

## Appetizers

### Sashimi Appetizer 23 ★

3 Pieces of each Fish: Tuna, Salmon & Yellowtail

### Lobster Tempura 20

1/2 Tail, Thai Curry Orange Marmalade

### Shrimp Tempura 13

Thai Curry Orange Marmalade

### Salmon Stuffed Shiitakes 15 ★

Tempura Fried w/ Spicy Mayo & Sweet Soy

### Fireworks Wings 15 ★

2019 Locally & Internationally Awarded King of The Wing Recipe by Chef Taj

### Baked Green Shell Mussels 14 ★★

Garlic Aioli, Panko, Sesame Seeds, Scallions & Sweet Soy

### Spicy Fried Calamari 14 ★

Togarashi Spiced w/ Sweet Chili Sauce

### Vegetable Tempura 15 (V)

Zucchini, Squash, Yams & Onions

### Japanese Dumplings 12

Choice of Fried Shrimp Shumai w/ Sweet Chili or Pork Gyoza w/ Sweet Soy Glaze

### Togarashi Tofu 12(V)

Japanese Chili Spice w/ Sweet Soy Glaze

### Spicy Edamame 9(V) 🔥

Steamed Soy Beans w/ Spicy Sweet Chili Sauce

### Edamame 8 (V)(GF)

Steamed Soybeans in Sea Salt

## Salads

### Poke Bowl 25 ★

Hawaiian Style Ceviche w/ Assorted Seafood & Avocado

### Buddha House Salad 15 (V)

Romaine, Carrots, Wakame, Sunomono, Shiitakes, Red & Green Onions.

Add: Tofu 6 / Spicy Crab 9 🔥

Chicken 7 / Shrimp 12

### Seaweed Salad 8(V/GF)

Sesame Marinated Green Wakame Salad

### Cucumber Salad 6(V/GF)

Sweet Rice Wine Pickled Sunomono

## Soups

### Spicy Seafood Miso Soup 13 ★ 🔥

Tuna, Salmon, Snapper & Crab

### Veggie Miso Soup 8(GF)

Shiitakes, Carrots & Peas

### Miso Soup 6(GF)

Tofu & Scallions

### Spicy Edamame



### Miso Soup



### Spicy Fried Calamari



### Baked Green Shell Mussels

15% Service Fee on All checks / 20% Service Fee on Parties of 4 or More

FAVORITE ★ SPICY 🔥 RAW | COOKED | VEGGIE GF (GLUTEN FREE) V (VEGAN)



## Entrées

### Grilled Caribbean Lobster Tail 43 ★

Grilled 6 oz Tail, Steamed Rice, Vegetables, Teriyaki Sweet Potatoes w/ a Garlic Butter Sauce

### NY Strip 38 ★

Grilled 12 oz. Steak, Steamed Rice, Sautéed Vegetables & Chipotle Sesame Glaze

### Grilled Atlantic Salmon 32 ★

Fried Rice, Sautéed Vegetables and a Miso Teriyaki Glaze

### Sushi Grade Ahi Tuna Tempura 36

Served Rare with Rice Sautéed Vegetables and Coconut Curry Sauce

### Chicken Katsu 26

Crunchy Japanese Style Fried Cutlet, Steamed Rice, Sautéed Vegetables and Sweet Soy Glaze

### Japanese Teriyaki

Savory Teriyaki Sauce, Steamed Rice, Sautéed Vegetables, with your choice of: **Tofu 24** **Chicken 27**

**Shrimp 30**

### Pad Thai Noodles

Savory Thai Sauce w/ Rice Noodles, Snow Peas, Cilantro, Carrots, Scallions & Peanuts:

**Tofu 24** / **Veggies 25** / **Chicken 27** / **Shrimp 30**

### Rock City Tofu 24

Spicy Fried Tofu, Fried Rice and Sautéed Vegetables with **Chef Taj's** "Rock City Sauce"

Buddha  Sushi



Grilled Caribbean Lobster



NY Strip



Sushi Grade Ahi Tuna



Rock City Tofu

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## Cooked Sushi Rolls

### Big Buddha 30 ★★

Caribbean Lobster Tail, Eel (Unagi), Asparagus, Scallions & Cream Cheese, Tempura Fried topped w/ the Buddha Sauce & Flying Fish Roe (10pcs.)

