

## Salad

<b>HOUSE SALAD</b>	\$2.75
<b>CUCUMBER SALAD</b>	\$3.75
<b>SEAWEED SALAD</b>	\$4.75

<b>SEARED AHI SALAD</b>	\$10.50
<b>PANKO CRUSTED HAMACHI SALAD</b>	\$10.50
<b>COCONUT BUTTER SALMON SALAD WITH MANGO SALSA</b>	\$15.95

## Appetizers

<b>EDAMAME</b>	\$3.95
<b>SHRIMP TEMPURA</b>	\$6.95
<b>VEGETABLE TEMPURA</b>	\$5.50
<b>STUFFED MUSHROOMS</b>	\$5.75
<b>CHEESE KNOTS</b>	\$5.95
<b>MUSSELS IN A HALF SHELL</b>	\$5.75

<b>CRAB CAKES</b>	\$8.50
<b>COCONUT SHRIMP</b>	\$6.95
<b>HOMEMADE POT STICKERS</b>	\$5.95
<b>MISO SOUP</b>	\$2.50
<b>BOWL OF RICE</b>	\$2.25
<b>BROWN RICE</b>	\$3.00
<b>CALAMARI RINGS</b>	\$4.75



**COCONUT SHRIMP**



**STUFFED MUSHROOMS**



*INCLUDED WITH SUSHI DINNER*

**HOMEMADE POT STICKERS**



## Noodle Soup

### NOODLE SOUP COMBO

*YOUR CHOICE OF NOODLE SOUP, 1 APPETIZER, 1 DESSERT FROM THE ALL-CAN-EAT SELECTION*

		<b>COMBO</b>
<b>TEMPURA UDON</b>	\$12.50	\$14.50
<b>SAIMIN</b>	\$10.50	\$12.50
<b>CHICKEN UDON</b>	\$10.50	\$12.50
<b>SEAFOOD NOODLE SOUP</b>	\$12.50	\$14.50

**TEMPURA UDON**



**SEAFOOD NOODLE SOUP**

## Entree

*INCLUDES MISO SOUP, HOUSE SALAD, STEAMED RICE (BROWN RICE OPTION)*

<b>SUSHI LUNCH</b>	\$18.95
<i>INCLUDES SUSHI FROM LUNCH MENU, APPETIZERS, MISO SOUP, HOUSE SALAD, DESSERT</i>	
<b>SUSHI DINNER</b>	\$25.95
<i>INCLUDES EXTENDED SUSHI DINNER MENU, APPETIZERS, MISO SOUP, HOUSE SALAD, DESSERT</i>	
<b>VEGETABLE TEMPURA</b>	\$9.25
<b>SHRIMP TEMPURA</b>	\$11.25
<b>VEGETABLE &amp; SHRIMP TEMPURA</b>	\$13.25



**TERIYAKI SALMON**



**TERIYAKI CHICKEN**

<b>SASHIMI</b>	\$25.95
<b>TERIYAKI CHICKEN</b>	\$12.50
<b>TERIYAKI BEEF</b>	\$13.50
<b>TERIYAKI SALMON</b>	\$15.95



## Nigiri



<b>QUAIL EGG/UZURA</b> (shooter, one per order)	\$2.75
<b>EGG/TAMAGO</b>	\$2.95
<b>CRAB/KANI</b>	\$3.95
<b>MACKEREL/SABA</b>	\$3.95
<b>BAKED MUSSEL</b>	\$3.50
<b>SALMON/SAKE</b>	\$3.95
<b>SMOKED SALMON</b>	\$4.50
<b>SNAPPER/TAI</b>	\$3.95
<b>STRIPED BASS</b>	\$3.95
<b>TUNA/ALBACORE</b>	\$3.95
<b>TUNA/MAGURO</b>	\$4.50
<b>PEPPER SEARED TUNA</b>	\$4.50
<b>BBQ SEARED TUNA</b>	\$4.50
<b>FRIED TOFU/INARI</b>	\$3.25
<b>SPICY BOMB</b>	\$4.75

