

Original Appetizers

Edamame steamed Japanese soy beans, very high in protein!	7
Kuroshio Crispy Egg Rolls house marinated chicken w/cabbage, carrots, onion, hint of basil, and fried to golden brown. Please allow for longer prep time.	10
Soft Shell Crab two whole soft shelled crabs, soy marinated, panko fried, ponzu sauce served with a side of mixed veggie tempura and tempura sauce	11
Crispy Calamari cajun spiced and fried to golden perfection served w/aioli sauce. A Kuroshio Favorite!	12
Pork Gyoza steamed or fried pork dumplings served with garlic ponzu dipping sauce. (8 pieces)	10
Drunken Beef high heat grilled, sliced thin in garlic ponzu & cilantro, served rare. A Kuroshio Favorite!	13
Hamachi Kama yellow tail jaw grilled over high heat w/garlic ponzu dipping sauce. (longer prep time)	11
Takoyaki fried octopus hush puppies drizzled with sweet unagi & house aioli sauce.	8
Tuna tataki flash fried in hot sesame oil, sliced thin and served rare with garlic ponzu dipping sauce	13
Hot Wok Shrimp tiger shrimps sautéed over high heat with garlic chili & lime juice, served over diced tomatoes, onions and avocados with fried rice crackers on the side. A Kuroshio Favorite!	16
Crab Rangoon filled with cream cheese, blue crab meat, and green onions, fried and served with our house-made sweet & sour sauce.	7

Kuroshio Salads

Side Ginger Salad	3
House Green Salad organic mixed greens and romaine, served with side of tomatoes and topped with our ginger dressing	7
Cucumber Salad fresh cut sliced cucumber topped with shredded kanikama, sesame and cucumber sauce.	8
Wakame Salad house special seasoned and specially marinated seaweed salad.	7
Chuka Fumi Ika Salad house special seasoned and specially marinated squid salad.	8
Grilled Chicken Salad grilled over high heat w/garlic chili spices, sliced thin, over organic mixed greens.	13
Seared Salmon Salad seared over high heat w/cajun, sliced thin, served rare over organic mixed greens.	16
Seared Tuna Salad seared over high heat, w/togarashi, sliced thin served rare over organic mixed greens.	13
Shrimp Lover's Salad cajun style shrimp served over organic mixed greens	14

Tempura (2 pieces)

Asparagus	Sweet Potato	Onion	Zucchini	3.5	
Shitake Mushroom	Eggplant				
Tuna	Shrimp Tempura	Crab Stick	Tilapia	4.5	
Salmon	Super White Fish	Mixed Veggies			
Scallop				5.5	
Yakitori (1 stick)					
Chicken	Mushroom	Eggplant	Zucchini	3.5	
Steak Asparagus	Bacon Asparagus	Shrimp	Tuna	Salmon	4.5
Bacon Scallop	Super White Tuna	Steak			5.5

Temaki

California	Salmon Skin	Spicy Tuna	4.5	
Philadelphia	Seared Tilapia	Salmon	Tuna	5.5
Yellowtail & Scallion	Unagi & Avocado		6.5	

Traditional Maki (6 pieces)

California Roll	NEW Spicy Tuna (with cucumber, no sauce)			
Spicy Chicken Tempura	Tamago (sweet egg)	Spicy Tilapia		
Sweet Potato Tempura	Asparagus Tempura			
Zucchini Tempura	Eggplant Tempura	Tuna Tempura	6	
Shiitake Mushroom	Tilapia Tempura	Cajun Crawfish		
White Fish Tempura	Salmon Tempura	Seared Tilapia		
Seared White Fish		Avocado	Inari Tofu	
Tempura Cream Cheese				
Sake (salmon)	Tekka (tuna)	Unakyu (unagi & cucumber)	8	
Salmon Poki house special marinated salmon hawaiian style maki				9
Tuna Ahi Poki house special marinated tuna hawaiian style maki				9
Hamachi Shiso yellow tail tuna and mint leaf maki				9
Salmon with Avocado				9
Tuna with Avocado				9
Rock and Roll				9
Futomaki steamed spinach, inari tofu, shiitake mushroom, cucumber, avocado, carrots and tamago				11

Nigiri (1 piece)