### Volcano 25 ★

California Roll Topped with Baked Salmon, Spicy Scallops & Crab with Sriracha & Sweet Soy

### Smooth Kriminal 23 ★★

Shrimp Tempura, Cream Cheese, Avocado topped with Smoked Salmon, Spicy Scallops & Crab Baked & finished w/ Spicy Mayo Tare & Crunchies

### Taj Mahal 22 ★★

Shrimp Tempura, Cream Cheese, topped w/ Avocado, Smoked Salmon & Eel (Unagi) Baked & Finished w/ Spicy Mayo, "Rock City Sauce" Sesame, Scallions & Crunchies

### Sugar Stick 23 ★★

Eel (Unagi) Avocado, Cucumbers & Cream Cheese Roll Topped w/ Caramelized Candy White Tuna & Sweet Soy (**Torched Tableside**)

### Black Dragon 20

Shrimp Tempura, Cucumber topped with Eel (Unagi), Avocado, Sesame Seeds & Sweet Soy

### Super Crunchy 20

Shrimp Tempura, Cucumber & Avocado Coated w/ Crunchies, Sweet Soy & Sriracha (10pcs)

### Rock City 19 ★

Smoked Eel (Unagi) Asparagus, Cream Cheese, Shrimp & Scallions Tempura fried with **Chef Taj's "Rock City" Sauce** (6pcs)

### Hawaiian 18

Tempura Shrimp, Spicy Crab, Cucumber, Avocado, Lettuce, Garlic Aioli Rolled w/ Flying Fish Roe, Spicy Mayo, Wasabi Mayo & Sweet Soy Glaze (6pcs)

### Fire Works 22

Spicy Fried Yellowtail & White Tuna, Carrots, Avocado, Romaine & Scallions w/ a Sweet Soy & "Fireworks Sauce" (10 pcs)

### Caterpillar 17

Eel (Unagi), Cucumber Topped with Avocado, Sweet Soy & Toasted Sesame Seeds

### Cricket 16 ★

Shrimp Tempura, Cucumber, Avocado topped with Spicy Crab & Sweet Soy

### Samurai 16

Spicy Crab, Smoked Salmon, Salmon Skin, Avocado, Romaine w/ Spicy Mayo & Tare (6pcs)

### Fire Snapper 15 ★

Spicy Fried Red Snapper, Avocado, Scallions, Garlic Aioli, Spicy Mayo, Sriracha & Tare

### Salmon Skin 15

Crispy Broiled Salmon Skin, Cucumber, Avocado, Scallions & Sweet Soy (6pcs)

### Shogun 16

Tempura Shrimp, Avocado, Cucumber, Spicy Mayo, Tobiko on the outside

### Sapporo 15

Spicy Octopus, Cucumber, Avocado & Scallions Romaine Topped w/ Flying Fish Roe & Spicy Mayo (6pcs)

### Crunchy 14 ★

Shrimp Tempura, Avocado, Cucumber, Crunchies, Sweet Soy & Sriracha

### American Roll 16

Crab, Cucumber & Avocado (Large California Roll) (10 pcs)

### Saltfish Pate Roll 13 ★★

Tempura Fried Virgin Islands Spiced White Fish w/ Spicy Mayo, "Taj Sauce" Sesame & Scallions ( A Local Favorite)

### Unagi 13

Smoked Eel, Scallions & Sweet Soy

### Philly 13 (GF)

Smoked Salmon, Cucumber, Cream Cheese & Scallions

### Spicy Crab 12

Crab, Cucumber, Scallions & Spicy mayo

### Baby Octopus 12

Smoked Baby Tako, Scallions

### California 9

Crab, Cucumber & Avocado



Sugar Stick Roll



## Veggie Sushi Rolls

### Crunchy Veggie



Veggie Volcano

### Veggie Volcano 23 🔥★

Cucumber Avocado Roll Topped with Baked Spicy Tofu, Sweet Soy, Sesame, Scallions & Sriracha

### Crunchy Veggie 16 (V) ★

Veggie Roll with Panko Crunchies, topped with "Rock City" Tofu, Sesame Seeds & Scallions

### Sweet Potato Crunch 14 (V)

Tempura Sweet Potatoes, Avocado & Cucumbers Coated with Crunchy Japanese Breadcrumbs & Sweet Soy

### Veggie 13 (V)

Asparagus, Zucchini, Squash, Cucumber, Avocado, Shiitakes, Carrot, Romaine

### Shiitake Mushroom 9 (V)

Marinated Shiitakes Mushrooms

### Virgin 8 (V) (GF)

Avocado & Cucumber

### Aspara-Maki 8 (V)

Traditional Asparagus, Scallions, Sesame & Sweet Soy (6pcs)

### Kappa Maki 8 (V) (GF)

Traditional Cucumber & Sesame seeds (6pcs)

## Raw & Traditional Sushi Rolls

### Buddha's Delight 23 ★★

Tuna, Salmon, Red Snapper, Avocado, Scallions, Tobiko & Garlic Ponzu

### Rainbow 21 ★

California Roll Wrapped with Avocado Tuna, Salmon & Yellowtail Sashimi

### Ahi Majik 20 ★

Shrimp Tempura, Cucumber Wrapped with Avocado, Seared Tuna, Tataki, Sriracha, Sweet Soy & Crunchies

