

## beginnings

**steamed rice** 3 GF

**miso soup** 4

authentic japanese miso; garnished with tofu, mushrooms and scallions

**edamame** 7 GF

soybeans tossed in house chef spice

**pork gyoza** 9.5

pan sautéed or fried pork-filled dumplings; served with gyoza dipping sauce

**lump crab cake** 19

two premium maryland crab cakes served with 4 sauces and garnished with scallions

**phil's diablo shrimp** 14

tempura fried black tiger shrimp tossed in a spicy thai chili sauce; garnished with scallions

**cho cho beef** 16

sweet soy marinated beef tips; skewered and pan seared; topped with peanuts, scallions and avocado drizzle

**blackened tuna sashimi** 18 GF

hand-seared blackened tuna; served sashimi-style with chili sesame dipping sauce\*

**ahi tuna poké** 15

diced raw tuna, mixed in ponzu and 7 spice blend; served atop a bed of sliced cucumber and seaweed salad; garnished with sesame seeds, masago, avocado and a lemon slice\*

**salmon poké** - 12 w/ shrimp +5

**ahi tuna nachos** 20

crispy wonton chips topped with blackened tuna, avocado, mozzarella, fresh greens and creamy jalapeño drizzle; served with seaweed salad\*

**fried calamari** 11

crispy calamari bites; garnished with lemon-lime aioli drizzle, scallions and a lemon slice

**duck bites** 17

marinated duck breasts lightly fried; served with japanese pickles and spicy chili sesame sauce

## salads

*itr salad dressings*

blood orange vinaigrette, ginger vinaigrette, creamy sesame and thai peanut vinaigrette

**mixed greens** 6 GF

mushrooms, feta, scallions and tomatoes with your choice of dressing on the side

**w/chicken** - 8 **w/shrimp** - 17

**w/halibut** - 15 **w/tuna** - 17

**itr salad** 7.5/12 GF

roasted chicken, shredded lettuce, crispy noodles and wontons, toasted almonds and scallions, tossed with our signature ginger vinaigrette

**sunset salad** 12

mixed greens, blue cheese, green onion, candied pecans, dried cranberries, roasted cashews, diced apples and tomatoes

**w/chicken** - 14 **w/shrimp** - 23

**w/halibut** - 21 **w/tuna** - 23

GF gluten free

GF gluten free modifications available

KIDS kids portion available

**seaweed salad** 4

japanese seaweed marinated in ponzu and sesame oil; served atop cucumber salad and garnished with sesame seeds and a lemon slice

**spicy tako salad** 10

sesame-marinated octopus with cucumber salad and ponzu vinegar; topped with japanese red chili purée, scallions, sesame seeds and a lemon slice

**lomi salad** 24

tuna, salmon, yellowtail, tomato and cucumber tossed with chili ponzu; served on a bed of sushi rice, garnished with sesame seeds, scallions, masago and spicy sauce\*

## itr bowls

**fusion rice** 7 GF KIDS

fried rice sautéed with our house fusion sauce and egg; topped with scallions

**w/veggies** - 9 **w/shrimp** - 19

**w/chicken** - 11 **w/beef** - 19

**teriyaki rice** 7 KIDS

a bed of steamed rice topped with our signature sweet citrus teriyaki sauce; garnished with pineapple and scallions

**w/veggies** - 9 **w/shrimp** - 19 **w/4 sauces** +1

**w/chicken** - 11 **w/beef** - 19 **sub w/noodles** +1.5

**spicy noodle** 8

soba noodles tossed in a spicy garlic chili soy sauce; garnished with scallions and cashews

**w/veggies** - 11 **w/shrimp** - 21

**w/chicken** - 13 **w/beef** - 21

**chef's ramen** 13 GF

pork broth, roasted pork, japanese noodles, boiled egg, seasonal vegetables, nori and crispy garlic

**miso ramen** 10 GF

miso broth, tofu, mushrooms, japanese noodles, seasonal vegetables, and nori

**seafood ramen** 14 GF

soy broth, scallops, shrimp, calamari, japanese noodles, boiled egg, seasonal vegetables, nori and crispy garlic

## tempura

**tempura veggies** 6

assortment of crispy tempura fried veggies served with gyoza dipping sauce

**w/3 tempura shrimp** - 13

**tempura shrimp** 16

6 crispy tempura fried gulf shrimp; served with gyoza dipping sauce

## tacos

**cabo tacos** GF

two flour tortillas filled with melted cheddar-jack cheese, fresh guacamole, lettuce, tomato and serrano aioli; served with tortilla chips and your choice of pico de gallo or chipotle salsa

