

SUSHI



What's Sushi without Sake?
some thoughtful selections on back

ESSENTIAL ROLLS*

12

- MAKI** tuna or salmon with avocado
- SPICY** tuna, salmon or yellowtail with cucumber
- SHRIMP TEMPURA** avocado, cucumber, sweet soy
- CALIFORNIA** crab, cucumber, avocado
- TUNA CRUNCH** tuna, avocado, tempura crunch, sweet chili sauce
- BBQ EEL** cucumber, avocado, sweet soy
- VEGGIE** avocado, pickled veggies 10
- TEMPURA SWEET POTATO** thai basil, sweet soy, spicy mayo 10



NIGIRI 9 (2 pieces over rice) **SASHIMI** 12 (3 pieces, no rice)
bluefin tuna, salmon, yellowtail, eel, black seabass, squid,
octopus, scallop, toro +4 sea urchin +5, a5 kobe beef +5

LARGE RAW ROLLS*

18

- EVERYTHING** tuna, salmon, yellowtail, cucumber, avocado, crab stick, tempura crunch, spicy mayo, tobiko
- ANGRY DRAGON** shrimp tempura, spicy tuna and avocado, wrapped in soy paper, topped with crab stick, sweet soy, mango purée
- DYNAMITE** spicy yellowtail, crab, cucumber and avocado, topped with spicy tuna, sriracha, spicy mayo, sweet soy, tempura crunch
- TORO JALAPEÑO** spicy tuna, cucumber, topped with torched toro, jalapeno, tobiko, mustard soy sauce
- ENDLESS SUMMER** tuna, cucumber, avocado, crab stick, topped with tuna, avocado, spicy mayo, sweet soy sauce
- TRIPLE SALMON** spicy salmon, crab, cucumber, avocado, topped with seared salmon, salmon roe, chef's special sauce
- SOUTH BEACH** spicy tuna, cucumber, topped with torched yellowtail, unagi sauce, spicy mayo, tobiko, scallion, lime
- BLUEFIN** spicy tuna, cucumber, topped with tuna, mango, tempura crunch, mango sauce
- NEW BEDFORD** spicy scallop and cucumber, topped with tempura crunch, tobiko
- PINK LADY** spicy salmon, cucumber, topped with seared tuna, tempura crunch, mango sauce
- RAINBOW** crab, cucumber, avocado, topped with assorted fish
- FIERY GODDESS** spicy tuna, cucumber, topped with salmon, yellowtail, jalapeño, sriracha
- SUSHI BURRITOS** sesame soy paper wrapped with sushi rice, avocado, shrimp tempura, spicy tuna, habanero mango aioli
- HIPSTER** shrimp tempura, snow crab, cucumber roll, topped with spicy tuna, sliced lime, scallion, ponzu sauce
- SMOKE AND FIRE** smoked salmon, avocado, cucumber, topped with spicy tuna, scallion, tobiko
- ICHIBAN A5 KOBE ON FIRE** otoro, avocado, cucumber roll, topped with a5 kobe beef, sweet soy, sweet chili, scallion 25



SNACKS*

- TUNA POKE** diced raw tuna, avocado, microgreens, ginger soy sauce 15
- SALMON STUFFED AVOCADO** chili, tobiko, tempura crunch, sesame oil, wonton chips 15
- SEAWEED SALAD** traditional wakame style 6
- HAMACHI CARPACCIO** thinly sliced yellowtail, microgreens, sesame oil, hiroki's dressing 14
- BLACK SEABASS SNOMONO** 6 pieces of thinly sliced black seabass sashimi on top of micro cilantro with mustard soy, tobiko, wasabi 16
- SASHIMI CEVICHE** diced tuna, toro, salmon, yellowtail, cucumber, cherry tomatoes, micro cilantro, mixed with yuzu ginger sauce 20

