



***Wayne's***

***Sushi Bar***

**DISCLAIMER:**

Wayne's the Boss, his wife, Heidi's the Owner and Jesse's Kid Sushi.

Please humor Wayne so he doesn't start drinking sake again. We can't afford to have him drunk on the job anymore 'cuz he's not too good at sushi making while he's talking to everyone!

He's not the best multitasker!

Mahalo for your kokua! Please enjoy the sushi!

**APPETIZERS**

Ahi Poke	\$10	Viagra Shoot Her	\$9
Spicy Raw Crab	\$8	Miso Butterfish (Black Cod)	\$8
Raw Oysters (2 per order)	\$6	Baked Oysters (2 per order)	\$6
Baked Ahi Belly	\$8	Calamari Salad	\$5
Ogo - Seaweed from Hawaiian waters	\$5	Chilled Asparagus	\$4
Spicy Cucumbers	\$4	Edamame	\$3
Shrimp Tempura (5 pieces per order)	\$9	Miso Soup	\$2

**FUSION SASHIMI**

<b>Hamachi Jalapeno</b> - Sliced hamachi topped with jalapeno, yuzu sauce and shiracha.	<b>\$16</b>
<b>What Screaming O ?</b> - Seared tuna on a bed of daikon (white radish). Served with spicy, creamy garlic ponzu, masago and green onions.	<b>\$16</b>
<b>Escalar</b> - Escalar sashimi slices. Served with garlic ponzu, jalapeno and shiracha.	<b>\$14</b>
<b>Cajun Ahi</b> - Mixed spring greens, sweet onions, cashews and cajun seasoned ahi tuna. Served with Wayne's Asian Caucasian Cross-Dressing.	<b>\$16</b>
<b>Cajun Albacore</b> - Seared cajun seasoned albacore. Served on a bed of shredded daikon with garlic ponzu sauce.	<b>\$14</b>
<b>Salmon Lemon Pepper</b> - Shredded white radish, seared lemon pepper salmon. Served with garlic ponzu sauce.	<b>\$14</b>

**BEVERAGES**

\$2 each

Soda \* Bottled Water \* Hawaiian Juices \* Iced Tea \* Hot Tea

Please feel free to bring your own beer or wine. Just remember to be responsible, k?

## **NIGIRI and SASHIMI**

	Nigiri (2 pcs)	Sashimi (5 pcs)		Nigiri (2 pcs)	Sashimi (5 pcs)
<i>Tuna (Maguro)</i>	\$7	\$14	<i>Yellowtail (Hamachi)</i>	\$6	\$12
<i>Giant Clam (Mirugai)</i>	\$9	\$18	<i>Salmon (Sake)</i>	\$6	\$12
<i>Abalone (Awabi)</i>	\$9	\$18	<i>Albacore (Shiro Maguro)</i>	\$6	\$12
<i>Snapper (Shiromi)</i>	\$6	\$12	<i>Sweet Shrimp (Ama Ebi)</i>	\$8	\$16
<i>Shrimp (Ebi)</i>	\$5	\$10	<i>Sea Urchin (Uni)</i>	\$9	\$18
<i>Eel (Unagi)</i>	\$6	\$12	<i>Snow Crab (Kani)</i>	\$6	\$12
<i>Squid (Ika)</i>	\$5	\$10	<i>Real Fake Crab (Stick)</i>	\$4	\$8
<i>Sea Scallop (Hotate)</i>	\$6	\$12	<i>Egg Omelet (Tamago)</i>	\$5	\$10
<i>Octopus (Tako)</i>	\$5	\$10	<i>Smelt Roe (Masago)</i>	\$5	\$10
<i>Mackerel (Saba)</i>	\$5	\$10	<i>Salmon Roe (Ikura)</i>	\$6	\$12
<i>Beef Tenderloin</i>	\$6	\$12	<i>Quail Eggs (Uzura)</i>	\$2	\$4
<i>Spicy Cod (Mentaiko)</i>	\$6	\$12	<i>Flying Fish Roe (Tobiko)</i>	\$5	\$10
<i>Tilapia (Izumi Dai)</i>	\$4	\$8	<i>Escolar</i>	\$6	\$12
<i>Surf Clam (Hokigai)</i>	\$5	\$10	<i>Halibut (Hirame)</i>	\$6	\$12