**w/ blackened chicken** - 14

**w/tempura shrimp** - 15

**w/blackened halibut** - 16.5

**w/cornmeal encrusted halibut** - 16.5

**20% gratuity may be added to parties of 6 or more**

\* regarding the safety of these items, written info is available upon request. consuming raw or under cooked food may increase your risk of foodborne illness

## entrées

### blackened salmon 28 Gf

blackened seasoned king salmon accompanied with vegetables d'jour and brown rice; served with lemon-feta beurre blanc

### macadamia halibut 29

macadamia encrusted halibut accompanied with vegetables d'jour and brown rice; served with lemon-feta beurre blanc

### gene's pepper filet 48 Gf

hand-cut filet mignon accompanied with wasabi mashed potatoes and seared asparagus; served with portobello demi glaze

w/3 tempura shrimp - 55

w/8oz lobster tail - 95

## rolled sushi

sub brown rice +.50

sub soy paper +1.5

lollipop +6

### dunwell roll 8.25

tempura shrimp, jalapeño, cream cheese and spicy sauce

### tempura shrimp roll 7.75

tempura shrimp, avocado and cucumber

### cody roll 7 Gf

tempura asparagus, salmon, yellowtail, lemon juice and masago\*

### candy roll 10

shrimp, snow crab, avocado and spicy sauce; rolled in sesame seeds

### keaton roll 9.25

shrimp, cream cheese, avocado and spicy sauce; wrapped in soy paper

### california roll 7

crabstick, avocado and cucumber; rolled in sesame seeds or masago\*

### new york roll 7

shrimp, avocado and cucumber; rolled in sesame seeds or masago\*

### oh my goodness roll 12

tempura soft-shell crab, yellowtail, salmon and avocado\*

### rock 'n' roll 9

cucumber and avocado; topped with eel, eel sauce and sesame seeds

### restless ribbon roll 8.75

shrimp, salmon, crabstick, and avocado; rolled in sesame seeds\*

### some like it hot roll 9

tuna, avocado, wasabi and habañoero sauce; rolled in 7 spice blend\*

### sc slug roll 9.5

yellowtail, tuna and salmon; rolled in masago\*

### bok roll 6

salmon, sprouts, cucumber and spicy sauce\*

### spider roll 18

deep-fried soft shell crab, cucumber and avocado

### philly roll 6

cream cheese, smoked salmon and avocado

### brookside roll 14

tuna, crabstick & asparagus; topped with eel, eel sauce & sesame seeds.

### id roll 17

crab cake, avocado and cream cheese rolled in masago; topped with seared blackened tuna, spicy sauce and scallions\*

### jake roll 20

tempura shrimp, crab, asparagus and eel; topped with tuna, yellowtail, salmon and avocado\*

### rainbow roll 23

cucumber, avocado and crabstick; double wrapped and topped with chef's choice of five different kinds of fish\*

### cody 2 roll 16

crispy soft-shell crab, smoked salmon, cream cheese, avocado and jalapeño; topped with eel, eel sauce, spicy sauce, sesame seeds and scallions\*

### volcano roll 18.5

tempura shrimp, cream cheese, avocado and jalapeño; topped with scallops cooked in spicy sauce and scallions\*

### ginger roll 18

crab cake, cream cheese, smoked salmon, avocado and jalapeño; topped with avocado, tempura crunchies, creamy habañoero sauce and eel sauce\*

### nirvana roll 17

crab cake, cream cheese, avocado, jalapeño and blackened tuna rolled in masago; topped with eel, sesame seeds, scallions and creamy habañoero sauce\*

### 6151 roll mkt

crab cake, cream cheese, jalapeño and asparagus rolled in masago; topped with 6 oz. lobster tail cooked in a fresno chili cream sauce, caramelized eel sauce, garlic, scallions and sesame seeds\*

### chef's choice roll 25/20/18

chef-inspired sushi specifically crafted for you: priced according to preferred ingredient selection\*

## sushi combos

### in the raw combo 16

½ tuna roll, ½ cucumber roll, salmon and shrimp sushi\*

### not raw combo 16.5

california roll, shrimp and crab sushi

### taz combo 23

spicy tuna roll, avocado roll, yellowtail and salmon sushi\*

### chef's choice nigiri combo 16

six pieces of chef's choice nigiri\*

### spicy roll combo 20

dunwell roll, some like it hot roll and bok roll\*

### high roller combo 46

id roll, nirvana roll and volcano roll\*

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for a complete list of our rolls, sushi and sashimi, please see our à la carte menu  
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# lunch

served 11am to 3pm

## wraps

all wraps served with tortilla chips and your choice of pico de gallo or chipotle salsa

### itr wrap 10

roasted chicken, shredded lettuce, crispy noodles and wontons, toasted almonds and scallions, tossed in our signature ginger vinaigrette.

