ppertizers

Vegetable Tempura 10

Zucchini, Squash, Yams, Asparagus

Crispy Togarashi Tofu 8.50

Japanese Chili Spice, Citrus soy

Spicy Edamame 7

Soy Beans, Spicy Sweet Chili Sauce

Edamame 6

Steamed Soybeans in Sea Salt

Lobster Tail Tempura 16

1/2 Tail, Thai Curry Orange Marmalade

Soft Shell Crab 14

Crispy Fried, Spicy Mayo & Tare

Golden Shrimp Tempura 13

Thai Curry Orange Marmalade

Stuffed Shiitakes 13

Tempura Mushrooms, Fish of the Day

Baked Green Lip Mussels 11

Savory Garlic Masago Aioli, Panko

Spicy Calamari 10

Togarashi Spiced, Sweet Chili Sauce

Yakitori Terivaki 10

Grilled Beef or Chicken Skewers

Japanese Dumplings 9

Fried Shrimp Shumai or Pork Gyoza

Veggie Miso Soup 6

Shiitakes, Carrots & Peas

Miso Soup 4

Tofu & Scallions

Seafood Miso Soup 8.50

Fish, Crab & Shrimp



Salads

Buddha House Salad 11

Romaine, Carrots, Wakame, Sunomono,

Shiitakes, Red & Green Onions.

Add Tofu 4 / Shrimp 9 / Crab 8 / Chicken 7

Wakame Seaweed Salad 6

Sesame Marinated Seaweed Salad

Sunomono Cucumber 6

Rice Wine Pickled Cucumbers

Add Ika Salad 4

Ginger Marinated Squid

Add Baby Tako 4

Sesame Smoked Baby Octopus

Asian Caesar 6.50

Green Leaf, Sesame Caesar Dressing

Side Salad 6

Romaine, Carrots, Cabbage, Scallions

Poke Salad 18

Traditional Hawaiian Seafood Salad with

Avocado

Tataki Salad 15

Ginger & Herb Rubbed Seared Tung or

Wahoo over Cabbage with Shredded Nori

with an Asian Red Wine Ponzu Vinaigrette







Grilled Caribbean Lobster Tail 36

Grilled 5oz. Tail, Vegetable Stir Fry, Teriyaki Sweet Potatoes with a Ginger Garlic Butter 12 oz. NY Strip 31

Grilled with Steamed Rice, Sautéed Vegetables & Chipotle Sesame Glaze

Misoyaki Atlantic Salmon 29

Grilled with Fried Rice, Sautéed Vegetables & Miso glaze

Sushi Grade Ahi Tuna Tempura 28

Served Rare with fried Rice, Sautéed Vegetables and Red Curry Coconut sauce

Local Caribbean Wahoo 27

Pan Seared with Fried Rice, Sautéed Vegetables and Cilantro Garlic Butter

Japanese Katsu

Crunchy Japanese Style Fried Cutlet, Steamed Rice, Sautéed Vegetables and Shiitake Mushroom Glaze

Chicken 25 / Tilapia 26 / Shrimp 29

Traditional Japanese Teriyaki

Authentic Teriyaki Sauce, Shiitake Mushrooms, Steamed rice and Sautéed Vegetables

Tofu 23 / Chicken 24 / Shrimp 28

Pad Thai 19

Rice Noodles and Tofu tossed in an Authentic Aromatic Sauce with Snow Peas, Garlic, Ginger, Cilantro, Scallions & Peanuts.

Add Veggies 24 / Chicken 25 / Shrimp 29





Migiri & Sashimi

2 pieces per order

Hamachi (Yellowtail) 9

Unagi (Freshwater Eel) 9

Escoloar (White Tuna) 8.50

Tataki (Seared Tuna) 8

Sake (Fresh salmon) 8

Tako (Octopus) 8

Spicy Hotate (Spicy scallops) 8

Maguro (Fresh Tuna) 7.5



Buddha's Feast (for 4 to 6 persons) 170 4 Miso Soup, 3 Seaweed Salad, 2 Edamame, 2 Bowls of Steamed Rice, 1 Order Shrimp and Pork Shumai, 1 each of the following rolls: California, Philly, Sierra, Tekka-maki, Negihama, Rainbow and 4 pieces of each Fish: Tuna, Yellowtail, Salmon, Ono, Tataki, and Ebi sashimi