Saba marinated mackerel	Tamago sweet omelet	Idako baby octopus	2.5
Ebi shrimp	Inari sweet tofu	Kanikame crab stick	
Tilapia			
Sake salmon	Hamachi yellow tail	Smoked Salmon	3
Maguro fresh tuna	Seared Tilapia	Super White Fish	
Tako octopus	Kani snow crab	Ika squid	3.5
Ama Ebi sweet shrimp	Masago smelt roe	Tobiko flying fish roe	4.5
Hotai Gai japanese scallop	Ikura salmon roe	Unagi barbeque eel	
Seared Tuna			
Ikura w/ quail egg	Tobiko w/ quail egg	Masago w/ quail egg	6
Gunken Style Spicy Scallop japanese scallop marinated with special spicy house sauce			
Uni	Seared Toro		MP

Sashimi Platters

Uzu Zukuri Sashimi (10pc) super white fish, sliced thin and served in tangy sweet garlic ponzu sauce.	16
Ahi Poki Sashimi house special! blue fin tuna marinated w/sesame, soy and masago.	18
Salmon Poki Sashimi house special! sesame and soy marinated fresh salmon with red tobiko.	18
Tekka or Salmon Don tuna or salmon sashimi cuts served over sushi rice bowl.	22
Ungai Don broiled eel sashimi cuts served over sushi rice bowl.	24
Chirashi Sashimi assorted sashimi cuts served over sushi rice bowl.	23
Maguro (10pc) tuna	24
Salmon (10pc)	24
Salmon & Tuna (10pc)	24
Super White & Salmon (10pc)	24
Hamachi Sashimi (10pc)	26
Maguro & Hamachi Sashimi (10pc)	26
Salmon, Tuna & Hamachi (15pc)	34
Super White, Salmon & Tuna (15pc)	33
Regular Assortment (18pc) tuna, salmon, yellowtail, seared tuna, tako, ika	50
Chef's Choice Assortment 30 pieces of assorted sashimi selected by the sushi chef	80

Specialty Rolls

Alaskan Roll stuffed with spicy snow crab salad and cucumber, topped with fresh salmon & masago.	15
B52 Roll flash-fried roll w/ yellowtail, ahi tuna, salmon, asparagus and cream cheese served w/wasabi mayo, spicy mayo and unagi sauce.	16
Bagel Roll smoked salmon, cream cheese and avocado.	10
Bagel Tempura Roll smoked salmon, cream cheese and avocado. lightly tempura fried, served with aioli sauce.	11
Beauty and the Beast spicy mixed crab and avocado inside topped with tuna on one half and eel on the other. Served with special sauce.	15
Big Daddy shrimp tempura inside with a colorful outer layer of tuna salmon and yellowtail topped with crunchies. Served with aioli, unagi and wasabi sauce.	15
Blue Moon Roll avocado and kanikama crab stick inside topped with fresh salmon & mango. unagi sauce.	13
California Sunset fresh salmon and tuna rolled on the inside, topped with avocado and tobiko.	14
Caterpillar stuffed with unagi, cucumber and cream cheese. topped with avocado, tobiko and unagi sauce, yum!	14
Cha Cha Cha crispy avocado roll topped with spicy hot wok shrimps and scallion, aioli and unagi sauces.	16
Cherry Blossom roll with salmon, cucumber and avocado filled center and a colorful outer layer of tuna,	14
Chrysanthemum Roll yellowtail, snow crab meat, avocado, and shrimp tempura rolled in soy paper	15
Crazy Roll unagi and avocado rolled then topped with spicy snow crab salad and tobiko, delicious!	15
Crispy Cajun Maki stuffed with crawfish salad mixed in 7 spices, lightly tempura fried, topped with aioli sauce.	11
Crispy Cali our california roll, panko encrusted and fried to golden brown, topped with out spicy sweet sauce.	11
Crispy Salmon panko encrusted and fried to golden brown, topped with our spicy sweet sauce.	11
Crispy Spicy Chicken or Tuna panko encrusted and fried to golden brown, topped with our spicy sweet sauce.	11
Double Decker Tuna Roll spicy tuna roll topped with tuna.	12
Dragon Fire fried tuna and salmon inside topped with masago, served with aioli sauce.	12
Ebi Crunch crispy tempura shrimp inside topped with ebi, avocado & sweet unagi sauce, great for shrimp lovers!	13
Falcon Roll crispy fried soft shell crab, cucumber, and japanese mayo rolled inside with slices of avocado and unagi. Red & Black tobiko on top.	17
Fantastic Salmon stuffed with salmon, kanikama, asparagus and cream cheese. tempura fried, served with special sauce.	14

