



## Appetizers

### AHI POKE **R** **A**

Cubes of fresh tuna, avocado, and green onions marinated in our homemade spicy poke sauce, served with homemade wonton chips or sliced cucumbers.

**\$21**

### AHI TATAKI **R** **A** **GF**

Seared togarashi-rubbed tuna over mixed greens and green onions, served with ponzu sauce.

**\$20**

### CHICKEN OR BEEF YAKI-TORI

Marinated grilled chicken or beef tenderloin skewers, served with our homemade teriyaki sauce and topped with sesame seeds.

**Chicken \$12 Beef \$17**

### EDAMAME **VE** **GF**

Boiled, salted soybean pods.

**\$10**

### FRIED CALAMARI

Fried hand-breaded togarashi pepper squid, served with our homemade Japanese sesame oil katsu sauce.

**Market Price**

### GYOZA

Fried or steamed dumplings served with our homemade dumpling sauce. Chicken or pork.

**\$10**

### HAMACHI KAMA **GF**

Togarashi-seasoned Japanese yellowtail collar, grilled to perfection and served with ponzu sauce.

**Offered based on availability. \$19**

### SPICY HAMACHI TATAKI **R** **A** **GF**

Seared togarashi pepper yellowtail with freshly fried serrano pepper slices, drizzled with homemade yuzu sauce.

**\$19**

### STIR-FRIED EDAMAME **A** **GF**

Pan-fried soy edamame beans in our house spicy sesame oil and hot chili sauce.

**\$12**

### TACOS **GF**

Beef tenderloin tacos with pickled onions, cilantro, and creamy avocado sauce.

**\$14**

### VEGETABLE TEMPURA

Assorted fresh veggies fried in a crispy light Japanese batter, served with homemade ponzu sauce.

**\$14**

### YUZU CEVICHE **GF**

Large shrimp marinated in citrus juices, cilantro, tomatoes, onions, and drizzled with our homemade yuzu dressing, served with homemade wonton chips or sliced cucumbers.

**\$18**

### SHRIMP TEMPURA COMBO

Light tempura batter shrimp served with sweet chili sauce and ponzu sauce.

**\$18**

### SOFT SHELL CRAB TEMPURA

Light tempura batter jumbo soft shell crab, served with our homemade ponzu sauce.

**\$20**

### BEEF TATAKI **R** **GF** **A**

Center-cut, seared togarashi beef tenderloin, served with homemade yuzu sauce and topped with green onions.

**\$22**

### PRAWNS

Grilled prawns marinated with our homemade garlic and ginger mix, served with your choice of flavor: Teriyaki, Buffalo, Sweet Chili, or Miso Glaze.

**Market Price**

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# Soups & Salads

## MISO SOUP **GF**

Japanese miso broth with tofu, green onions and nori.  
**\$7**

## TOM YUM RAMEN **A**

Spicy seafood broth with vegetables, shrimp, scallops, calamari, mussels, and ramen noodles.  
**\$22**

## HOUSE SALAD **GF**

Heritage blend mixed greens, tomatoes, cucumbers, and onions with our homemade carrot ginger dressing.

**Base \$11    Chicken \$16**  
**Salmon \$20    Tuna \$22**

## SEAWEED SALAD

Marinated seaweed with sesame oil and sesame seeds.  
**\$8**

## MUSHROOM SOUP

Clear vegetable broth with mushrooms, and green onions.  
**\$7**

## TUNA AVOCADO SALAD **R**

Mixed greens, fresh avocado, and cherry tomatoes tossed with our homemade yuzu dressing. Topped with seared ahi tuna tataki.  
**\$23**

## BEEF TATAKI SALAD **R A**

Mixed greens, homemade pickled red onions, cucumbers, cilantro, and radishes. Topped with seared beef tataki and a creamy avocado dressing.  
**\$23**

## POKE BOWL **R A**

Cubes of ahi tuna tossed with our homemade poke sauce, avocado, green onions, cucumbers, and seaweed salad, served over a bowl of sushi rice or white rice, topped with sesame seeds.  
**\$25**

# From Our Kitchen

## TERIYAKI

Choice of protein with homemade teriyaki sauce and sesame seeds, served with your choice of two sides.

**Chicken \$25    Shrimp \$23**  
**Beef Tenderloin \$27**

## FRIED RICE (EXCLUDES SIDES) **GF**

Egg fried rice with red and green onions, mushrooms, carrots, and your choice of protein.

**Chicken \$20    Shrimp \$21**  
**Beef Tenderloin \$23**

## SEA SCALLOPS **GF**

Sushi-grade scallops cooked to perfection with hibachi sauce, served with your choice of two sides.

**Market Price**

## PRAWNS

Large prawns seasoned with our fresh garlic and ginger mix, grilled to perfection and drizzled with your choice of homemade teriyaki or miso glaze, served with two sides.