Eel Lovers 50

Unagi roll, Caterpillar roll, Rattlesnake roll, 2 pieces Eel Nigiri and 2 pieces Eel Sashimi

Tuna Lovers 48

Spicy Tuna roll, Sierra roll, Killa Tuna roll, 2 pieces Tuna nigiri, and 2 pieces Tuna Tataki Sashimi

Maki Roll Combo 41

California, Philly, Crunchy, Caterpillar Rolls



Smoked Salmon 7

Baby Octopus (Smoked) 7

Hotate-Gai (Scallops) 7

Tai (Red snapper) 6

Ebi (Shrimp) 6

Ono (Seared Wahoo) 7

Ikura (Salmon roe) 7

Ika Salad (Squid) 6.75

Tobiko (Flying fish roe) 6.5

Kani (Crab Stick) 6

Masago (Smelt Roe) 6

Uzura Shooter: Quail Egg with Ponzu, Spice &

Scallions 4

Add Uzura (Quail Egg) 3.5

Sashimi Dinner 39

3 pieces of each Fish: (Tuna, Salmon, Yellowtail, Octopus, and Red snapper) with Rice and Miso soup

Sushi Dinner A 30

Miso soup, Kappa-maki roll & 6 pieces Nigiri: (Tuna, Yellowtail, Salmon, Octopus, Red Snapper, Shrimp)

Sushi Dinner B 34

Miso Soup, California Roll & 8 pieces Nigiri: (Tuna, Yellowtail, Salmon, Octopus, Red Snapper, Shrimp, Ono, and Tuna Tataki)

Nigiri Combo 29

2pcs: Tuna, Salmon, Eel, Octopus & Shrimp

Veggie Roll Combo 25

Veggie, Virgin, Aspara-Maki, Shiitake Rolls

Sashimi Appetizer 21

3 Pieces of each Fish: Tuna, Salmon & Hamachi







Veggie SushiRolls

Veggie Volcano 18

Cucumber Avocado Roll Topped with Spicy Tofu Baked

Crunchy Veggie 13.5

Veggie Roll with Panko Crunchies, Sesame Seeds & "Rock City" Tofu

Sweet Potato Crunch 10

Tempura Sweet Potatoes, Avocado & Cucumbers Coated with Cruchy Japanese Breadcrumbs & Tare

Veggie 10

Asparagus, Zucchini, Squash, Cucumber, Avocado, Shiitakes, Carrot, Romaine

Shiitake Mushroom 8

Marinated Shiitakes Mushrooms

Virgin 7

Avocado & Cucumber

Kappa-Maki 6

Fresh Cucumbers, Sesame seeds

Aspara-Maki 6

Asparagus, Scallions, Sesame

SushiRolls

RAw (From Sea To Plate)

Buddha's Delight 19

Tuna, Salmon, Red Snapper, Avocado, Scallions, Ikura & Garlic Ponzu

Ahi Majik 17

Shrimp Tempura, Cucumber Wrapped with Avocado Seared Tuna Tataki, Sriracha, Tare & Crunchies

Rainbow 17

California Roll Wrapped with Tuna, Salmon & Yellowtail Sashimi

Sake 16.5

Crab, Avocado, Scallions topped with Fresh Salmon & Cucumber Dill Sauce

Parrot Fish 16

Spicy Crab, Cucumber topped with Tuna Tataki, Avocado, Spicy Mayo & Scallions

Red Dragon 15

Spicy California Roll Topped with Spicy Tuna

Pimp-My-Roll 15

Spicy Crab, Cucumber Topped with Seared Tataki, Ono, Avocado & Asian Vinaigrette





Rattlesnake 14.75

Fresh Scallops, Masago, Avocado Topped with Unagi & Tare

Arizona 14

Yellowtail, Tobiko, Cucumber, Scallions & Romaine

Higashiyama 13

Tuna, Yellowtail, Cucumber, Scallions & Ginger Ponzu

Spicy Tuna 10.5

Togarashi Spice Tuna Scallions

Kaibashira Hand Roll 10

Spicy Scallops & Crab, Masago, Avocado, Cucumber & Romaine

Baby Octopus 10

Smoked Baby Tako, Scallions

Spicy Octopus 10

Fresh Tako, Scallion, Togarashi Spice

Sierra 9.75

Ahi Tuna, Avocado, Scallions

Negi-Hama 8

Hamachi, Scallions

Tekka-Maki 7

Traditional Ahi Tuna, Sesame seeds

SushiRolls

Cooked (From Sea To Grill To Plate)

