



SUSHI ROLLS



SALMON HOSOMAKI **\$12**

Nori, rice and fresh salmon



AVOCADO PHIALDEPHIA **\$15**

Uramaki with fresh salmon, avocado and cream cheese inside.



PHILADELPHIA ROLL **\$14**

Uramaki with fresh salmon and cream inside.



DRAGON ROLL **\$18**

In: shrimp tempura, cream cheese and kani.
Out: Avocado, spicy mayo and sriracha.



SPECIAL PHILADELPHIA **\$17**

Uramaki with raw salmon cream cheese inside
& raw salmon red fruit jam sesame seed on
topping

Rolls with 8 pieces



SUSHI ROLLS



KAPPA MAKI

\$6

Nori, rice and cucumber inside.



SPICY CALIFORNIA

\$12

Spicy Kani, avocado and cucumber inside. Spicy mayo and sriracha on topping.



SHRIMP TEMPURA ROLL

\$14

Uramaki with avocado and shrimp tempura inside. Tempura crunchy on topping.



SPICY TUNA ROLL

\$9,50

Uramaki with spicy tuna inside and homemade spicy mayo on topping.



SHRIMP HARUMAKI

\$17

Spring roll wraps, rice, salmon, cream cheese inside. Shrimp on topping with eel sauce and sesame seed,

Rolls with 8 pieces



SUSHI ROLLS



SALMON GRILL ROLL **\$22**

Grilled Salmon wrapped in rice with shrimp tempura, cream cheese inside and spicy mayo, eel sauce on topping.



FUTOMAKI **\$14**

Kani, avocado and cream cheese inside.
Shredded kani on topping.



RAINBOW **\$23**

In: kani, shrimp tempura and cream cheese.
Out: salmon, tuna, avocado and bbq sauce.



AVOCADO CUCUMBER **\$8**

Nori, rice, avocado, cucumber.

Rolls with 8 pieces



SUSHI ROLLS



SALMON COOKED

\$12

Uramaki with cooked salmon inside



MANGO CALIFORNIA ROLL. \$12

Uramaki with mango, kani and cream cheese inside.



AVOCADO CALIFORNIA ROLL \$12

Uramaki com avocado, kani and cream cheese inside.



HOT PHILADELPHIA

\$16

Fried roll with nori, rice, salmon, cream cheese, eel sauce.



TROPICAL ROLL.

\$22

In: kani, spicy mayo, tempura flakes

Out: tuna, salmon, lemon slice, avocado, mango and cooked shrimp on topping.

Rolls with 8 pieces



SUSHI ROLLS

(Fried roll with salmon inside)



HOT ROLL RAW SALMON

\$15

fried salmon roll with fresh salmon and sweet chili sauce on topping



HOT ROLL

\$14

Tradicional hot roll / Fried salmon roll



HOT ROLL CREAM CHEESE

\$15

Fried salmon roll with cream cheese, eel sauce and green onion on topping

SMOKE SALMON HOT ROLL

\$16

Fried salmon roll with smoke salmon & bbq sauce on topping

EBI HOT ROLL

\$16

Fried salmon roll with cooked shrimp & tare

Rolls with 8 pieces



SASHIMIS



SALMON SASHIMI

\$15

5 slices of fresh salmon



TUNA SASHIMI

\$20

5 slices of fresh tuna



WHITE FISH SASHIMI

\$20

5 fatias of white fish (consult available white fish of the day)



DELUXE

\$75

18 pieces of sashimi with 6 varieties including fish, octopus and shrimp.

35%



OCTOPUS

\$12

5 slices of octopus



NIGIRI



RAW SALMON NIGIRI

\$7

(2 pcs) Slices of raw salmon over pressed rice



TORCHED SALMON NIGIRI

\$7

(2 pcs) Slices of torched salmon over pressed rice



OCTOPUS NIGIRI

\$8

(2 pcs) Slices of cooked octopus over pressed rice



TUNA NIGIRI

\$8

(2 pcs) Slice of fresh tuna over pressed rice



EBI NIGIRI

\$6

(2 pcs) Cooked shrimp over pressed rice



TEMAKI



TRADICIONAL

\$15

Hand Roll with nori, rice and fresh salmon.



PHILADELPHIA

\$17

Hand Roll with nori, rice, raw salmon, cream cheese, green onion, eel sauce.



MAYO

\$15

Hand Roll with nori, rice, raw salmon, mayo, green onion.



FRIED SALMON

\$17

Fried hand roll with seaweed, rice, salmon, chives, cream cheese inside and eel sauce on topping.



FRESH DJO

\$15

(4pcs) Salmon wrapped in rice and salmon mix with mayo and green onion on topping.



TORCHED DJO

\$16

(4 pcs) Torched salmon wrapped in rice and cream cheese on topping.



DJO CATUPIRY

\$18

(4 pcs) Fresh or torched djo with cooked shrimp tare and catupiry on topping (brazilian cream cheese) .



DJO 4 SEASONS

\$22

Spring: fresh djo / octopus and red fruit jam on topping.
Summer: torched djo / salmon, apricot jam and sriracha on topping
Fall : fresh djo / spicy tuna and sweet chili sauce on topping
Winter: Torched djo / smoke salmon , tare on topping.



