

# SUSHI-RAMA

## WELCOME!

Thank you for joining us at Sushi-Rama! If you have enjoyed us before then dig in! However, if it is your first visit, it's easy, all the items on the conveyor belt are priced according to the color of the plates. Roll descriptions are on the reverse side of this menu.

If you see what you like start grabbing plates off the belt!

## HOUSE DRINKS

### GREEN TEA MULE - 7

green tea infused stolichnaya vodka, ginger beer

### TOKYO 75 - 7

beefeater gin, yuzu, sparkling sake

### MANHATTAN - 7

rittenhouse rye, ginger liqueur, bitters, cherry

## BEERS

### IMT DRY HOPPED PEAR CIDER - DENVER, CO 6

### SAPPORO - TOKYO, JAPAN DRAFT 4 / 22 OZ CAN 7

### GREAT DIVIDE SAMURAI RICE LAGER - DENVER, CO 4

### YO-HO WEDNESDAY CAT WHITE ALE - NAGANO, JAPAN 8

### SAPPORO BLACK LAGER - TOKYO, JAPAN 22 OZ CAN 7

### YO-HO IPA - NAGANO, JAPAN 8

### GREAT DIVIDE TITAN IPA - DENVER, CO 4

### YO-HO BLACK PORTER - NAGANO, JAPAN 8

## WINES

### A BY ACACIA / UNOAKED CHARDONNAY - CALIFORNIA 5.5 / 21

clean, fruit focused, with a crisp finish.

### FAMILLE PERRIN / CÔTES DU RHÔNE, ROSE - FRANCE 6 / 23.5

medium bodied, hints of berry, refreshing acidity.

### RAINSTORM / PINOT NOIR - OREGON 7 / 26

cherry, pomegranate, with a mild acid finish

### HAKUTSURU / PLUM WINE - KOBE, JAPAN 5 / 23.5

full plum fruit with mild acid finish.

## SAKES

### EIKO FUJI BAN RYU HONJOZO - YAMAGATA, JAPAN 5 / 24

everyday easy to drink.

### DEWA NO YUKI "YUKI" JUNMAI - YAMAGATA, JAPAN 6 / 29

rich and round with a dry finish

### SAYURI NIGORI - KOBE, JAPAN 6 / 29

cloudy and lightly sweet

### HOUSE HOT SAKE - KOBE, JAPAN SM 4 / LG 7

### TOZAI LIVING JEWEL JUNMAI - KYOTO, JAPAN 300ML / 20

crisp and clean with a long finish

### KASUMI TSURU KIMOTO - HYOGO, JAPAN 300ML / 25

balanced earthy and savory

### TOZAI SNOW MAIDEN NIGORI - KYOTO, JAPAN 300ML / 20

creamy texture, unfiltered full body

### HAKUTSURU AWA YUKI - KOBE, JAPAN 300ML / 16

sparkling, lush, fruity and floral

## KITCHEN

### EDAMAME / SPICY EDAMAME - 3 / 3.5 V GF

### MISO SOUP - 2 V GF

### OCEAN SALAD - 4 V

wakame, aka tosaka, ao tosaka, hiyashi wakame

### HOUSEMADE SUNOMONO\* - 4 GF

pickled cucumbers, wakame, sesame seed, diced tako

### TEMPURA\* - 8

broccoli, kabocha, red onion, shrimp and tempura sauce

### SPICY ROCK SHRIMP\* - 8

rock shrimp tempura with spicy garlic aioli and green onion

### CHICKEN KATSU - 7

fried chicken thigh, green onion, nori, served with nom-nom sauce

### GRILLED KOREAN CHICKEN SKEWERS (2 PCS) - 6

grilled chicken thigh served with lettuce cups and jalapeno

### STEAMED POTSTICKERS (5 PCS) - 8

pork and garlic filled, served with spicy soy

### MOCHI ICE CREAM (3PCS) - 6

ask your server for current selections

V : VEGETARIAN

GF : GLUTEN FREE

\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED.

# ROLL & NIGIRI DESCRIPTIONS \*

We are dedicated to bringing you the freshest sushi possible, to ensure this, none of our sushi remains on the conveyor belt for more than 90 minutes. For the health and safety of you and other guests, once items are removed from the conveyor belt they must not be placed back upon the belt as well as any other foreign objects.