## SPICY BOMB

<b>OCTOPUS/TAKO</b>	\$4.75
<b>SCALLOP/HOPATEGAI</b>	\$4.75
<b>COOKED SCALLOP</b>	\$4.75
<b>SHRIMP/EBI</b>	\$4.75
<b>SQUID/IKA</b>	\$4.50
<b>YELLOW TAIL/HAMACHI</b>	\$4.95
<b>FRESH WATER EEL/UNAGI</b>	\$4.95
<b>MICKEY</b>	\$4.95
<b>DONALD</b>	\$4.95
<b>FLYING FISH ROE/TOBIKO</b>	\$4.95
<b>SALMON ROE/IKURA</b>	\$4.95
<b>SURF CLAM/HOKIGAI</b>	\$4.50
<b>UPSIDE DOWN SHRIMP</b>	\$4.50
<b>TEMPURA UPSIDE DOWN SHRIMP</b>	\$4.75

## Lunch Long Rolls



## MAUKA ROLL

	LONG / HAND
<b>ALASKA ROLL</b> KANI, SALMON, SALMON ROE	\$7.25 / \$5.75
<b>ALOHA</b> COOKED SALMON, JALAPEÑO PEPPER, CREAM CHEESE, TEMPURA CRUSTED	\$8.50 / \$5.95
<b>ARIZONA ROLL</b> HAMACHI, TOBIKO, GREEN ONION	\$6.50 / \$5.50
<b>CALIFORNIA ROLL</b> SNOW CRAB, AVOCADO	\$7.25 / \$5.50
<b>CALIFORNIA DELUXE ROLL</b> SNOW CRAB, AVOCADO, TOBIKO	\$7.50 / \$8.00
<b>CRAB ROLL</b> FRESH SNOW CRAB MIXED IN LIGHT MAYO	\$6.50 / \$5.25
<b>CUCUMBER ROLL</b>	\$4.75 / \$3.75
<b>CRYSTAL SHRIMP</b> POPCORN SHRIMP LIGHTLY BATTERED IN TEMPURA, WITH A CRISPY PANKO CRUST, SEASONED WITH SESAME SEED OIL, SALT, PEPPER, AND UNAGI SAUCE	\$6.95 / \$5.50
<b>DA KINE</b> PANKO SHRIMP, AVOCADO, UNAGI SAUCE (WHITE ONION)	\$6.95 / \$4.50
<b>FRESH SCALLOP</b> RAW BAY SCALLOP, TOBIKO, GREEN ONION, SPICY MAYO	\$5.25
<b>GARDEN ROLL</b> CABBAGE, CARROTS, CUCUMBER, KAIWARI SPROUTS, DAIKON RADISH, STRAWBERRY, AVOCADO	\$5.75 / \$4.75
<b>HANG LOOSE</b> TEMPURA VEGETABLES, REAL SNOW CRAB, UNAGI SAUCE	\$7.25 / \$5.50
<b>KAI</b> CRYSTAL SHRIMP, MAGURO, REAL SNOW CRAB, AVOCADO, GREEN ONION, UNAGI SAUCE	\$7.50
<b>KOA</b> COOKED SCALLOP, GREEN ONION, TOBIKO, UNAGI SAUCE	\$6.75 / \$5.75

