

beginnings

miso soup 4

steamed rice 3<sup>gf</sup>

dodge rice 5<sup>gf</sup>

steamed rice, shredded cheese, tomatoes, chef spice, drizzle of serrano aili and balsamic glaze

edamame 7<sup>gf</sup>

boiled soy beans tossed in a chef spice

pork gyoza 9.5

pan sautéed or fried

lump crab cake 21

premium maryland crab served with 4 sauces

phil's diablo shrimp 14

black tiger shrimp fried and tossed in a thai chili sauce

chocho beef 17

skewered sweet soy marinated beef tips, pan roasted and topped with peanuts and avocado cilantro drizzle

blackened tuna sashimi 19<sup>gf</sup>

served with chili sesame dipping sauce\*

ahi tuna poké 15

bite size raw tuna, mixed with sesame oil and a special blend of seasoning\*

salmon poké 12 w/shrimp +5

ahi tuna nachos 20

crispy wontons topped with blackened tuna, avocado, fresh greens and creamy jalapeño drizzle\*

fried calamari 13

crispy calamari bites with a lemon lime aioli drizzle

crispy duck bites 17

marinated duck breast lightly fried or sauteed and served with japanese pickles and spicy chili sesame

egg rolls 12

3 crispy fried pork and veggie egg rolls, served with sweet thai chili sauce and a honey soy sauce

korean wings 14

6 chicken wings tossed in a spicy korean sauce

hot crab roll 14

baked crab with a signature sauce, wrapped with rice and a sesame soy paper

salads

mixed greens 7<sup>gf</sup>

mushrooms, feta, scallions and tomatoes

w/chicken 10 w/shrimp 19

w/halibut 17 w/tuna 19

itr salad 14/8 half order

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 15 w/shrimp 24

w/halibut 22 w/blackened tuna 24

thai high chicken salad 14

sweet and spicy thai fried chicken on a bed of mixed greens paired with cucumber, wontons and tomatoes, tossed with a spicy thai orange dressing

spicy tako salad 12

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

lomi salad 26

tuna, salmon, yellowtail, tomato, cucumber tossed with chili ponzu. served on top of sushi rice, finished with sesame seeds, scallions, masago and spicy sauce\*

itr salad dressings

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

itr bowls

fusion fried rice bowl

w/veggies 9

w/filet of beef 19

w/chicken 13

w/shrimp 20

teriyaki rice bowl

w/veggies 9

w/shrimp 20

w/chicken 13

sub w/noodles +2

w/filet of beef 19

spicy noodle bowl

flat noodles, spicy garlic chili soy sauce and finished with scallions and cashews

w/veggies 11

w/filet of beef 21

w/chicken 15

w/shrimp 22

tempura

veggies tempura 6

assortment of fresh crispy veggies

w/3 tempura shrimp 14

shrimp tempura 18

6 tempura shrimp

tacos

cabo tacos 15

2 flour tortillas filled with blackened chicken, cheddar-jack cheese, fresh guacamole, lettuce, and serrano aioli. served with tortilla chips and your choice of pico de gallo or chipotle salsa

w/diablo shrimp 14

w/tempura shrimp 15

w/cho cho beef 17

w/blackened halibut 18

w/cornmeal encrusted halibut 18

wraps

itr wrap 12

roasted chicken, shredded lettuce, crispy noodles and wontons, toasted almonds and scallions, tossed with our signature ginger vinaigrette. served with tortilla chips and salsa

chicken club wrap 12

roasted chicken, blue cheese, lettuce, tomato, onion, fresh guacamole, pepper-bacon and basil aioli. served with tortilla chips and salsa

philly wrap 19

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

## entrées

### blackened salmon 30 <sup>gf</sup>

seasonal starch and sautéed vegetables with lemon feta beurre blanc

### macadamia halibut 34

seasonal starch and sautéed vegetables with lemon feta beurre blanc

### gene's pepper filet market

8oz filet served with wasabi mashed potatoes and asparagus with portabella demi glaze  
w/3 tempura shrimp market  
w/6151 style market

## rolled sushi

sub white rice with brown rice +1

### dunwell roll 9

tempura shrimp, jalapeño, cream cheese and spicy sauce

### tempura shrimp roll 8

tempura shrimp, avocado and cucumber

### cody roll 7

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

### candy roll 11

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

### keaton roll 9.5

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

### california roll 7

imitation crab, avocado, cucumber and rolled in sesame seeds or masago\*

### new york roll 7.5

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

### oh my goodness 14

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

### rock n roll 9

cucumber and avocado topped with eel

### restless ribbon roll 9

shrimp, salmon, crab, avocado, rolled in sesame seeds\*

### some like it hot roll 9

tuna, avocado, extra wasabi and habañoero sauce and rolled in seven spices\*

### sc slug roll 13

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

### brookside roll 14

tuna, crab and asparagus topped with eel\*

### id roll 18

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

### jake roll 23

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

rainbow roll 23 chef's choice  
california roll topped with five kinds of fish\*

### cody 2 roll 19

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

### volcano roll 19

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, jalapeño, topped with avocado, crunchies, habañoero sauce and eel sauce\*

### nirvana roll 18

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

### 6151 roll market

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\*

## sushi combos

### in the raw combo 17

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

### not raw combo 17

california roll, shrimp sushi and crab sushi

### chef's choice nigiri combo\* 18

### spicy roll combo 21

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

### high roller combo 52

id roll, nirvana roll and volcano roll\*

## special sashimi



margie's salmon sashimi with garlic vinaigrette\* 16

ahi tuna sashimi with honey soy sauce\* 19

### yellowtail carpaccio\* 20

dressed with ponzu sauce, garlic oil, jalapeño and cilantro\*



for a complete list of our rolls, sushi and sashimi, please see our a la carte order form

intheraw **sushi**

\*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

intherawsushi.com