



## APPETIZERS

<b>Miso Soup</b> Green Scallions, Feuro Wakame, Tofu and Shiitake Mushroom	4
<b>Seaweed Salad</b> With Sesame Seed	6
<b>House Green Salad</b> Hearts of Romaine Lettuce, Grape Cherry Tomato, Cucumber, Carrots with Ginger-Soy Vinaigrette Dressing	5
<b>Tuna Tataki *</b> Peppered Seared Tuna with Ponzu Sauce	14
<b>Tuna Tartare *</b> Fresh Tuna with Masago, Avocado, Scallion, Wasabi-Lime Sauce	15
<b>Sashimi Appetizer *</b> Sashimi of Tuna, Escolar and Salmon	14
<b>Sunomono Salad *</b> Tako, Conch, Kanikama and Shrimp atop Cucumber, Seaweed Salad, Carrots and an Asian Mix with Rice Wine Vinaigrette	14
<b>Steamed Edamame</b> Salted and Steamed Soy-Beans	5

## ROYAL BEVERAGES

<b>Tea Forté Iced</b> Ginger Pear, Ceylon Gold, Raspberry Nectar	5
<b>Tea Forté Hot</b> Bombay Chai, Decaf Breakfast, Orchid Vanilla, Blueberry Merlot, Citrus Mint, Lemon Sorbetti, Green Mango Peach	4
<b>Orchid Saké Flight</b> Sample three of Japan's most flavorful sake	19
<b>Coffee on Vacation</b> Coffee with your choice of either Bailey's, Gran Marnier or Kahlua	10
<b>Soda</b> A variety of refreshing soda products	3

## NIGIRI and SASHIMI

	Nigiri (2pc)	Sashimi (3pc)
<b>Octopus (Tako) ☆</b>	7	9
<b>Shrimp (Ebi) ☆</b>	7	9
<b>Salmon (Sake) *</b>	6	8
<b>Surf Clam (Hokkigai) *</b>	6	7
<b>Eel (Unagi) ☆</b>	9	11
<b>Yellowtail (Hamachi) *</b>	9	11
<b>Tuna (Maguro) *</b>	8	9
<b>Snow Crab ☆</b>	8	10
<b>Escolar *</b>	7	9
<b>Krab Stick (Kanikama) ☆</b>	4	6
<b>Conch *</b>	7	9
<b>Mackerel (Saba) *</b>	6	8
<b>White Fish (Seasonal) *</b>	5	7
<b>Smoked Salmon ☆</b>	6	7
<b>Japanese Scallop (Hotate) *</b>	10	12
<b>Egg Omelet (Tamago) ☆</b>	4	6
	Nigiri (2pc)	Sashimi (2pc)
<b>Smelt Roe (Masago) *</b>	5	6
<b>Sweet Shrimp (Ama Ebi) *</b>	10	12
<b>Salmon Roe (Ikura) *</b>		5
<b>Red Tobiko *</b>		8
<b>Sea Urchin (Uni) *</b>		Market Price

Please inform your server of any allergies or dietary restrictions before ordering so that we may do our best to accommodate your needs. Consuming raw & undercooked foods may be hazardous to your health.

\* Indicates item contains raw/undercooked food

☆ Indicates item contains cooked food

## CLASSIC ROLLS

<b>California Roll</b> ★	10	<b>Vegetable Roll</b>	6
Snow Crab and Kanikama with Japanese Mayo, Cucumber and Avocado		Cucumber, Kampyo, Avocado, Asparagus, Japanese Carrot and Cilantro	
<b>Philadelphia Roll</b> *	9	<b>Spicy Salmon Roll</b> * 🌶️	8
Salmon, Cream Cheese and Avocado		Salmon with Chili Oil, Sriracha, Chimi Pepper and Cucumber	
<b>Negi Hama</b> *	8	<b>Spicy Tuna Roll</b> * 🌶️	10
Yellowtail and Scallions		Tuna with Chili Oil, Sriracha, Chimi Pepper and Avocado	