Specialty Rolls

Fantastic Tuna super white & tuna rolled then flash fried crispy and served rare w/our special sauce blend.	13
Funky Roll shrimp tempura, cream cheese rolled inside, topped with unagi, avocado, and unagi sauce.	15
Firecracker Shrimp Roll stuffed with spicy shrimp, cucumber and crunchies, topped with avocado & scallions, drizzled in unagi sauce.	14
Hip Hop Roll yellowtail and scallion, topped w/super white, avocado with spicy tuna sauce.	14
Jazz Roll spicy tuna roll with crunchies topped with super white, fresh tuna, masago, and spicy tuna sauce.	14
JMF Roll crab mix stuffed with bacon bits inside, topped with smoked salmon, avocado and unagi sauce.	14
KSU Owl Roll tempura asparagus, tempura-kanikama, avocado, seared tilapi, aioli sauce, and crunchies. Wrapped in japanese soy paper and topped with spicy sweet sauce, dedicated to the KSU Owls!	14
La Rhubma stuffed with spicy tuna and crunchies, then topped with super white tuna and avocado. coated with our spicy sweet sauce.	13
Lion King california roll topped with a filet of baked salmon	13
Loaded Tuna Sandwich cajun crawfish mix, shrimp tempura, cucumber rolled inside w/ tuna on top with a side of aioli and spicy tuna sauce.	13
Lovely Roll kanikama and avocado rolled then topped with cream cheese, oven baked and garnished with sweet unagi sauce. <i>longer prep time</i>	11
Mega Crunch stuffed with spicy crunchies, topped with avocado, smoked salmon & unagi.	15
New York Roll yellowtail and cucumber rolled inside, topped with fresh tuna and salmon, unagi sauce.	15
No Name Roll kanikama w/shrimp tempura roll, topped w/unagi, smoked salmon and avocado, eel sauce.	15
Power Roll kanikama and cucumber topped with avocado & oven broiled sweet unagi.	15
Rainbow Roll rolled kanimana and avocado, topped with fresh assorted fishes, shrimp & masago.	13
Salsa Roll crab mixed with red onion, shrimp tempura, spicy aioli and crunchies rolled in soy paper, yummy!	13
Sassy Nana fresh salmon, asparagus and cream cheese rolled inside, topped with fresh tuna, super white and coated with our spicy tuna sauce.	13
Scorpion shrimp tempura, avocado and crispy soft-shell crab inside topped with cooked shrimp and served with unagi sauce. 16 pieces.	18
NEW Shellfish Delight shrimp tempura and snow crab meat topped with seared sushi scallop, serrano peppers, aioli and unagi sauce.	19
Shrimp Tempura Roll shrimp tempura, cucumber, avocado, masago and japanese mayo rolled inside.	12
Special "T" a carefully sliced cucumber sheet is stuffed with maguro super white tuna, sake, avocado and kaiware sprouts, served with a side of garlic ponzu sauce.	16
NEW Spicy Double Decker spicy tuna, cucumber and serrano peppers topped with tuna and aioli sauce.	13
Spider Roll filled with crispy fried soft shell crab, rolled with cucumber and red tobiko.	11
Summer Roll stuffed w/chopped spicy tuna, topped with fresh tuna mango, avocado and unagi sauce.	14
Tabatha Roll stuffed with avocado and kanikama topped w/tuna, salmon, cream cheese & spicy aioli sauce, oven baked and drizzled with sweet unagi sauce, sweet and spicy! <i>longer prep time</i>	15
The Drunken Tiger filled with kanikama, crunchies and aioli, then topped with smoked salmon, avocado, unagi, tiger shrimp, crunchies and drizzled with unagi sauce.	14
The Gambo stuffed with fresh tuna, cream cheese, topped with avocado and sweet broiled unagi and masago.	16
The Mer-Man snow crab meat and shrimp tempura rolled inside with tilapia and avocado on top w/unagi sauce.	13
The Samurai filled with fresh salmon, cream cheese, avocado kanikama and masago, encrusted with gyoza skin and lightly fried, served with our spicy aioli dipping sauce.	13
UGA Bulldog Roll seared salmon, seared tilapia rolled together then flash fried crispy and served rare with our special sauce blend.	13
Valentine Roll filled with fresh tuna, salmon, jalapeño, avocado, crunchies, cucumber and spicy aioli sauce, wrapped in Japanese soy paper.	14
Volcano Roll kanikama and avocado rolled and topped with a mound of cooked tilapia, tuna, salmon, blended with aioli sauce, then topped with tobiko, masago and sweet unagi sauce, sweet and spicy!	13