\$1.5

**CALIFORNIA**  
crab mix, avocado and cucumber, topped with masago

**HOSOMAKI** V GF  
asparagus  
avocado  
cucumber

**PHILLY** GF  
smoked salmon, cream cheese, avocado and cucumber

**SALMON OLD-SCHOOL** GF  
salmon inside, that's it

**SPICY TUNA** GF  
spicy tuna, cucumber and sesame seed

\$2

**DRAGON**  
shrimp tempura, cucumber, unagi topped with avocado, masago, spicy mayo and sweet soy

**COCONUT SHRIMP**  
spicy rock shrimp tempura tossed with spicy mayo, toasted coconut, avocado, cucumber and masago

**GREEN GIANT** V  
tempura asparagus, avocado, cucumber, kaiware, bibb lettuce finished with coconut wasabi sauce and sweet soy

**HOSOMAKI** GF  
tuna  
yellowtail and green onion

**KOKONATSU** GF  
soy paper, salmon, cream cheese, toasted coconut, jalapeno, avocado and spicy kokonatsu sauce

**PUMPKIN DRAGON** V  
kabocha tempura, marinated kelp, cucumber, topped with avocado and honey glaze

**SALMON NEW-STYLE** GF  
salmon tartar, avocado, cucumber topped with smoked salmon, jalapeno, lemon and jalapeno ponzu

**SALMON TARTAR**  
salmon, capers, onion, kaiware sprouts, black pepper, avocado topped with wasabi tobiko

**SPICY YELLOWTAIL**  
spicy yellowtail, avocado, cucumber, jalapeno and cilantro topped with tempura crunch and lemon sriracha

\$2.5

**ANGRY TUNA**  
shrimp tempura, avocado, kaiware, masago mayo, topped with tuna sashimi, spicy lomi tomato, garlic chips and sweet soy.

**CATERPILLAR**  
shrimp tempura, crab mix, cucumber, topped with unagi, avocado and sweet soy

**C.L.T.**  
soft shell crab tempura, avocado, bibb lettuce, tomato, black pepper and roasted garlic mayo

**NIGIRI:**

**IKURA (SALMON ROE (1 PC))**

**EBI (SHRIMP)** GF

**LOBSTER TEMPURA MANGO**  
lobster tempura, mango, shiso, kaiware, cucumber, avocado and habanero sweet soy

**SHELL SHOCKER**  
spicy bay scallop, asparagus, mango, cucumber topped with black masago, shrimp and shishito chimi-churri

**SALMON 3-WAY**  
salmon, tempura asparagus, cucumber topped with seared salmon, avocado, spicy mayo and salmon skin chicharone

**SHRIMP TEMPURA**  
shrimp, shiso, avocado, cucumber, and masago mayo, topped with sweet soy

**SHRIMP & TUNA**  
spicy tuna, shrimp tempura and cucumber, topped with sweet soy

**TUNA TATAKI**  
spicy tuna and cucumber, topped with seared tuna, kaiware sprouts, grated spicy daikon and jalapeno ponzu

**TAMAGO (JAPANESE OMELET)**

**KAIBASHIRA (BAY SCALLOP (1 PC))**

\$3

**HAMA RAMA**  
crab mix, bay scallops and cucumber, topped with yellowtail, kaiware sprouts, lemon balsamic reduction, jalapeno ponzu and a shishito pepper

**NIGIRI:**

**TAKO (OCTOPUS)** GF

**SABA (MACKEREL)**

**POKE**  
spicy tuna, avocado and cucumber, topped with bincho, grated spicy daikon, green onions, macadamia nuts and soy-ginger-sesame sauce

**UNAGI (FRESH WATER EEL)**

**SAKE (SALMON)** GF

**SPIDER**  
soft shell crab, bibb lettuce, avocado, asparagus, yamagobo, cucumber, and spicy mayo

**SMOKED SALMON** GF

\$4

**NIGIRI:**

**BINCHO (SEARED ALBACORE)**

**HAMACHI (YELLOWTAIL)** GF

**MAGURO (TUNA)** GF

**MAGURO TATAKI (SEARED TUNA)**

**TAI (RED SNAPPER)**

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