### chicken club wrap 11

roasted chicken, blue cheese, lettuce, tomato, onion, fresh guacamole, pepper-bacon and basil aioli.

### philly wrap 16

sautéed beef tenderloin, onions and peppers with melted cheddar-jack cheese and serrano aioli.

## desserts

served all day

### cheesecake 12

ask your server for the flavor of the day

### crème brûlée 8

rich custard baked to perfection and topped with caramelized sugar  
choice of vanilla or chocolate

### euphoria cake 9

moist double chocolate cake with raspberry liqueur and chocolate ganache

### gateau 12

rich chocolate soufflé-style cake with a hot, melted chocolate center; served with vanilla ice cream and chocolate drizzle  
please allow 20 minutes for soufflé to bake

### specialty ice cream 6

ask your server for the flavor of the day

## sweet libations

### chocolate martini 10

vanilla vodka, chocolate liqueur, chocolate syrup and half & half

## bento boxes

all bento boxes include a small itr salad, edamame, california roll (3 pieces) and 1 tempura veggie. no substitutions

### in the raw bento 14

½ tuna roll, 1 salmon and 1 shrimp nigiri

### outside the box 14

1 shrimp nigiri and 1 crab salad nigiri

### bento club 14

½ chicken club wrap and ½ avocado roll

### original bento 14

½ dunwell roll and ½ keaton roll

### bento veggie 14

½ order veggie fried rice and ½ veggie roll  
itr salad has no chicken & a ½ cucumber roll is substituted for the california roll

### strawberry shortcake roll 8

a broken arrow favorite; fresh strawberries and cream cheese rolled in rice and soy paper then deep fried; topped with whipped cream, caramel, raspberry and chocolate drizzle  
cheesecake inside +5

### tempura bananas 9

freshly sliced bananas tempura fried in a sweet batter; drizzled with chocolate and caramel sauce; served with vanilla ice cream

### krazy monkey 16

a crazy combo of our gateau and tempura bananas; served with ice cream  
great for two... please allow 20 minutes for soufflé to bake

### vanilla ice cream 5

five scoops of vanilla bean ice cream

### the dude 9

vodka, coffee liqueur and half & half

## kids menu

all kids meals are served with a side of either fruit or fries; comes with a free soft drink and ice cream upon request

### chicken tenders 8

two chicken tenders; served with ketchup

### hello kitty roll 9

chicken or tempura shrimp with rice; wrapped in soy paper

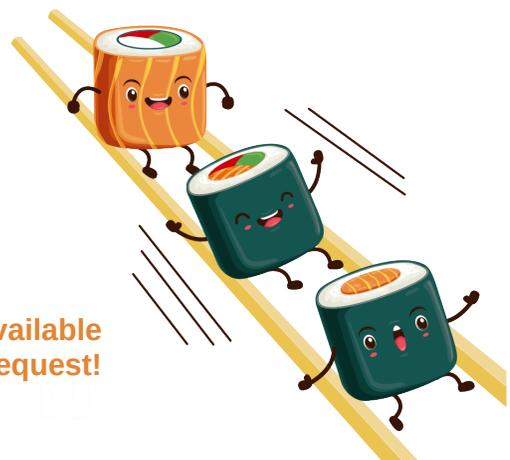
### corn dogs 6

four mini turkey dogs; served with ketchup

### noodles 6

buttered soba noodles

ice cream available upon request!



## specialty rolls

### caterpillar roll 16

eel and cucumber inside; topped with avocado, sesame seeds and eel sauce

### crazy linda roll 12

shrimp, salmon, yellowtail, tuna, cucumber and avocado; rolled in masago\*

### dragon roll 18

snow crab, cucumber and avocado inside; topped with eel, shrimp and avocado; garnished with eel sauce and sesame seeds

### gregasm roll 18

smoked salmon, crab cake, avocado, jalapeño and cream cheese; rolled in nori, then tempura battered and fried; garnished with spicy sauce, habañero sauce, eel sauce, scallions, sesame seeds and 7 spice blend\*  
w/ strawberries +2

### carnival roll 16

chef's choice of two proteins and veggies, and cream cheese; rolled in nori, then tempura battered and fried; garnished with spicy sauce, habañero sauce, eel sauce, scallions, sesame seeds and 7 spice blend\*

### gentlemen's roll 16

crab cake, cream cheese, avocado and jalapeño; topped with crabstick; garnished with spicy sauce and scallions\*

### heatwave roll 17

blackened tuna, wasabi, cream cheese, jalapeño and japanese mustard; topped with yellowtail, avocado, sriracha, habañero sauce and tempura crunchies\*