## SPECIALTY ROLLS

<b>Pacific Roll</b> *	12	<b>Volcano Roll</b> * ★ 🌶️	12
Tuna, Salmon, White Fish, Escolar, Kanikama and Masago wrapped in Cucumber with Ponzu		Tuna, Salmon, Asparagus and Cream Cheese Topped with Baked Scallop, Kanikama, Spicy Mayo and Eel Sauce	
<b>Dynamite Roll</b> * 🌶️	14	<b>Shrimp Tempura Roll</b> ★	10
Tuna, Yellowtail and Wasabi topped with Shrimp, Avocado, Eel sauce and Spicy Mayo		Lightly fried Tiger Prawn Shrimp and Cucumber topped with Eel Sauce	
<b>Tropical Roll</b> *	12	<b>White Fish Tempura</b> ★ 🌶️	10
Tuna, Smoked Salmon, Mango, Topped with Kiwi and Cream Cheese		Kanikama, Cucumber, Pickled Jalapeno, Tempura and White Fish topped with Eel Sauce	
<b>Cilantro Roll</b> * 🌶️	15	<b>Spider Roll</b> ★	14
Tuna, Escolar, Avocado, Cilantro, Jalapeno, Chili Oil with Ponzu		Soft-shelled Crab, Cucumber, Avocado, Japanese Mayo, Masago topped with Eel Sauce	
<b>Crab Rangoon Roll</b> *	13	<b>Mexican Roll</b> ★ 🌶️	10
Smoked Salmon, Avocado, Bell Pepper, Cream Cheese, Tempura and Crab Mix topped with Masago		Tiger Prawn Shrimp, Avocado, Picked Jalapeno, Spicy Mayo and Cucumber	
<b>Dragon Roll</b> *	16	<b>Salmon Skin Roll</b> ★	8
Kanikama, Cream Cheese, Cucumber, Avocado topped with Eel and Eel Sauce		Baked Salmon Skin, Cucumber, Japanese Carrot, Avocado and Japanese Mayo topped with Masago	
<b>Rainbow Roll</b> *	15	<b>Caterpillar Roll</b> ★	12
Kanikama, Avocado and Asparagus topped with Salmon, Tuna, Escolar, White Fish and Shrimp		Eel, Cucumber, Asparagus, Cream Cheese and Avocado topped with Eel Sauce	

### Chef's Special

A seasonal sushi roll created by our in-house chefs; ask your server for details!

## SUSHI COMBINATIONS

<b>Orchid Sushi Combo</b> *	38	<b>Sushi and Sashimi Combo</b> *	72
Chef's selection of 10 nigiri pieces & a California Roll		Chef's selection of 8 nigiri pieces, 10 sashimi pieces, a California Roll and a Spicy Tuna Roll	
<b>Large Sushi Combo</b> *	48	<b>Bora Bora Boat</b> *	80
Chef's selection of 12 nigiri pieces, a California Roll and a Spicy Tuna Roll		Chef's selection of 6 nigiri pieces, 9 sashimi pieces, a Rainbow, California, Spicy Tuna Roll, Salmon Hosomaki; with House Green Salad and Miso Soup for 2	
<b>Sashimi Combo</b> *	64		
Chef's selection of 25 pieces of assorted fish			

### Tahitian Long Boat \* 120

Chef's selection of 12 nigiri pieces, 12 sashimi pieces, a Rainbow, California, Dynamite, Mexican Roll, Salmon Hosomaki; with House Green Salad and Miso Soup for 4

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★ Indicates item contains cooked food

🌶️ Indicates spicy item

Prices Exclusive of FL State Sales Tax & Gratuity - Parties of 6 or more will have 18% Gratuity added automatically

\*\* An automatic 15% Gratuity will be added to each to-go order \*\*