



# Sushi On Jones

## Omakase

<b>12 Piece</b>	<b>58</b>
<b>20 Piece</b>	<b>105</b>

## Special Boxes

<b>*Spicy Tuna Maki</b> Togarashi, cut into 8 pieces	<b>10</b>
<b>*King Salmon Maki</b> Sesame & Shiso, cut into 8 pieces	<b>10</b>
<b>*Blue Crab California Maki</b> Avocado, Cucumber & Yuzu Mayo, cut into 8 pieces	<b>14</b>
<b>*Shrimp Avocado Maki</b> Shrimp, Avocado, Scallions, Yuzu Mayo, cut into 8 pieces	<b>12</b>
<b>*Mixed Vegetable Maki</b> Marinated Shiitake, Takuwan, Cucumber, cut into 8 pieces	<b>9</b>
<b>*Avocado &amp; Cucumber Maki</b> Furikake, cut into 8 pieces	<b>7</b>
<b>Sashimi Plate</b> 4 Akami, 4 Kampachi, 4 King Salmon (No substitutions or modifications)	<b>35</b>

## Sauces

<b>Spicy Mayo</b>	<b>2</b>
<b>Shiso Ponzu</b>	<b>2</b>

Menu Items subject to change without prior notice. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

## A la Carte Nigiri

<b>Akami</b> Bluefin Tuna	<b>7</b>
<b>Toro</b> Bluefin Tuna Belly	<b>10</b>
<b>Kampachi</b> Amberjack	<b>6</b>
<b>King Salmon</b> New Zealand	<b>6</b>
<b>Madai</b> Sea Bream	<b>7</b>
<b>Hotate</b> Hokkaido Sea Scallop	<b>7</b>
<b>Kani</b> Blue Crab	<b>7</b>
<b>Ika</b> Squid	<b>6</b>
<b>Ikura</b> Salmon Roe	<b>8</b>
<b>Uni</b> CA Santa Barbara Sea Urchin	<b>12</b>
<b>Wagyu</b> Japanese Beef	<b>15</b>
<b>Unagi</b> Freshwater Eel	<b>5</b>
<b>Hirame</b> Fluke	<b>6</b>
<b>Ebi</b> Shrimp	<b>7</b>
<b>Shima Aji</b> Striped Jack	<b>10</b>
<b>Kamasu</b> Barracuda	<b>10</b>
<b>Arctic Char</b>	<b>7</b>
<b>Hokkaido Uni</b> Sea Urchin	<b>15</b>

## A la Carte Specials

<b>Miso Soup</b> Wild Mushroom	<b>5</b>
<b>BigMac Nigiri</b> Wagyu, Toro & Uni	<b>25</b>
<b>Wagyu-Ni Nigiri</b> Wagyu & Uni	<b>17</b>
<b>Kaluga Caviar Nigiri</b>	<b>23</b>
<b>Caviar Supreme Nigiri</b> Wagyu, Toro, Kaluga Caviar	<b>28</b>
<b>*BigMac Maki</b> Wagyu, Toro & Uni, cut into 8 pieces	<b>35</b>
<b>*Wagyu-Ni Maki</b> Wagyu & Uni, cut into 8 pieces	<b>27</b>
<b>Crispy Rice</b> 2 Pieces nigiri – porcini, shiitake, truffle	
<b>Yellowfin Tuna</b>	<b>17</b>
<b>King Salmon</b>	<b>15</b>
<b>California Uni</b>	<b>27</b>
<b>Hokkaido Uni</b>	<b>35</b>

\*Add Avocado 1 \*Add Cucumber 1



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### Sake

	Glass / Bottle
<b>Heaven Blue</b> Junmai Ginjo <i>Miyagi, Japan - tropical fruit, purple flowers, silk</i>	10 / 60
<b>Hakkaisan</b> Junmai Daiginjo <i>Niigata, Japan - light and dry, apple skin and nuts</i>	11 / 65
<b>Summer Snow (500ml)</b> Ginjo Nigori <i>Hiroshima, Japan - fresh cream, melon, green grape</i>	9 / 50
<b>Gangi</b> Junmai Ginjo <i>Yamaguchi, Japan - dry and crisp, grape skin and grain</i>	12 / 70
<b>Dewazakura Omachi</b> Junmai Ginjo <i>Yamagata, Japan - lush with notes of honey and tea</i>	14 / 85
<b>Mimurosugi</b> Junmai Ginjo <i>Nara, Japan - white flowers, green apple, umami</i>	12 / 70
<b>Kikusui Funaguchi (can)</b> 10 Nama Genshu <i>Niigata, Japan - dried fruit, strong and velvety</i>	
<b>Beer</b>	
<b>Kanazawa Pale Ale</b> <i>Ishikawa, Japan</i>	10
<b>Echigo Rice Lager (gf, can))</b> <i>Niigata, Japan</i>	8
<b>Orion Draft Lager (can)</b> <i>Okinawa, Japan</i>	7

## Drinks Summer 2021

### Wine

	Glass / Bottle
<b>Chateau Margerots</b> Sauvignon Blanc	15 / 50
<b>Domaine LaRoche</b> Chardonnay	17 / 55
<b>Chateau Peyrassol</b> Rosé	18 / 55
<b>Pierre Sparr</b> Sparkling Brut Rosé	16 / 50
<b>Beurenard Rasteau</b> Bordeaux (red)	19 / 60

### Soft Beverages

<b>Saratoga Sparkling</b> 28oz	7
<b>Saratoga Still</b> 28oz	7
<b>Mexican Coke</b> 12oz	5

### Tea

<b>Genmai Matcha</b> Pot	7
<b>Houjicha</b> Pot	7
<b>Sobacha</b> Pot	7

Ask your server for recommendations and please drink responsibly!  
Alcoholic beverages should not be consumed during pregnancy.