# BANSHOO SUSHI BAR

Located at the Rosen Centre Hotel, Banshoo Sushi Bar serves specialty

sushi rolls, fresh sashimi, and inventive signature seafood dishes.

## CHEF YOSHI’S SPECIALTY DISHES

Banshoo Ceviche Usuzukuri-Citrus-infused Japanese style ceviche of thinly sliced tuna, white fish, salmon and octopus, drizzled with grape seed oil and lime ponzu $12.00

Takati Duet-Crushed black pepper seared tuna and sirloin beef sliced takati style, drizzled with garlic ponzu sauce, wakame seaweed salad and toasted black and white sesame seeds $13.00

\*\*\* Alaskan Cucumber Boat-Spicy scallop and crab nestled in a cucumber boat with Banshoo spicy mayo sauce, topped with masago $11.00

Kanisu Sashimi “Cucumber Wrap”-Tuna, white fish, fresh salmon and crab wrapped with thin sliced cucumber, drizzled with sweet rice wine sauce and toasted black and white sesame seeds $11.00

\* Northland Sunomono Salad-Lobster, scallop and crab with rice wine sauce, topped with cucumber, wakame seaweed salad, ikura and lump crab $12.00

Wakame Seaweed Salad $6.50

Edamame $4.50

## SUSHI & SASHIMI-(2 Pieces per Order)

Tuna (Maguro)-$6.00

Fresh Salmon (Sake)-$6.00

Yellowtail (Hamachi)-$7.00

White Fish-$5.50

\* Fresh Water BBQ Eel (Unagi)-$7.00

\* Octopus (Tako)-$5.50

Salmon Roe (Ikura)-$5.50

\* Denotes Cooked Items, \*\* Denotes spicy items, and \*\*\* Denotes spicy and cooked items

OUR CHEF-Growing up in Okinawa, Japan, Tadayoshi “Yoshi” Kohazame loved watching the sunset. Today, it is only fitting the restaurant he helped develop is named Banshoo, or “sunset” in Japanese. Here, Chef Yoshi’s 20 years of experience and passions for quality ingredients and artistic presentation are rolled into every bite.

## SIGNATURE ROLLS-(6-8 pieces)

Banshoo-Blend of lobster, lump crab and sea scallops with mayo sauce, topped with tuna, fresh salmon, sliced avocado and red tobiko roe, with Banshoo spicy mayo sauce $14.00

\* HaRo Surf & Turf-Blend of lobster, lump crab and sea scallops with mayo sauce, topped with seared sirloin beef, drizzled with sweet eel sauce and toasted black and white sesame seeds, with Banshoo spicy mayo sauce $14.00

\*\* Emperor-Spicy tuna, fresh salmon, blend of fish and avocado topped with fresh water BBQ eel and toasted black and white sesame seeds, with Banshoo spicy mayo sauce $14.00

Sunsation-Smoked salmon, cream cheese and cucumber topped with seared sirloin beef, drizzled with eel sauce. Accompanied by wakame seaweed salad and Banshoo spicy mayo sauce $14.00

\*\*\* Fire Dragon-Spicy crab and avocado topped with fresh water BBQ eel and toasted black and white sesame seeds, with Banshoo spicy sauce $12.00

Rainbow-Lump crab California Rolls topped with tuna, fresh salmon, yellowtail, escolar, seasonal white fish, masago and Banshoo spicy mayo sauce $13.00

\*\*\* Dynamite Volcano-Lump crab salad, cucumber and cream cheese topped with dynamite assorted baked fish and shellfish, drizzled with Banshoo spicy mayo sauce and sweet eel sauce $13.00

\*\* Horizon-Spicy tuna tartar topped with masago, with Banshoo spicy mayo sauce $8.00

\* Nesor’s “Go Green” Garden Roll-Assorted garden vegetables, cucumber, asparagus, avocado, corn tips and yamagobo wrapped in soy paper, topped with shaved chives and Banshoo spicy mayo sauce $7.00

Florida Sunset-Tuna, salmon, asparagus and artichoke heart, with Banshoo spicy mayo sauce. $9.00

\* California Sunset-Lump crab salad with avocado and cucumber topped with masago, with Banshoo spicy mayo sauce $8.00

Crazy About Salmon-Smoked salmon, cucumber and cream cheese topped with fresh salmon and ikura, with Banshoo spicy mayo sauce $10.00

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Please note not all ingredients are listed. Inform your server of any food allergies.

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness – especially if you have certain medical conditions.

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