## LONG / HAND

<b>MANA</b> FRESH SALMON, AVOCADO, CREAM CHEESE	\$7.25 / \$5.75
<b>MAHALO</b> PANKO SHRIMP, REAL SNOW CRAB, CREAM CHEESE, TEMPURA CRUSTED, UNAGI SAUCE, SCHIRACHA SAUCE	\$7.95
<b>MAUKA</b> <b>INSIDE:</b> SPICY TUNA, FRIED GREEN ONION, <b>OUTSIDE:</b> MAGURO, SPRING SALAD, REAL SNOW, CRAB TEMPURA CRUNCH, UNAGI SAUCE.	\$8.50
<b>MOUNT FUJI</b> <b>INSIDE:</b> CRYSTAL SHRIMP <b>OUTSIDE:</b> MAGURO, FRESH SALMON, REAL SNOW CRAB, GREEN ONION, SESAME SEEDS, UNAGI SAUCE.	\$9.95
<b>RAINBOW</b> <b>INSIDE:</b> REAL SNOW CRAB, AVOCADO, <b>OUTSIDE:</b> SALMON, MAGURO, HAMACHI	\$7.95
<b>RAINBOW</b> SALMON, TUNA, YELLOW TAIL, TOBIKO	\$5.75
<b>RENO</b> SHRIMP, AVOCADO	\$8.95 / \$5.50
<b>SALMON SKIN</b> SALMON SKIN, KAIWARI SPROUTS, UNAGI SAUCE, CUCUMBER, YAMA GOBO	\$7.25 / \$4.95
<b>SALMON SKIN WITH OCTOPUS</b>	\$7.75 / \$5.25
<b>SHAKA</b> <b>INSIDE:</b> TEMPURA VEGETABLES, REAL SNOW CRAB, <b>OUTSIDE:</b> MAGURO, EBI, AVOCADO, UNAGI SAUCE.	\$9.95
<b>TUNA</b> <b>SPECIFY:</b> SPICY OR NOT SPICY	\$6.25 / \$5.00
<b>WALEA</b> COOKED SCALLOPS, REAL SNOW CRAB, TOBIKO, GREEN ONION	\$8.75 / \$5.75



## Vegetarian

- AHUI** \$8.25  
**INSIDE:** (TEMPURA), FRIED SWEET POTATO, CREAM CHEESE  
**OUTSIDE:** INARI, AVOCADO, DRIZZLED WITH KIWI PUREE
- OKOYA** \$8.50  
**INSIDE:** (TEMPURA), ASPARAGUS, AVOCADO, RED BELL PEPPER  
**OUTSIDE:** MANGO SALSA

## Children's Menu

- KATSU CHICKEN** \$5.50
- MISO SOUP AND RICE COMBO** \$2.75

## Desserts

- GREEN TEA CREME BRULEE** \$6.50  
 (A LA CARTE ONLY)
- STRAWBERRY PARFAIT** \$4.75
- PEACH DREAM** \$4.75

- AKO** \$8.25  
**INSIDE:** CUCUMBER, RED BELL PEPPER, KAWARE, SEAWEED SALAD  
**OUTSIDE:** INARI, AVOCADO, EDAMAME CRUMBLE

- KIDS SUSHI COMBO** \$7.50  
 2 PIECE KANI, 2 PIECE EBI, CALIFORNIA ROLL
- KIDS ALL-U-CAN-EAT** \$12.85  
 12 YEARS OR YOUNGER

- TEMPURA BANANA A LA MODE** \$4.75
- GREEN TEA ICE CREAM** \$3.50
- MOCHI ICE CREAM** \$3.50



PEACH DREAM



STRAWBERRY PARFAIT



GREEN TEA BRULEE

## Dictionary

- |                           |                               |
|---------------------------|-------------------------------|
| <b>ALOHA</b>   GREETING   | <b>KAPU</b>   FORBIDDEN       |
| <b>KAI</b>   OCEAN        | <b>OHANA</b>   FAMILY         |
| <b>MAHALO</b>   THANK YOU | <b>PAHOEHOE</b>   LAVA        |
| <b>MAKA</b>   MOUNTAIN    | <b>ONO</b>   DELICIOUS        |
| <b>LANAI</b>   PATIO      | <b>MANA</b>   SPIRITUAL POWER |



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# Dinner Long Rolls



**LANAI ROLL**

**LANAI** \$9.95  
**INSIDE:** TOFU SKIN, CUCUMBER, BELL PEPPER, KAMWARE SPROUTS  
**OUTSIDE:** RED SNAPPER, SHRIMP, FRIED JALAPEÑO, TOBIKO, SPICY VODKA SAUCE.



**KONA GIRL ROLL**

**KONA GIRL** \$10.95  
**INSIDE:** PANKO SHRIMP, AVOCADO, SPICY TUNA  
**OUTSIDE:** HAMACHI, TOBIKO, GREEN ONION, SESAME SEED, REEF SAUCE, MUSTARD SAUCE, PARMESAN CHEESE SAUCE.

