

Starters 前菜

Asian Green Beans	Fresh green beans served with Asian glaze	\$8.50
Edamame	Steamed soybeans served with Asian glaze	\$5.00
Seaweed Salad	Served with a tangy sesame dressing	\$5.00
Miso Soup	Traditional Japanese soup	\$3.00

Beverages 飲料

Sapporo	\$3.50
Sake`	\$6.00
Hot Sake`	\$9.00
Plum Wine	\$5.00
Thai Wine	\$14/btl

Sashimi 刺身

Ahi Tuna	Served with Asian glaze, wasabi, and Thai sauce	\$11.25
Tenderloin Beef	Pepper berry encrusted seared & served with a balsamic reduction, lingonberry glaze & a creamy citrus horseradish	\$11.25

Nigiri Sushi にぎり寿司

Hamachi	Yellowtail	\$5.75	Tako	Octopus	\$6.25
Ebi	Shrimp cooked	\$4.50	Escolar	Tropical white fish	\$6.25
Sake	Fresh or Smoked Salmon	\$4.50	Unagi	Eel	\$5.75
Tekka	Ahi tuna	\$6.25	Roulette	One of eight flavors	\$20.25

Maki Sushi 巻き寿司

**Any roll below can also be served Temaki (hand roll) style*

Spider Maki	Soft shell crab rolled with cucumber, mild peppers & volcano sauce	\$9.00*
Unagi Maki	Eel rolled with cucumber, mild peppers, scallions & eel sauce	\$8.25
Tekka Maki	Ahi tuna rolled with avocado, mango, papaya & lime juice	\$8.75
Tako Maki	Octopus rolled with chives, mild peppers, cucumber & sriracha	\$8.25**
Sake Maki	Smoked or fresh salmon rolled with cream cheese, chives, avocado & sriracha	\$7.52**
Hamachi Maki	Yellowtail rolled with cucumber, chives & mango habanera salsa	\$7.50*
Hamachi Fish Roe	Yellowtail, cucumber, avocado, topped with wasabi fish roe	\$10.00
The Hi-Roll-er	Lobster, lump crab, cucumber, mango, tempura deep fried, topped with eel sauce	\$18.25

Specialty Rolls (inside out rolls) 特別な寿司ロール

The Casagrande Roll	Sirloin steak with cream cheese, scallion, mild peppers dusted with cayenne pepper	\$8.75* <i>Add shrimp \$3.00</i>
Tarantula Roll	Tempura soft shell crab with mango, papaya & avocado topped with escolar & sriracha	\$15.25
Fish to the Extreme Roll	Ahi tuna & yellowtail rolled with mango habanera salsa, red peppers & chives topped with shrimp & fresh salmon	\$13.25*
Lenny's Deep Sea Roll	Octopus & eel with avocado, mango, cucumber & volcano sauce topped with salmon	\$12.25*
Caterpillar Roll	Eel with cucumber, topped with avocado, sesame seeds & eel sauce	\$9.25
The Flame	Spicy Ahi with mango, avocado, scallions, sriracha & volcano sauce topped with sriracha	\$13.25**
Kracatoa	Eel with habanera, avocado, scallion, eel sauce & volcano sauce inside, topped with sriracha	\$12.25***
The Rainbow Roll	Cucumbers, mild peppers, scallions, avocado & volcano sauce topped with escolar, salmon & yellowtail	\$14.25
The Pit	Unagi, avocado, scallions, mango & cream cheese, panko encrusted, deep fried & topped with volcano & eel sauce	\$15.25
Black & White	Mango, papaya & cucumbers topped with escolar & eel sauce.	\$12.25
Surf & Turf	Ahi, steak, scallions, cream cheese, mild peppers & cayenne pepper topped with volcano sauce	\$15.25*
Bovine	Carrots, cucumbers, mild peppers, avocado, scallions & sriracha topped with tenderloin & flamed hot chili sesame oil	\$15.25
Vegan Roll	Cucumber, scallions, sriracha & mild peppers, topped with avacados	\$10.25*
Thai Shrimp	Tempura deep fried prawns, cucumber, scallions, cream cheese, topped with thai sauce	\$13.75

The Non-Sushi Rolls しない寿司ロール

We know it's silly but it just wouldn't be Butte without a little bit of Traditional Butte food incorporated into our Sushi! So enjoy, and have a little fun; there is nothing raw about these.

Pork Chop Roll	Inside out roll loaded with dill pickle, mustard, onion, & our homemade pork chop	\$7.50
Chicken Strip Roll	Inside out roll filled with French fries & volcano sauce, topped with chicken strips	\$7.50*

Sides サイドディッシュ

Wasabi	\$0.25	Pickled ginger	\$0.50	Habenero Salsa	\$0.50	Volcanao Sauce	\$0.25
Sriracha	\$0.25	Eel Sauce	\$0.50	Asian Glaze	\$0.25	Thai Sauce	\$0.25

Any roll viper style \$2.00*****

* Denotes Spicy