

Sushi Bar *Dinner*

Temaki Cone Rolls

Traditional Cone-Shaped Hand Rolled

Smoked Tofu Roll • 11

Bulgar Wheat, Smoked Tofu, Cucumber, Carrots, Wasabi Aioli

Salads

Wasabi Salmon • 25

King Salmon, Wasabi Crab, Avocado, Seasoned Rice and Tobiko

Pickled Octopus • 15

Wakame, Pickled Octopus, Shimesaba, Pickles

Sashimi or Nigiri

Priced Per Two Pieces

Ahi Tuna • 12

Ebi Shrimp • 8

King Salmon • 10

Hamachi • 10

Specialty Rolls

Unagi Tempura Roll • 25

BBQ Eel, Avocado, Tempura shrimp, Eel Sauce, Sesame Seed and Shredded Crab

Rainbow Bay Lobster and Avocado Roll • 31

Lobster Tempura, Avocado, Cream Cheese, Kani Crab, Tobiko Salad, Creamy Sriracha

Grouper Roll • 32

Soy Paper, Tempura Grouper, Stewed Pineapple, Asparagus, Togarashi Spice, Jalapeno, Coconut Bacon, Sriracha Mayo

J&J's Hot Roll • 30

Deep Fried Salmon & Cream Cheese Roll, Eel Sauce, Wasabi, Spicy Sauce

Crazy Crab Roll • 25

Kani Crab, Togarashi, Scallions, Toasted Sesame Seeds, Spicy Mayo and Eel Sauce

Honey Shrimp and Almond Roll • 25

Tempura Shrimp, Kani Crab, Sesame, Caramelized Almonds, Cream Cheese

Escolar Roll • 23

Bahamian Crab Salad, Avocado, Cucumber, Sesame and Radish Sauce

Poke Bowls

Teriyaki Tofu Quinoa • 19

Teriyaki Tofu Stir-fry, Mango, Cucumber, Carrot, Red Pepper, Wakame, Quinoa

Creamy Sriracha and Shrimp Poke • 24

Corn, Red Cabbage, Bell Pepper, Sesame, Croutons, Avocado, Seaweed and Yuzu Dressing

We source our ingredients locally, seasonally, and sustainably. Due to the exclusivity of Eleuthera, please excuse any menu items that may not be offered at this time. Please see your server with any dietary restrictions based on allergies and preferences.

*All alcoholic and non-alcoholic beverages are subject to 15% gratuity & 12% VAT.
Gluten free soya sauce is available up on request*