**MOLIKAI**

**INSIDE:** KANI, AVOCADO, CREAM CHEESE \$10.95  
**OUTSIDE:** SALMON, TOBIKO, GREEN ONION, CREAMY PARMESAN



**MAUI ROLL**

**MAUI** \$9.95  
**INSIDE:** KANI, GREEN APPLE, CREAM CHEESE  
**OUTSIDE:** SOY PAPER WRAP, FRESH SALMON, KIWI PUREE

**VOLCANO** \$10.95  
**INSIDE:** UNAGI, KANI, GRILLED ASPARAGUS  
**OUTSIDE:** SPICY TUNA, SWEET POTATO CRISP, UNAGI SAUCE.



**DIAMOND HEAD ROLL**

**DIAMOND HEAD** \$10.95  
**INSIDE:** HAMACHI, PANKO CRUSTED ASPARAGUS, FRESH MANGO.  
**OUTSIDE:** AVOCADO, SUSHI SCALLOP, TOBIKO, MANGO PUREE, UNAGI SAUCE.

**KAPU** \$9.95  
**INSIDE:** CUCUMBER, RADISH SPROUTS, SPICY TUNA  
**OUTSIDE:** BBQ SEARED TUNA, AVOCADO, GREEN ONION, TOBIKO, SPICY MAYO.

**GODZILLA** \$9.95  
 YELLOW TAIL MIXED WITH SPICY MAYO, TEMPURA CRUSTED OUTSIDE, GREEN ONION, UNAGI SAUCE.



**PAHOEHOE** \$10.95  
**INSIDE:** RAW SCALLOP, CRYSTAL SHRIMP, REAL SNOW CRAB, CREAM CHEESE, AVOCADO

**OUTSIDE:** FRESH SALMON, TOBIKO, GREEN ONION, REEF SAUCE, UNAGI SAUCE

**ONO** \$9.95  
**INSIDE:** TERUYAKI CHICKEN, VEGETABLE TEMPURA,  
**OUTSIDE:** SOY WRAP, UNAGI SAUCE, SESAME SEEDS.

**KAHUNA** \$10.95  
**INSIDE:** KANI, PANKO SHRIMP, AVOCADO  
**OUTSIDE:** CHOPPED UNAGI, SEARED TUNA, SESAME SEEDS, GREEN ONION, UNAGI SAUCE, SPICY MAYO



**REEF ROLL**

**REEF** \$10.95  
**INSIDE:** PANKO CRUSTED ASPARAGUS, DILL CREAM CHEESE, SMOKE SALMON  
**OUTSIDE:** SMOKE SALMON, AVOCADO, TOBIKO, BASIL SAUCE.

**WAIKIKI** \$10.95  
**INSIDE:** COOKED SALMON, JALAPEÑO, KANI (TEMPURA)  
**OUTSIDE:** AVOCADO, COOKED SCALLOP, TOBIKO UNAGI SAUCE, SPICY MAYO.

**DUKE** \$10.95  
**INSIDE:** HAMACHI, GOAT CHEESE, AVOCADO  
**OUTSIDE:** PANKO COATED AND DEEP FRIED, TOPPED WITH REAL SNOW CRAB, GREEN ONION SESAME SEEDS, UNAGI SAUCE.

**SPIDER ROLL** \$10.95  
 TEMPURA CRUSTED SOFT SHELLED CRAB, FRESH VEGETABLES

**MO'BETTA** \$10.95  
**INSIDE:** PANKO SHRIMP, REAL SNOW CRAB  
**OUTSIDE:** UNAGI, AVOCADO, UNAGI SAUCE

**SURF & TURF** \$12.95  
**INSIDE:** MARINATED TRI-TIP, CUCUMBER  
**OUTSIDE:** SAUTEE LOBSTER, GARLIC BUTTER, DRIZZLED WITH LEMON BUTTER SAUCE

**RIPTIDE** \$11.95  
**INSIDE:** SOFT SHELL CRAB, AVOCADO BLEND  
**OUTSIDE:** WRAPPED IN SOY PAPER, DRIZZLED WITH UNAGI SAUCE, SESAME SEEDS

**FUTO MAKI** \$11.95  
**INSIDE:** TAMAGO, MAGURO, YAMA GOBO, CUCUMBER, EBI, KAMAME SPROUTS, DRIZZLED WITH UNAGI SAUCE, SESAME SEEDS



**TORCHED ROLL**