## **ROLLS**

<i>California</i>	\$7	<i>Yellowtail</i>	\$7
<i>Spicy Tuna</i>	\$8	<i>Spicy Yellowtail</i>	\$8
<i>Spicy Crab</i>	\$7	<i>Tuna</i>	\$6
<i>Spicy Scallop</i>	\$7	<i>Cucumber</i>	\$4
<i>Eel</i>	\$9	<i>Philadelphia</i>	\$7

## **SPECIAL HAND ROLLS**

<i>Mango A Go Go</i>	Spicy crab with mango. Served in soy paper.	\$7
<i>Baked Garlic Shrimp</i>	Baked with garlic butter and panko, Topped with Li Hing Mui sauce.	\$7

## HEIDI'S HUSBAND'S SPECIAL ROLLS

<b>Air Roll</b>	Everything you want, but nothing inside! Great for those on a diet!	<b>M.P.</b>
<b>Lost Wages</b>	California roll wrapped with smoked salmon. Topped with Sum Young Gai sauce. Baked then topped with tobiko and bonito flakes. Served with eel sauce.	<b>\$16</b>
<b>Hawaii Goes Fishing</b>	Soft shelled crab and spicy tuna roll. Topped with spicy crab, cajun albacore and avocado. Served with creamy eel sauce.	<b>\$16</b>
<b>Eh, You Da Kine?</b>	Shrimp tempura, spicy crab, cream cheese and cucumber topped with spicy crab, tuna and avocado. Served with eel sauce.	<b>\$16</b>
<b>Say Whaaaaaat?</b> <small>(Also Known as the Jesse Roll)</small>	Shrimp and asparagus tempura, avocado and crab. Topped with tuna and albacore. Served with spicy, creamy garlic ponzu, tobiko and green onions.	<b>\$16</b>
<b>Salmon &amp; Delilah</b>	Crab mix and cucumber topped with salmon and lemon slices. Served with ponzu sauce.	<b>\$14</b>
<b>What Brah, Beef?</b>	Shrimp tempura and asparagus, topped with beef tenderloin. With ginger pepper sauce.	<b>\$14</b>
<b>Book 'Em Danno</b>	Shrimp tempura, asparagus and spicy chili aioli sauce. Topped with unagi, bonito flakes and tobiko. Served with Steve McGarrett Spicy Eel sauce.	<b>\$16</b>
<b>Snap Crackle Pop</b>	Shrimp Tempura and asparagus topped with baked tilapia. Served with ginger pepper sauce.	<b>\$14</b>
<b>The Last One</b>	Eel, asparagus and cream cheese topped with hamachi and panko. Served with eel sauce and jalapeno sauce.	<b>\$14</b>
<b>No Yuzu Me</b>	Shrimp tempura and asparagus topped with escarole, shiso leaves and sliced jalapeno. Served with yuzu sauce and Shiracha.	<b>\$14</b>
<b>Wayne Bo Roll</b>	California roll topped with tuna salmon, snapper, shrimp, hamachi, avocado and masago. Topped with eel sauce.	<b>\$15</b>
<b>Itsy Bitsy Spider</b>	Soft shell crab, crab mix, gobo, cucumber, sprouts and masago. Served with ponzu and Sum Young Gai sauces.	<b>\$12</b>
<b>Dragon Ass</b>	A California roll topped with eel and masago. Served with eel sauce.	<b>\$14</b>
<b>Going Green Man</b>	Eel and cream cheese topped with avocado and masago. Served with eel and jalapeno sauces.	<b>\$12</b>
<b>Crispy Critter</b>	Shrimp tempura, mixed crab and avocado. Topped with Sum Young Gai and eel sauce.	<b>\$9</b>
<b>Death Roll</b>	<b>XXX Spicy tuna!!! Kissu your assu sayonara (goodbye)!!!</b>	<b>\$9</b>
<b>Da Buggah Ono</b>	Eel, jalapeno, cream cheese, asparagus and crab. Prepared tempura style. Served with eel and jalapeno sauces. (This roll contains no rice).	<b>\$9</b>
<b>Shiso Horni</b> <small>(Love You Long Time)</small>	Shiso leaf, unagi, tamago, shrimp, crab and cucumber. Served with eel sauce.	<b>\$9</b>