Varies			
Tamago (Egg)	4.00	8.00			

Banzai Special Rolls

Alaskan Roll	13.95
Albacore Delight Roll	13.50
Banzai Roll	14.50
Banzai Shrimp Roll	8.95
BSC Roll	12.75
Crunchy Roll	12.95
Gary Roll	13.95
Hawaiian Roll	13.50
Moonlight Roll	14.50
Salmon Lover's Roll	13.50
Yuji Roll	13.95
Malibu Roll	13.95
Twin Dragon Roll	13.50
Manhattan Roll	14.95
Sunset Roll	13.95

We specifically select only non-GMO products for you, our customers. Banzai also offers a wonderfully refreshing iced green tea created by the restaurant founders, with natural anti-oxidants for your good health. And unlike many other restaurants who use food dyes, Banzai uses all natural sushi ginger for the purest quality. We hope you enjoy!

~Banzai Sushi~

18% gratuity will be added to parties of 8 or more.

Kon Nichi Wa
~Good Afternoon~
Welcome to Banzai Sushi
APPETIZERS

Edamame	salted soy bean pods; healthy, simple and packed with protein.	6.95
Seasoned Edamame	salted soy bean pods with chef's special seasoning.	7.95
Crab Cakes	deep fried patties made of crabmeat, red peppers and chilies. Served with a mixture of julienne carrots and bean sprouts tossed in a spicy citrus dressing and sprinkled with hijiki seaweed.	12.75
Gyoza	pan fried dumplings filled with ground beef and Japanese nira chives. Served with a hot sesame seed sauce & sprinkled with scallions & black sesame seeds.	7.95
New York Roll	asparagus and shitake mushrooms rolled in thin sliced New York steak and delicately broiled with fresh ginger teriyaki sauce.	13.95
Calamari	deep fried squid with spicy ponzu sauce, served on a bed of marinated sliced cucumber and seri stems.	13.50
Sautéed Spicy Calamari	in our spicy tamari sauce served with fresh greens.	12.00
Soft-shell Crab with Salsa	deep fried whole soft-shell crab served with ponzu sauce and fresh salsa.	13.50
Dynamite	scallops, mushrooms and bamboo shoots baked in a creamy smelt egg sauce.	13.50
Chilean Sea Bass	tender Chilean sea bass marinated in miso sauce and grilled.	12.50
Yakitori	grilled tender white meat teriyaki chicken & scallions on skewers.	10.75
Banzai Kebab	marinated chunks of New York steak and bell peppers grilled on skewers.	13.50
Fried Scallops with Chili Dipping Sauce	deep fried scallops served with spicy red chili sauce.	12.00
Wasabi Shrimp and Avocado Salad	shrimp and avocado tossed in soy wasabi dressing and topped with smelt egg.	11.00

Lobster Eggroll	deliciously crispy eggrolls filled with lobster and vegetables. Served on a bed of garden greens.	13.50
Banzai Spring Roll	filled with sesame seeds crusted seared tuna, carrots, broccoli, kaiware sprouts, bean sprouts, and papaya.	11.95
Tempura	jumbo shrimp and vegetables dipped in batter and quickly deep fried.	12.95
Vegetable Tempura	assorted deep fried vegetables .	12.50
Chefs Choice Ceviche	chunks of fresh seafood mixed with red onion and succulent tomatoes. Served with chef's special sauce and garnished with crispy wontons.	13.00
Spicy Tuna Nachos	topped with fresh mango, guacamole, eel sauce & sour cream.	13.50
Steak Sashimi	finely sliced raw New York steak, beautifully arranged and served in a savory soy based garlic sauce.	16.25
Rainbow Carpaccio	thin-sliced sashimi tuna, yellowtail, and salmon decorated on a plate with chef's creamy citrus sauce.	13.95
Salmon Carpaccio	salmon sashimi arranged in a creamy sesame soy sauce and delicately topped with premium black caviar.	13.50
Tuna Carpaccio	topped with scallions and served with garlic sesame soy dressing.	13.95
Namazu Catfish	fresh strips of catfish marinated in ginger and garlic, deep fried and served with fresh squeezed spicy citrus sauce.	12.50
Shishito	stir fried mild Japanese jalapeno peppers with a light ponzu sauce.	8.00
Shrimp Shu-mai	dumplings filled with succulent shrimp. Served with Japanese hot mustard.	7.75
Tuna Tartar Tower	crispy wontons served with finely chopped tuna and capers mixed with spicy chili oil and garnished with wasabi smelt egg.	10.50

SOUPS

Miso	Japanese soy-based soup with tofu & scallions. with shitake mushrooms- \$ 6.00 with asari clams- \$5.50	2.75
Cream of Carrot	a creamy blend of pureed carrots and onions spiced with fresh ginger, and curry powder.	6.00
Lobster Wonton	dumplings filled with tender chunks of lobster, shitake mushrooms, scallions, onions, and garlic in a tamari soy & ginger broth.	7.00
Asari Steamer	little neck clam steamed in a delicate sake broth.	9.00

