

Sushi Bar *Lunch*

Fun Sushi

Sushi Hot Dog • 28

Crazy Crab, Ahi Tuna, Cucumber, Avocado, Seaweed Salad, Red Panko

Sushi Pizza • 22

*Ahi Tuna, King Aalmon, Avocado, Sesame, Orange Tabiko, Scallions, Eel Sauce, Spicy Mayo
Kani Crab, Avocado, Sesame, Green Tabiko, Scallions, Eel Sauce, Spicy Mayo*

Sushi Burrito • 20

Flour Tortilla, Ahi Tuna, Nori, Crispy Lettuce, Pickled Carrots and Cucumber

Sashimi or Nigiri

Priced Per Two Pieces

Ahi Tuna • 12

Hamachi • 10

King Salmon • 10

Temaki Cone Rolls

Traditional Cone-Shaped Hand Rolled

Dynamite Roll • 16

Shrimp Tempura, Mango, Kani Crab, Alfalfa, Tobiko Dynamite

Salads

Sunomono Japanese Cucumber • 11

Cucumber, Wakame, Sesame, Ponzu, Lotus Roots

Specialty Rolls

Joey's Famous Cove Roll • 14

Coconut Panko Uramaki, Kani Crab, Avocado, Cream Cheese

Vegan Roll • 23

Yamagobo, Seaweed Salad, Cucumber, Avocado, Mango, Toasted Coconut and Scallion Flakes

J&J's Hot Roll • 30

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

Escolar Roll • 23

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

Crazy Crab Roll • 25

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

Wicked Tuna Roll • 32

Ground Tuna, Cucumber, Ahi Tuna, Toasted Coconut Flakes, Mango, Scallions

Poke Bowls

Queen Bahama • 23

Conch, Coconut Salsa, Pineapple, Spicy Crab, Kale, Sushi Rice, Eel, Kimchi

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.