**Market Price**

## SALMON

Sushi-grade salmon grilled to perfection with your choice of miso glaze, teriyaki sauce, or blackened, served with two sides.  
**\$35**

## BEEF TENDERLOIN **GF**

Delicious center-cut tenderloin, seasoned and grilled to perfection your way, served with two sides.

**Market Price**

Add scallops, prawns, or shrimp to any dish for an additional price.

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# Sushi Rolls

Sushi refers to a rice-based roll, usually accompanied by additional condiments, vegetables, and/or raw or cooked fish

## ALLIGATOR ROLL

Crispy tempura shrimp and green onions roll, topped with unagi, avocado, unagi sauce, and sesame seeds.

**\$19**

## CALIFORNIA ROLL

Avocado, cucumber, and crab meat roll, topped with fish roe.

**\$11**

## CALIENTE ROLL

Tempura fresh serrano peppers, green onions, cilantro, and avocado roll, topped with shrimp ceviche.

**\$15**

## CATERPILLAR ROLL

Unagi, cucumber, and green onions roll, topped with avocado, sesame seeds, and unagi sauce.

**\$17**

## DYNAMITE ROLL (SHORT)

Ahi tuna, sriracha sauce, cucumbers, avocado, and green onions roll, topped with a sprinkle of togarashi pepper.

**\$15**

## HAWAIIAN ROLL (SHORT)

Ahi tempura, mango, and avocado roll, topped with fish roe and a drizzle of spicy mayo sauce.

**\$14**

## HOT HAMACHI ROLL

Crispy tempura shrimp, avocado, and caramelized onions roll, topped with seared hamachi, fresh fried serrano peppers, and a drizzle of yuzu sauce.

**\$19**

## HOT SAKE ROLL

Crispy tempura shrimp, cream cheese, and honey sriracha buffalo sauce roll, topped with baked fresh salmon, avocado, spicy garlic aioli, unagi sauce, and green onions.

**\$20**

## ICHIBAN ROLL

Homemade spicy crab salad, cream cheese, panko crust tempura fried roll, topped with unagi, our homemade spicy garlic aioli sauce, and sesame seeds.

**\$15**

## PHILADELPHIA ROLL

Smooth cream cheese, smoked fresh salmon, cucumbers, and green onions roll, topped with sesame seeds.

**\$13**

## RAINBOW ROLL

Kani kama, cucumber roll topped with fresh fish, avocado, sesame seeds.

**\$19**

## SHRIMP TEMPURA ROLL

Crispy tempura shrimp, avocado, and cucumber roll, topped with spicy mayo sauce and sesame seeds.

**\$13**

## SPICY SALMON ROLL

Fresh spicy salmon mix, avocado, cucumber topped with togarashi pepper.

**\$13**

## SPICY SCALLOP ROLL

Scallops, green onions, cucumber and fresh Serrano garlic mix roll, topped with togarashi pepper.

**\$16**

## SPICY TUNA ROLL

Fresh spicy ahi tuna mix, avocado, and cucumber roll, topped with togarashi pepper.

**\$14**

## SPIDER ROLL

Soft shell crab tempura, tobiko, green onions, cucumber and lettuce roll, topped with unagi sauce and sesame seeds.

**\$16**

## SUNSHINE ROLL

Fresh spicy salmon mix, cucumber and green onions roll, topped with fresh ahi tuna and avocado.

**\$19**

## SUPER SMOKY ROLL

Smoked fresh salmon, caramelized onions, and cucumber roll, topped with baked fresh salmon and spicy garlic aioli.

**\$18**

## SUPER TUNA ROLL

Fresh spicy ahi tuna mix, and cucumber roll, topped with super white tuna and fish roe.

**\$19**

## SURF AND TURF ROLL

Scallops, green onions, cilantro, and steamed asparagus roll, topped with togarashi beef tenderloin tataki and creamy avocado sauce.

**\$20**

## TALY'S ROLL (SOY PAPER)

Crispy tempura shrimp, roasted garlic, cilantro, and cucumber roll, topped with avocado and sweet chili sauce.

**\$17**

\*Rolls with GF icon can be made gluten-free upon request

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### THE BAY PORT ROLL **R**

Crispy tempura shrimp, avocado, and green onions roll, topped with scallops tartare and fish roe.  
**\$20**

### THE REAL DEAL **R** **A**

Panko-crusted fried escolar, cream cheese, and avocado roll, topped with fish roe and spicy garlic aioli.  
**\$16**

### THE VIPER

Black tiger shrimp and cream cheese tempura roll, topped with our house-made spicy crab salad, unagi sauce, and sesame seeds.  
**\$16**

### TOSSIE ROLL

Cream cheese, unagi, and avocado roll, topped with unagi sauce and green onions.  
**\$14**

### VERACRUZ ROLL **R**

Crispy tempura shrimp, caramelized onions, and asparagus roll, topped with fresh ahi tuna, avocado, spicy mayo, unagi sauce, and sesame seeds.  
**\$19**