### mittchell roll 17.5

crab cake, cream cheese, jalapeño, avocado and smoked salmon; topped with eel; garnished with eel sauce, habañero sauce and tempura crunchies\*

## sushi 2pc per order

sweet fried tofu 3.5

tuna\* 7.5

yellowtail\* 7

salmon\* 7

smoked salmon\* 7

shrimp 6.5

crab 6

albacore\* 6

fresh water eel 7

halibut\* 8

mackerel\* 3.5

octopus\* 5.5

scallop\* 6

sea urchin\* 25

red snapper\* 6

smelt eggs\* 4.25

salmon roe\* 9

egg 3.25

green mussels\* mkt

squid\* 5

flying fish roe\* mkt

sweet shrimp\* 9

one quail egg\* 1.5

escolar\* 7

### gunnwell roll 22

fresh tuna, soft shell crab, avocado, bell pepper and spicy sauce; topped with yellowtail and eel; garnished with habañero sauce and scallions\*

### inferno roll 18

blackened tuna, asparagus, avocado, bell pepper and spicy japanese mustard; wrapped in soy paper\*

### kazu roll 16

tempura shrimp, snow crab and asparagus; rolled in masago; topped with eel sauce and sesame seeds\*

### red river roll 20

crab cake, cream cheese, asparagus and jalapeño; rolled in masago; topped with scallops sautéed in fresno chile cream sauce; garnished with roasted garlic and scallions\*

## itrrba specialty rolls

### miya roll 20

crab cake, cream cheese, cucumber and jalapeño; topped with baked salmon, shrimp and snow crab mixed in spicy sauce; garnished with eel sauce and 7 spice blend\*

### perfect 10 roll 17

tempura shrimp, eel, cream cheese and jalapeño; topped with fresh tuna and avocado; garnished with dots of sriracha\*

### rose district roll 18

tempura shrimp, cream cheese, jalapeño and avocado; topped with blackened eel; garnished with eel sauce, tempura crunchies, sriracha and scallions

### stark raving roll 12

avocado, cucumber, cream cheese and tempura crunchies inside; topped with crabstick; garnished with spicy sauce, habañero sauce, scallions and 7 spice blend

## à la carte items

### sashimi

santos style +2

halibut\* 17

tuna\* 17

salmon\* 14

yellowtail\* 16

octopus\* 14

sashimi nine\* 26

sashimi eleven\* 32

chirashi nine\* 28

### rolled sushi

tuna\* 8.5

yellowtail\* 8

salmon\* 6

salmon skin 5

calamari 7

### veggie rolls

avocado 3.5

cucumber 3.25

veggie 4.75

fresh sprouts, cucumber, avocado, asparagus and red bell pepper

portabella 6

cream cheese, braised portobello mushroom, sautéed red bell pepper and cucumber

### redneck roll 10

chicken, cream cheese, jalapeño and spicy sauce

### rockcrawler roll 16

deep fried philly roll; topped with spicy crab salad; garnished with eel sauce and scallions\*

### tex mex roll 11

tempura shrimp, cream cheese and jalapeño inside; rolled in masago; topped with house-made guacamole\*

### tulsa roll 12

fresh tuna, yellowtail, tempura shrimp and avocado\*

### us open roll 12

blackened salmon, cream cheese and asparagus; wrapped in soy paper\*

### taylor roll 16

tempura shrimp, cream cheese, jalapeño and avocado rolled in nori, tempura battered and fried; topped with diablo shrimp, tempura crunchies and scallions

### thunder roll 20

crabstick, cream cheese, jalapeño and asparagus; topped with diablo shrimp, tempura crunchies, masago and scallions\*

### tiger's eye roll 9

salmon, cream cheese and jalapeño rolled in nori, then tempura battered and fried; rolled in rice and soy paper; garnished with eel sauce and sesame seeds\*

### hand rolls

spicy scallop\* 6.5

spicy tuna\* 9

spicy yellowtail\* 7

### spicy rolls

spicy scallop\* 6.5

spicy tuna\* 9

spicy yellowtail\* 7

some like it hot\* 9

### gluten free\*\*

gf cody roll 7

asparagus, salmon, yellowtail\*

gf rose district roll 18

ebi shrimp, cream cheese, jalapeño and avocado; topped with blackened tuna, sriracha and scallions\*

gf mary roll 17

cream cheese, ebi shrimp, jalapeño and avocado; topped with tuna, sesame seeds and scallions; garnished with lime zest, radish sprouts, and sriracha\*

\*\*many menu items include gluten but can be modified to not include ingredients such as masago, spicy sauces, and tempura batter. ask your server about gluten free modifications to main menu items.

\* regarding the safety of these items, written info is available upon request. consuming raw or under cooked food may increase your risk of foodborne illness