

COLD INTRODUCTION

DUET OF TUNA 16
TATAKI VS. TARTARE

SOY CURED HAMACHI 18
AVOCADO, WASABI TOBIKO, YUZU

TUNA "ON TOP" 11
CRISP RICE CAKE, PONZU, SCALLION

KOBE WRAPPED KING CRAB 19
SHISO LEAF, COCONUT CREAM, MIZUNA

CHILLED SEAFOOD PLATTER 29
SHRIMP, OYSTER, JUMBO LUMP BLUE CRAB

HOT INTRODUCTION

"DRUNKEN" EGG ROLL 15
JUMBO SHRIMP, RICE, FIVE SPICE

ROCK SHRIMP TEMPURA 14
CARROT, SPICY AIOLI, DAIKON

CRAB RANGOON 13
JUMBO LUMP, WONTON, SWEET CHILI

THAI CURRY CIOPPINO 15
SCALLOPS, SHRIMP, MUSSELS

SHRIMP DUMPLINGS | FOUR FOR 10 |
CHILI OIL, MAITAKE, GINGER SCALLION SOY

CHICKEN DUMPLINGS | SIX FOR 10 |
SOY, CHICKEN JUS, GINGER

SHAO PU K'U 12
BONELESS RIBS, MUSTARD, COLESLAW

ASIAN GLAZED BEEF TIPS 14
HOISIN, LIME, GILANTRO

KOBE HOT ROCK 24
LEMONGRASS, GINGER, SOY

SOUPS & SALAD

HOT & SOUR 7
BEEF BROTH, SCALLION, ENOKI

MISO 6
TOFU, WAKAME, SCALLION

OCTOPUS & SOBA NOODLES 11
SESAME, LIME, SOY GELEE

CUCUMBER SUNOMONO 8
WAKAME, GINGER, ORANGE

CHEN CHOW SALAD 9
RICE NOODLES, ALMONDS, MANDARIN
CHICKEN 6 | TUNA 10 | BEEF 10 | SHRIMP 12

NOW FEATURING

MICHIGAN SHRIMP

WITH MICHIGAN BABY CORN AND
MICHIGAN SUGAR SNAP PEAS

13

NO ANTIBIOTICS, PRESERVATIVES,
OR HORMONES

100% LOCALLY HARVESTED

MAIN COURSE

VEGETARIAN PICNIC 17
ASIAN PEAR, PEA SOUP, TOFU FRIES

CITRUS DUSTED HALIBUT 25
BROWN RICE, SESAME ASPARAGUS,
PINK PEPPERCORN VINAIGRETTE

GRILLED SPICY TUNA "UNROLLED" 27
ASPARAGUS, SOY CARAMEL, AVOCADO

DASHI & UDON NOODLES 11
NORI, POK CHOI, SHIITAKE MUSHROOM
CHICKEN 6 | PORK BELLY 8 | BEEF 10

MISO SEA BASS 33
UDON CRISP, BLACK SAUCE, SNAP PEAS

BEIJING DUCK 24
TEMPURA CONFIT, HOISIN, ENDIVE

CHICKEN SHOU 23
BABY CORN, CHILIES, GARLIC

TAMARIND GLAZED SALMON 25
MANGO, FRESH ROLL, TAMARIND SOUP

BEEF TENDERLOIN TOBIN YAKI 37
ASPARAGUS, ENOKI, SAKE SOY

BEEF SHORT RIB 31
SWEET POTATO, GREMOLATA, ASPARAGUS

LOBSTER FOUR WAYS MKT
PAN SEARED TAIL, LOBSTER SPRING
ROLL, GARLIC BUTTER-POACHED CLAW,
LOBSTER FRIED RICE

ACCOMPANIMENTS

EDAMAME 7

SAUTÉED SUGAR SNAP PEAS 7

BABY POK CHOI 7

STEAMED ASPARAGUS 7

APPLE SCENTED KASHI 7

SPICY ROASTED MUSHROOMS 11

FRIED TOFU (PEANUT SAUCE) 7

STEAMED WHITE / BROWN RICE 4

VEGETABLE FRIED RICE 6 | 11
SHRIMP 3 | 6 PORK 2 | 4 CHICKEN 2 | 4

EXECUTIVE CHEF
:: BENJAMIN MEYER

ALLOW OUR CHEFS TO CREATE A
CUSTOM TASTING MENU

WINE & SAKE PAIRINGS AVAILABLE
ASK SERVER FOR FURTHER DETAILS

::NIGIRI & SASHIMI

		N	S			N	S
TAI	RED SNAPPER	3	3	KYUURI	CUCUMBER	2	2
MADAI	JAPANESE SNAPPER	4	4	SHISO	PERILLA	2	2
HAMACHI	YELLOWTAIL	3	4	AVOCADO	HAAS	2	2
SABA	MACKEREL	3	3	TAMAGO	EGG	3	3
SHIRO MAGURO	WHITE TUNA	3	4	INARI	SWEET TOFU	2	2
MAGURO	YELLOW FIN TUNA	3	4	KANI	KING CRAB	3	3
SAKE	SALMON	3	4	HOTATE	SCALLOP	3	3
SAKE KUNSAI	SMOKED SALMON	3	3	EBI	SHRIMP	3	3
UNAGI	FRESH WATER EEL	3	3	AMAEBI	SWEET SHRIMP	5	5
TORO MKT	MARBLED TUNA			IKA	SQUID	3	3
TOBIKO	FLYING FISH ROE	3	3	TAKO	OCTOPUS	3	3
MASAGO	SMELT ROE	3	3	NIKO	SEARED BEEF	3	3
IKURA	SALMON ROE	3	3	QUAIL EGG	SUPPLEMENT	1	1

SUSHI UNIQUE

TROPICAL ROLL PINEAPPLE, MANGO, STRAWBERRY- KIWI COULIS	10
TENDERLOIN TERIYAKI ROLL MUSHROOM, POTATO CHIPS, PEPPER	14

::MAKI SUSHI

CUCUMBER	6
AVOCADO & ASPARAGUS	7
INARI TOFU	7
TUNA	7
MIXED VEGGIE	7
SPICY TUNA	7
TEMPURA SHRIMP	8
PHILLY SMOKED SALMON	8
GARLIC TUNA	9
ROCK & ROLL	11
CALIFORNIA	12
SHRIMP LOVER	12
TEMPURA CALIFORNIA	12
CARAMELIZED SALMON	12
CRUNCHY TUNA	12
CRUNCHY SALMON	12
TSUNAMI LOBSTER	30
FILET	30

MAKI SUSHI SPECIALTIES

CHEN CHOW SHRIMP TEMPURA, SPICY TUNA, SCALLION	12
SPIDER ROLL PICKLED GINGER, CRAB SALAD, CUCUMBER	12
WHITE WING ROLL SHIRO TUNA, BONITO, CRAB	12
BANG BANG TUNA JALAPENO, EBI, CREAM CHEESE	12
MARDIGIAN ROLL KING CRAB, CUCUMBER, OBORO	14
RUBY ROLL TUNA, SHRIMP TEMPURA, SPICY TUNA	14
RAINBOW FIVE SAKANA, CRAB, AVOCADO	14
DRAGON SHRIMP TEMPURA, EEL, AVOCADO	14
ZEN CUCUMBER WRAP TUNA, CRAB, SNAPPER	14
HOT EEL DICE EEL, AVOCADO, ALMONDS	14
FIRECRACKER CRAB, SHRIMP TEMPURA, AVOCADO	14

"ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."