### VOLCANO ROLL **R** **A**

Tempura shrimp, cream cheese, and our homemade honey sriracha buffalo sauce roll, topped with fresh spicy ahi tuna mix.  
**\$18**

## Veggie and Vegan

### AAC ROLL **GF**

Avocado, asparagus, cucumber roll.  
**\$10**

### FUTOMAKI ROLL **GF**

Avocado, cucumber, asparagus, roasted peppers, caramelized onions, and pickled daikon radish roll.  
**\$13**

### THE GREEN BAY ROLL **GF**

Avocado, steamed asparagus, and Japanese mint roll, topped with fresh mango and miso ginger sauce.  
**\$11**

### OCEAN AND LAND ROLL

Avocado, cucumber roll topped with seaweed salad.  
**\$12**

### THE WONDERFUL ROLL **GF**

Caramelized onions, avocado, and pickled daikon radish roll, topped with sesame oil roasted peppers and miso ginger sauce.  
**\$12**

\*Rolls with GF icon can be made gluten-free upon request  
\*Soy paper available upon request

## Nigiri

Nigiri: Fresh fish or seafood on hand-pressed rice, creating a perfect flavor balance.

2 pieces

EBI (SHRIMP).....	\$8
ESCOLAR (WHITE TUNA).....	\$8
HAMACHI (YELLOWTAIL).....	\$10
KAIBASHIRA (SCALLOP).....	\$10
MAGURO (TUNA).....	\$10
MASAGO (FISH ROE).....	\$9
SAKE (SALMON).....	\$9
SMOKED SALMON .....	\$9
UNAGI (EEL).....	\$10

## Sashimi

Sashimi: Delicate slices of raw fish or seafood, highlighting pure, fresh flavors.

8 or 16 pieces

*AHI (TUNA).....	Market Price
*ESCOLAR (WHITE TUNA)...	\$18/\$34
*HAMACHI (YELLOWTAIL)..	\$22/\$42
*KAIBASHIRA (SCALLOP)....	Market Price
*SAKE (SALMON).....	\$18/\$34
*TAKO (OCTOPUS).....	\$22/\$42
*UNAGI (EEL).....	\$20/\$38
ASSORTED CHEF'S CHOICE .	\$20/\$40

\*Traditional Makis and Hand Rolls available upon request.

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# Hot Sake Combos

Choice of house salad, miso or mushroom soup.

## DINNER FOR TWO

Chef's choice full sashimi, 10 pieces chef's choice nigiri, choice of specialty maki, and traditional maki.

**\$100**

## NIGIRI LOVERS

10 pieces chef's choice nigiri and choice of traditional maki.

**\$55**

## SALMON LOVERS

6 pieces of salmon nigiri, 8 pieces of salmon sashimi, and a choice of spicy salmon or sake maki roll.

**\$45**

## TUNA LOVERS

6 pieces of tuna nigiri, 8 pieces of tuna sashimi, and a choice of spicy tuna or tekka maki roll.

**\$50**

## HOT SAKE COMBO

Chef's Choice Sashimi (8 pieces), Chef's Choice Nigiri (6 pieces), and choice of traditional maki.

**\$50**

# Kids Menu

## CHICKEN TENDERS

4 pieces hand cut and panko crust chicken tenders served with homemade French fries.

**\$12**

## SHRIMP TEMPURA

4 pieces of tempura fried shrimp served with homemade French fries.

**\$13**

## CHICKEN FRIED RICE

Egg fried rice and grilled chicken breast.

**\$11**

## CALIFORNIA ROLL (FULL ROLL)

Avocado, cucumber, and crab meat maki topped with sesame seeds.

**\$6**

## AVOCADO ROLL (FULL ROLL)

**\$5**

# Sides

JASMINE RICE

\$6

SUSHI RICE

\$6

SAUTÉED OR STEAMED BROCCOLI

\$7

JAPANESE FRIED RICE

\$8

GRILLED OR STEAMED ASPARAGUS

\$8

HOMEMADE FRENCH FRIES

\$7

SAUTÉED SEASONAL VEGETABLES

\$8

# After Dinner

CHOCOLATE CHEESECAKE

**\$10**

HOMEMADE CRÈME

BRÛLÉE

**\$11**

MIXED BERRIES

CHEESECAKE

**\$8**

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# HOT SAKE

— SUSHI BAR & KITCHEN —

At Hot Sake Sushi Bar & Kitchen, we take pride in offering a menu that celebrates the rich traditions of Japanese cuisine while infusing modern culinary flair. Our dishes are crafted with the freshest ingredients, never frozen, to ensure every bite bursts with flavor. From delicately sliced sashimi to innovative sushi rolls, our chefs bring creativity and precision to each plate.

Whether you're indulging in a classic Nigiri or exploring the bold flavors of our specialty rolls, you'll experience the harmony of taste and texture in every dish. Join us for a dining experience that transcends the ordinary and immerses you in the artistry of Japanese food.

Explore a variety of sushi, sashimi, and innovative Japanese kitchen creations, all prepared with care and passion to satisfy every craving.

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