LARGE COOKED ROLLS

- SHAGGY DOG** shrimp tempura and avocado, topped with crab stick, sweet soy, spicy mayo and mango sauce 18
- TORNADO** shrimp tempura, cucumber, avocado and crab meat, wrapped in soy paper and potato, deep fried and topped with sweet soy, spicy mayo and sweet chili 20
- DRAGON** crab, avocado, cucumber, topped with bbq eel, avocado, sweet soy 18
- VOLCANO** crab, avocado, cucumber, topped with baked spicy scallop, crab stick, unagi sauce, scallion, tobiko 20
- PHILADELPHIA** smoked salmon, cream cheese, cucumber 18
- SCORPION** california roll topped with shrimp, mango 18
- CATERPILLAR** crab and cucumber roll, topped with avocado, sweet soy, tempura crunch 18
- SPICY LOBSTER MAKI** lobster, spicy mayo, avocado, cucumber, tobiko 22
- PIPELINE** shrimp, crab, avocado, cucumber, topped with lobster, spicy mayo, sweet soy, tobiko 22
- MT. FUJI** fried lobster, avocado, cucumber roll, topped with fried japanese yam, sweet soy, spicy mayo 24
- SUSHI ON FIRE** shrimp tempura, crab, avocado, cucumber, topped with a5 kobe beef, sweet soy sauce, spicy mayo, sweet chili sauce, in a tin foil oven 22
- SURF 'N TURF** crab, lobster, cucumber, avocado, topped with torched a5 kobe beef, sesame sauce, scallion, fried leeks 25

SUSHI PLATTERS*

- TORO SAMPLER** toro scallion roll, 2 pieces toro nigiri, 5 pieces toro sashimi, 2 toro spoons 50
- NIGIRI PLATTER** tuna, toro, salmon, yellowtail, black seabass, a5 kobe beef, 1 large roll 40
- SHORT BOARD PLATTER** choice of 4 pieces sashimi, 5 pieces nigiri, 1 large roll 50
- LONG BOARD PLATTER** choice of 8 pieces sashimi, 8 pieces nigiri, everything roll 75
- FERRY BOAT** choice of 10 pieces sashimi, 10 pieces nigiri, 2 large rolls 100

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Before placing your order please inform your server if a person in your party has a food allergy.



Brewed for over 2000 years in Japan, sake is a perfect pairing with sushi. Made from special types of rice, koji, yeast and pure water, sake can display a variety of flavors that range from earthy and umami to light and fruity.



SAKE AT CISCO

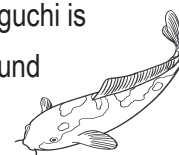
CHEF HIROKI'S FAVORITE SELECTIONS, SERVED CHILLED

SPARKLING SAKE

KIKUSI SHOZU FUNAGUCHI 9oz can

16

Japan's #1 unpasteurized (nama) sake, cask strength. Funaguchi has a rich, full-bodied flavor yet with a refreshing clean finish. Unlike conventional sake (diluted with water to reduce alcohol down to around 15%), funaguchi is un-diluted, cask strength whopping 19% abv, making it an all around flavor you will never forget.



*pairs best with tornado, shrimp tempura, dragon roll, fish and chips,
boom boom shrimp*

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60z btl

JUNMAI GINJO

TENSEI SONG OF THE SEA

14 54

Medlies of apple, banana and melon lead the aromas and carry through on the palate. Saltwater taffy salinity notes add a touch of sweetness and minerality with an intense crisp, clean finish.

pairs best with california roll, caterpillar, pipeline, scorpion, cold lobster roll

DAIGINJO

HIGASHIYAMA KONTEKI TEARS OF DAWN

15 58

Lush notes of tropical banana, anise seed, and truffle. These same flavors come rushing through the full-bodied palate followed by a velvety and smooth finish.

pairs best with toro, all nigiri, sashimi, raw rolls



JUNMAI DAIGINJO

HIGASHIYAMA KONTEKI PEARLS OF SIMPLICITY

16 62

Aromas of white flower and asian pear followed by clean flavors of honeydew, lemon and a hint of licorice. Elegant finish with rich minerality and texture.

pairs best with smoke and fire, sushi on fire, surf 'n turf, volcano, south beach