

## SPECIAL SUSHI ROLLS

<b>Vegetable Roll</b> Kanpyo, gobo, cucumber and asparagus.		\$5.50
<b>King Crab Roll</b> King crab with cucumbers.		\$8.50
<b>Shrimp Tempura Roll</b> Two pieces of shrimp tempura, yamagobo, avocado, sprouts, cucumbers, with a hint of smelt eggs.		\$10.00
<b>Soft Shell Crab Roll</b> Crunchy soft shell crab and snow crab meat accompanied by avocado, yamagobo, masago wrapped with a kurogoma-sprinkled soy bean "paper".		\$11.50
<b>Crunchy Roll</b> Two pieces of shrimp tempura, cucumbers and avocado, covered with crunchy tempura flakes and topped with special house sweet sauce.		\$12.50
<b>Rainbow Roll</b> A California roll topped with freshly sliced tuna, salmon, yellow tail and avocado.		\$12.50
<b>Dynamite Roll</b> A California roll topped with baked scallop. Served with flavorful dynamite sauce.		\$15.95
<b>Caterpillar Roll</b> Broiled freshwater eel roll topped with avocado. Served with special house sweet sauce.		\$12.50
<b>Dragon Roll</b> Snow crab roll topped with broiled freshwater eel with our special house sweet eel sauce.		\$15.50
<b>Happy Roll</b> Crispy shrimp tempura topped with tuna, salmon and albacore. Covered with crunchy tempura flakes and snow crab.		\$16.50
<b>Albacore Special Roll</b> Snow crab, crunchy shrimp tempura and topped with freshly sliced albacore and avocado, and sprinkled with tobiko egg.		\$14.50
<b>Blue Fin Roll</b> Health-conscious roll: tuna, yellow tail and asparagus topped with salmon and mango with Blue Fin Secret sauce.		\$16.50
<b>Blue Fin Classic Roll</b> Crispy softshell crab, snow crab, and asparagus, topped with albacore and hamachi perfectly seared and drizzled with Blue Fin Secret sauce.		\$16.50

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