DJO MARACUJA

\$18

(4pcs) Raw djo with cream cheese, cooked shrimp, passion fruit jam & beet crispy on topping

djo



ZUKI



ZUKI CHILI

\$18

(4 pcs) Torched or raw Salmon wrapped in cream cheese with chef's sweet chili sauce



ZUKI LEMON

\$18

(4 pcs) Torched or fresh salmon wrapped in cream cheese with chef's lemon sauce



ZUKI EBI

\$20

(4pcs) Raw salmon wrapped in shrimp tempura and cream cheese with eel sauce, sweet chilli sauce and crisp cabbage on topping



ZUKI KANI

\$19

(4pcs) Torched salmon wrapped tempura kani, shrimp tempura, cream cheese, tare , sweet chili sauce, pesto.



ZUKI MARACUJA

\$20

(4 pcs) Torched wrapped in cream cheese and shrimp tempura with passion fruit sauce homemade, sweet chili sauce and almonds.



SALMON CARPACCIO

\$18

Slice salmon with ginger soy sauce and chef's special sauce.



TUNA CARPACCIO

\$20

Slice tuna with ginger soy sauce , parmesan , olive oil and fresh green salad of the day.



SMOKE SALMON CARPACCIO

\$22

Smoke salmon with with avocado and Chef's Special pesto sauce.



OCTOPUS CARPACCIO

\$19

Slice octopus with saiori sauce , pesto and ponzu sauce.

CARPACCIO



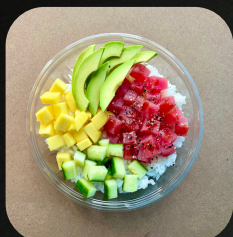
POKE BOWL



SALMON POKE

\$15

Fresh salmon with of sushi rice topped with avocado, cucumber, mango, sesame seed and japanese dressing.



TUNA POKE

\$15

Fresh tuna with of sushi rice topped with avocado, cucumber, mango, sesame seed and Japanese dressing



SPICY TUNA POKE

\$18

Fresh spicy tuna with of sushi rice topped with avocado, cucumber, mango, sesame seed and green onion.



RAINBOW POKE

\$20

Fresh salmon and fresh tuna with of sushi rice topped with avocado, crab stick, mango, sesame seed and japanese dressing.



SHRIMP POKE POKE

\$20

Cooked shrimp with of sushi rice topped with avocado, cucumber, mango and fresh salad of the day.



SALMON CROQUETTE

\$13

Salmon, cream cheese and chives breaded and fried (4pcs)



SUNOMONO

\$5

Sweet and sour cucumber salad.



SHRIMP TEMPURA

\$10

5 pieces of shrimp tempura served with spicy mayo



TILAPIA BITES

\$24

Glazed fried tilapia with Chef's Special sauce



SEAFOOD CEVICHE

\$18

Salmon, tuna, octopus, kani, cooked shrimp and avocado. Marined in citrus sauce, olive oil, cilantro and onion

APPETIZER



COMBOS



(43pcs)

COMBO MIX FOR 2 \$76

Salmon Hosomaki - 8 pcs / Mango California roll 8 pcs / Torched Djo - 4 pcs / Torched Salmon Nigiri - 2 pcs / Hot Roll - 8 pcs / Salmon Croquettes - 2 pcs / Shrimp Tempura - 6 pcs.



(38pcs)

COMBO COOKED FOR 2 \$82

Hosomaki - 8 pcs / Raw Djo - 2 pcs / Torched Djo - 2 pcs / Salmon Nigiri - 2 pcs / Torched Salmon nigiri - 2 pcs / Uramaki California - 8 pcs / Hot Roll - 8 pcs / Salmon Croquettes - 2 pcs / Shrimp Tempura - 4 pcs / Sashimi - 5 pcs.



(45pcs)

HOT ROLL PARTY \$76

21 pieces with cream cheese on topping, 14 pieces with shrimp on topping and 10 pieces with fresh salmon on topping.



(18pcs)

MINI COMBO FRESH \$39

Sashimi (4 pcs), Classic Djo (2 pcs), Special Djo ((2 pcs) with chef sauce, nigiri (2 pieces), special Philadelphia Roll (8pcs)



(29pcs)

COMBO FRIED \$74

1 Fried salmon temaki / Hot roll (8 pieces) / Hot Philadelphia (8 pieces) / Salmon croquettes (6 pieces) / Shrimp tempura (6 pieces)



DESSERT



CHICABON

\$ 8

Homemade special Brazilian brigadeiro



RED FRUIT SOUP & ICE CREAM

\$12

Red fruit soup with vanilla ice cream



LIME MOUSSE

\$ 8

Handmade lime mousse

Food Allergy Warning

Our food may contain or have come in contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or dairy products. Please speak to your server if you have any concerns.



SUSHI MENU

OPENING HOURS

Monday - Tuesday | closed

Wednesday - Thursday | 5pm -10pm

Friday - Saturday - Sunday | 5pm - 11pm



85 Hollis st, Framingham