Bigg Buddha 23

Caribbean Lobster Tail, Unagi, Asparagus, Callions & Cream Cheese, Tempura Fried topped w/ the Buddha Sauce and Flying Fish Roe 10pcs.



*Volcano 21

California roll topped with Baked Salmon Spicy Scallops & Crab with Sriracha

Smooth Kriminal 19

Shrimp Tempura, Cream Cheese, Avocado topped with Smoked Salmon, Spicy Scallops & Crab Baked with Crunchies

Taj Mahal 18

Tempura Shrimp, Cream Cheese, topped with Avocado, Smoked Salmon & Unagi Baked with the Famous "Taj Sauce"

Sugar Stick 18

Unagi, Avacado, Cucumbers & Cream Cheese Roll Topped w/ Caramelized Candy White Tuna & Tare

Black Dragon 17

Shrimp Tempura, Cucumber topped with Eel, Avocado, Sesame Seeds & Tare

Super Crunchy 16.5

Tempura Shrimp, Avocado, Cucumber, Crunchies, Sweet Eel Sauce & Sriracha

Rock City 16.5

Smoked Eel, Asparagus, Cream Cheese, Shrimp & Scallions Tempura fried with Chef Taj's "Rock City" Sauce

Hawaiian 16

Soft Shell Crab, Spicy Crab, Avocado, Romaine, Garlic Aioli & Scallions with Masago on the Outside

Fire Works 16

Spicy Fried Yellowtail & White Tuna, Daikon Sprouts, Carronts, Avocado, Cucumber & Scallions w/ A Spicy "Rock City" Mayo Sauce 5pcs.







Caterpillar 15

Warm Unagi, Cucumber Topped with Avocado and Sweet Eel sauce

Cricket 14.5

Shrimp Tempura, Cucumber, Avocado topped With Spicy Crab

Spider 14

Fried Soft Shell Crab, Avocado, Cucumber, Scallions & Eel sauce

Fire Snapper 13.50

Spicy Fried Red Snapper, Avocado, Scallions, Garlic Aioli

Salmon Skin 13

Crispy Broiled Salmon Skin, Cucumber, Avocado, Scallions & Eel Sauce

Sapporo 13

Spicy Octopus, Cucumber, Avocado, Scallions Topped with Tobiko



Side Orders

Fried Rice 5
White Rice 4

Homemade Desserts

Triple Threat Chocolate Cake 9

Cheesecake 9

Ice Cream/Sorbet 7

Samurai 13

Spicy Crab, Smoked Salmon, Salmon Skin, Avocado, Romaine Tare

Crunchy 13

Tempura Shrimp, Avocado, Cucumber, Crunchies, Eel sauce, Sriracha

Shogun 12

Tempura Shrimp, Avocado, Cucumber, Spicy Mayo, Masago on the Outside

American Roll 12

Crab, Cucumber, Avocado (Large California Roll)

Saltfish Pate Roll 11

Virgin Island Spiced White Fisha Maki Roll Tempura Fried w/ Spicy Mayo, "TAJ Sauce" & Scallions (Local Favorite)

Unagi 11

Smoked Eel, Cucumber, Eel Sauce

Philly 10

Smoked Salmon, Cucumber, Cream cheese

Spicy Crab 10

Crab, Scallions, Spicy Mayo

California 8

Avocado, Cucumber, Crab

Extra Sauces \$1Each Cucumber Dill

Taj Sauce Teriyaki
Rock City Tare
Spicy Ninja Kick Ponzu

Asian Caesar Ginger Ponzu
Sriracha Spicy Atomic
Honey Chipotle Sesame Seeds

Spicy Mayo Wasabi Wasabi Mayo Ginger

Chipotle Mayo Curry Marmalade
Garlic Ponzu Asian Vinaigrette

Sweet Chili