

WHITAKER'S

bites

MISO SOUP

wakame, tofu, scallions \$6

SPICY GARLIC EDAMAME

tossed edamame with spicy garlic sauce \$7

CHICKEN + PORK GYOZA

sesame seeds, sambal ponzu sauce \$8

SPICED SEAFOOD BAKE

octopus, squid, shrimp, surimi salad, masago, spicy mayo + scallions \$15

SURIMI CRAB DIP

surimi, toasted crostini \$11

COCONUT CEVICHE

shrimp, octopus, cucumber, avocado, shallots, bell peppers, cilantro, topped with microgreens, togarashi, coconut lime sauce, plantain chips \$17

NEW ZEALAND GREEN MUSSELS

roasted with french cocktail sauce \$12

GARLIC SESAME TUNA TACO*

diced tuna, avocado, garlic sesame aioli, jalapeños, onion, radish & cilantro \$14

SALMON CARPACCIO*

lime and lemongrass zest, truffle oil, microgreens \$15

TUNA TATAKI*

seared tuna, cilantro, green onions, sweet ponzu, togarashi \$16.50

SASHIMI SAMPLER*

two pieces each: tuna, salmon, yellowtail \$16

YELLOWTAIL PONZU SASHIMI*

ponzu sauce, jalapeño, sriracha, microgreens, truffle oil \$16.50

SUNOMONO SALAD

wakame, cucumber, microgreens with sweet ponzu sauce \$8

ADD: surimi crab \$6, octopus \$6, squid \$6, shrimp \$6

TUNA POKE*

spring mix, avocado, cucumber, edamame, cilantro soy sauce \$15

nigiri

SWEET GLAZED AHI TUNA*

ahi tuna torched with ranguon sauce, topped with jalapeño, ikura \$10

TRUFFLE SALMON BELLY*

torched salmon, truffle oil, eel sauce, lemon aioli, black tobiko, green onions, fried garlic flakes, lemon \$10

HAMACHI GUNKAN*

baked yellowtail, eel sauce, green onions, garlic chili on top \$10

OMAKASE PLATTER

chefs choice of nigiri, sashimi & california roll .. 55*

SASHIMI SUPREME *new*

chef's select sashimi .. 45*

CHIRASHI

chefs choice of fresh cut sashimi over sushi rice .. 35*

sushi rolls

KUNG FU CRUNCH* salmon, avocado, scallions, cream cheese, topped with spicy tuna, unagi sauce, spicy aioli, tempura flakes \$17

FIRECRACKER* tempura shrimp, cucumber, avocado, yamagobo, scallions, topped with spicy tuna, sriracha, spicy aioli, masago \$17

FIJI SALMON* spicy tuna, avocado, cucumber, togarashi, green onions, microgreens, wrapped in salmon, served in citrus ponzu (no rice) \$18

THAI SALMON tempura shrimp, yamagobo, avocado, cucumber, microgreens, thai sweet chili sauce, wrapped in soy paper, topped with baked salmon \$17

RAINBOW* salmon, tuna, unagi, yellowtail, surimi salad, cucumber, avocado \$16.50

WHITAKER'S ROLL* tempura shrimp, spicy surimi, topped with tuna, avocado, cucumber, yamagobo, sesame aioli, microgreens \$18

LEMON* salmon, lemon, surimi salad, avocado, scallions, lemon aioli \$15.50

EBI TEMPURA tempura shrimp, avocado, cucumber, yamagobo, spicy aioli, unagi sauce \$15.50

LOTUS* tuna, spicy surimi, tempura flakes, serrano, sesame aioli, wrapped in soy paper \$17

POLYNESIAN ROLL* spicy surimi, cucumber, avocado, topped with yellowtail, torched ranguon sauce, serranos, scallions, fried shallots + red tobiko \$17.50

SPICY TUNA CRUNCH* spicy tuna, cucumber, scallions, tempura flakes, spicy masago aioli \$15

BUDDHA inari, kanpyo, mango, cucumber, yamagobo, avocado \$15.50

MAGURO* spicy tuna, masago, cucumber, togarashi, cream cheese, avocado, topped with seared tuna, citrus ponzu drizzle \$16.50

RED LANTERN* eel, avocado, cucumber, cream cheese, topped with diced tuna + salmon, sweet chili korean sauce, scallions + chili threads \$18.50

BLOSSOM* spicy tuna, cucumber topped with tuna, salmon, yellowtail, avocado, shrimp, kimchi sauce, green onions \$17

MAIN STREET ROLL* tuna, surimi, salmon, cucumber, avocado, kimchi sauce, topped with microgreens (no rice) \$18

TIGER shrimp, surimi salad, cucumber, scallions, yamagobo, avocado, unagi sauce, spicy aioli \$17

CAMBODIAN spicy surimi on top, cucumber, scallions, avocado, green peppercorn, spicy aioli \$15.50

DRAGON surimi salad, unagi, avocado, cucumber, unagi sauce \$16

JERSEY* tuna, yellowtail, spicy salmon, avocado, cucumber, spicy aioli \$17

ROYAL DELUXE* spicy tuna, cucumber, avocado topped with surimi, shrimp & masago, *baked* & topped with spicy aioli & green onions \$17.50

GOLDEN* spicy tuna, cucumber, topped with torched salmon, spicy mayo, masago, green onions \$17.50

pressed sushi @ maki/temaki

prepared with maze gohan rice

SALMON AVOCADO* with lemon aioli \$16

HAMACHI* mixed yellowtail & japanese mayo with scallions \$15

SPICY TUNA* served with garlic sesame aioli & serrano pepper \$16

GLAZED UNAGI & AVOCADO \$16.50

tuna and spicy masago aioli .. 10 / 12*

glazed unagi and avocado .. 10 / 12

salmon and lemon aioli .. 10 / 12*

yellowtail with kewpie aioli

and scallion .. 10 / 12*

avocado ..7/9

kappa ..7/9

kanpyo ..7/9

poke bowls

served over maze gohan rice

AHI POKE* poke tuna, avocado, cucumber, seaweed salad, pickled carrots \$18

CAMBODIAN tempura shrimp, spicy surimi, avocado, cucumber, pickled carrots, spicy aioli \$17

SPICY SALMON CRUNCH* spicy salmon mixed with avocado, cucumber, masago topped with tempura flakes over spring mix, edamame, pickled carrots, seaweed salad \$17.50

SPICY PLAYA BOWL*

salmon, tuna, inari tofu, avocado, red & yellow pepper, cucumber, spring mix, spicy thai chili aioli \$17.50

sweet bites

YUZU CHEESECAKE \$9.50

served with a berry sauce + a white-chocolate-covered candied orange

UBE CHEESECAKE \$9.50

berry sauce, whipped cream

whitakersbar.com

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*THESE ITEMS MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

Credit card payments subject to a 3% processing fee