

### **VEGETARIAN SUSHI OPTIONS**

Steamed Edamame - \$7

Edamame Hummus: made with garlic oil & cherry tomatoes; served with wonton chips - \$8.95

Vegetarian Hand Roll: cone style roll for one with cucumber, avocado, asparagus, micros greens - \$7

Vegetarian Maki Roll: choice of kappa (cucumber) or avocado - \$8

Greenway Roll: cucumber, avocado, pickled carrots, topped with edamame hummus & roasted red pepper puree - \$14

Hodge Patch Roll: cucumber, asparagus, tofu mix, wonton crisps, topped with avocado - \$15

### **HOUSE SUSHI ROLLS**

\*Traditional Maki Roll: choice of tuna, salmon or negi-hama (hamachi & green onion) - \$9.95

\*Handrolls: cone style roll for one with cucumber, avocado and your choice of spicy tuna, Hamachi-chili or salmon & lemon - \$8.95

\*Rainbow Roll: California roll topped with tuna, salmon, hamachi & avocado - \$18

\*Spicy Tuna: spicy minced tuna, cucumber & sesame seeds - \$10

California Roll: Atlantic red crab mix, cucumber, avocado & sesame seeds - \$9

Caterpillar Roll: barbecued eel, cucumber, topped with avocado & sweet soy - \$15

\*Dynamite Roll: spicy tuna, salmon, hamachi, cucumber, wonton crisps, habenero sauce & tobiko - \$13

Shrimp Tempura: Panko fried shrimp, avocado, cucumber, in soy paper finished with yuzu aioli & sweet soy - \$14

### **OAR SPECIALTY SUSHI ROLLS**

\*Rita Roll: Panko shrimp and avocado roll; topped with crab mix & sesame seared tuna, sweet soy & yuzu aioli - \$19

\*Blackened Salmon: Blackened salmon, cucumber, avocado, red pepper, green onions & orange honey sauce - \$12.95

\*Salt Ponder: Tuna, salmon, cucumber, ginger-pickled shrimp & green onions - \$10.95

\*Humphrey's Roll: Panko fried shrimp, cucumber, jalapeno, topped with hamachi, avocado, citrus soy, apples & chopped shiso (Japanese basil) - \$19

Bermuda Triangle: Panko fried shrimp, unagi, cucumber, crab mix rolled in soy paper & coconut ginger sauce - \$14

Crunch Roll: Atlantic red crab mix, asparagus, wonton crisps, avocado, masago, green onions & sweet soy - \$12.95

The Islander: Spicy tuna, cucumber & avocado topped with crabmix, crushed wasabi peas, masago, yuzu aioli & chili oil - \$16

Candy Cane: Panko fried shrimp, avocado & jalapeno topped with tuna, yellowtail, sweet soy, yuzu aioli & coco-ginger sauces - \$19

Mansion Beach Roll: Panko fried shrimp, truffle yuzu lobster, avocado, asparagus & Thai chili lemon mignonette - \$18