SALADS

Mahalo Ahi	chunks of tuna, avocado, cucumber, and black sesame seeds. Served with spicy chili dressing and drizzled with creamy sesame sauce.	13.95
Asian Chicken Salad	shredded chicken, jicama, red pepper, cucumber, radish sprouts, wontons and almonds on fresh greens with sesame oil vinaigrette dressing.	13.75 Half order \$8.75
Ahi Tataki Salad	fresh ahi tuna, seared and lightly crusted with sesame seeds. Served with asparagus, fresh greens, kaware sprouts, and salsa in a tamari soy vinaigrette.	15.75 Half order \$9.95
Seaweed Salad	mixture of exotic marinated seaweed on top of fresh greens served with soy sesame dressing.	12.95 Half order \$7.95
Mushroom Salad	a savory combination of shitake, enoki, button & oyster mushrooms sautéed in soy sauce and sake. Served warm on a bed of fresh mixed greens.	12.50 Half order \$7.95
Seared Albacore Salad	tender strips of albacore sashimi arranged on a bed of garden greens, red peppers, cucumbers, and kaware sprouts. Served with garlic ponzu sauce.	13.95 Half order \$8.75
Calamari Salad	deep fried squid with fresh greens served with tasty vinegar soy dressing.	13.75 Half order \$8.50
Salmon Skin Salad	baked Norwegian salmon skin arranged on a bed of fresh greens. Served with bonito flakes & sesame ponzu sauce.	12.95 Half order \$7.95
Sashimi Salad	assortment of fish tossed with fresh greens. Served with sesame soy dressing.	15.95 Half order \$9.75
Marinated Shrimp Salad	steamed shrimp marinated with herbs in a Dijon mustard and rice vinegar dressing, served with fresh green salad.	12.25
Banzai House Salad	fresh mixed salad with ginger dressing.	4.50
Fried Rock Shrimp Salad	rock shrimp dipped in light batter and quickly deep fried. Arranged on a bed of fresh greens, bell pepper, cucumber and radish sprouts. Served with sesame soy dressing.	13.25

VEGETARIAN DISHES

Stir Fried Soba	asparagus, squash, bell pepper, mushrooms and scallions stir fried in sesame oil, sake and soy sauce. Served on a bed of buckwheat soba noodles.	13.75
	Half order \$8.75	
Grilled Portabella	grilled portabella mushroom topped with stir fried bell pepper, red pepper, and asparagus. Served with Chef's special sauce.	12.95

SPECIAL LUNCHES

Includes Miso soup, Garden salad & Rice.

No substitutions please.

Sashimi Lunch	slices of assorted raw fish including tuna, yellowtail, whitefish, albacore and salmon.	17.95
Sushi Lunch	a tempting selection fresh from the bar including California roll, tuna, yellowtail, albacore, shrimp, whitefish, and salmon.	17.50
Black Cod	succulent black cod marinated in sake and soy sauce. Served with red bell pepper and asparagus.	17.75
Spicy Sesame Chicken	tender chicken sautéed in spicy sesame sauce, sprinkled with toasted sesame seeds and served with shredded salad.	18.50

BANZAI KIDS BOAT	Our boat is made specially for kids and comes with fried chicken wings, salad, shrimp, pumpkin tempura pieces, and oranges. Served with a bowl of rice and miso soup. Kid's Apple Juice Add \$1.50	9.95
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LITTLE SAMURAI BOAT	Our boat is made specially for kids and comes with avocado hand roll wrapped in soy paper, salad, yakitori, crab meat, and oranges. Served with a bowl of rice and miso soup. Kid's Apple Juice Add \$1.50	9.95
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TEMPURA COMBINATIONS

Quickly deep fried in egg batter with squash, eggplant, pumpkin, mushrooms, green beans, onions and carrots.

Includes Miso soup, Garden salad & Rice.

Shrimp and Vegetable Tempura	19.50
Vegetarian Tempura	16.95
White Fish Tempura	18.00

LUNCH TERIYAKI

Includes Miso Soup, Garden Salad and Rice.

Grilled New York Steak Teriyaki	19.95
Grilled Chicken Teriyaki	17.95
Grilled Salmon Teriyaki	17.95
Vegetarian Teriyaki ~ Portabella Mushrooms	14.75

LUNCH COMBINATIONS

Includes Miso Soup, Garden Salad and Rice.

No substitutions please on combinations.

Grilled Chicken Teriyaki & Assorted Tempura	17.50
Grilled New York Teriyaki & Assorted Tempura	17.95
Grilled Salmon Teriyaki & Assorted Tempura	16.75
Grilled Chicken Teriyaki & Assorted Sushi or Sashimi	17.95
Grilled New York Teriyaki & Assorted Sushi or Sashimi	18.75
Grilled Salmon Teriyaki & Assorted Sushi or Sashimi	17.50
Assorted Tempura & Sushi or Sashimi	16.95

Arigato
~Thank You~
Have a good day!