### Pimp-My-Roll 22 ★★

Spicy Crab & Cucumber Topped with Seared Tuna, Avocado, Pepper Seared Wahoo, Tobiko Scallions w/ an Asian Vinaigrette

### Red Dragon 18 🔥

Spicy California Roll Topped with Spicy Tuna

### Parrot Fish 18 🔥

Spicy Crab, Cucumber Topped with Tuna Tataki, Avocado, Spicy Mayo & Scallions

### Arizona 15 (GF)

Yellowtail, Tobiko, Cucumber, Scallions & Romaine (6 pieces)

### Higashiyama 15

Tuna, Yellowtail, Cucumber, Scallions & Garlic Ponzu



### Kaibashira Hand Roll 12 🔥

Spicy Scallops & Crab Avocado, Cucumber & Romaine

### Spicy Tuna 13 (GF) 🔥

Tuna, Sriracha, Scallions, Cucumber, Togarashi & Sesame

### Sierra 12

Ahi Tuna, Avocado & Scallions

### Negi-Hama 9 (GF)

Traditional Yellowtail & Scallions

### Tekka- Maki 8 (GF)

Traditional Ahi Tuna & Sesame seeds

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**Freshwater Eel**



**Fresh Salmon**

## Nigiri & Sashimi

(2 Pieces per Order)

- Japanese Yellowtail** (Hamachi) 9
- Freshwater Eel** (Unagi) 9
- White Tuna** (Escolar) 9
- Seared Tuna** (Tataki) 9
- Fresh Salmon** (Sake) 9
- Fresh Tuna** (Maguro) 9
- Smoked Salmon** 8
- Smoked Baby Octopus** 8
- Pepper Seared White Tuna** 9
- Flying Fish Roe** (Tobiko) 9
- Red Snapper** (Tai) 7
- Shrimp** (Ebi) 7
- Crab Stick** (Kani) 7

## Seared Tuna



**Shrimp**

## Sushi & Sashimi Dinners

### Buddha's Feast 225 ★★

(For 4 to 6 Persons)

Appetizers: (4) Miso soup, (2) Seaweed Salads, (2) Edamame, (2) Bowls of Steamed Rice (1) Shrimp Shumai (1) Pork Gyoza

Rolls: (1) California (1) Philly, (1) Sierra, (1) Tekka-maki, (1) Negihama, (1) Rainbow

Sashimi: (4) Tuna, (4) Yellowtail, (4) Salmon, (4) Wahoo, (4) Seared Tuna, (4) Shrimp

### Eel Lovers 68

(1) Unagi Roll, (1) Caterpillar Roll, (1) Black Dragon Roll (2) pieces Eel Nigiri & (2) pieces Eel Sashimi

### Tuna Lovers 57

(1) Spicy Tuna Roll, (1) Sierra Roll, (1) Red Dragon Roll, (2) pieces Tuna Nigiri & (2) pieces Tuna Tataki Sashimi

### Maki Roll Combo 50 ★

(1) California, (1) Philly, (1) Crunchy, (1) Caterpillar Roll (All Cooked Rolls)

### Sashimi Dinner 46

(3) Tuna, (3) Salmon, (3) Yellowtail, (3) Baby Octopus, (3) Red Snapper w/ Steamed Rice & Miso Soup

### Sushi Dinner A 36

(1) Miso Soup, (1) Kappa- Maki Roll & Nigiri: (1) Tuna, (1) Yellowtail (1) Salmon, (1) Baby Octopus, (1) Red Snapper & (1) Shrimp

### Sushi Dinner B 45 ★

(1) Miso Soup, (1) California Roll & Nigiri: (1) Tuna, (1) Yellowtail, (1) Salmon, (1) Baby Octopus, (1) Red Snapper, (1) Shrimp, (1) Wahoo & (1) Seared Tuna

### Veggie Roll Combo 35

Rolls: (1) Veggie, (1) Virgin, (1) Aspara-Maki, (1) Shiitake

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## *Homemade Desserts*

- Tempura Cheesecake Alamode 15
- Tempura Caramel Apples Alamode 13
- Kahlua Chocolate Cake Alamode 12
- Sorbet Trio 12
- Home Made Sorbet 10
- Vanilla Ice Cream 8



## *Extra Sauces & Condiments* (Each \$1.00)

- |                   |                  |
|-------------------|------------------|
| Taj Sauce         | 🔥 Wasabi         |
| Rock City         | Spicy Ninja Kick |
| Ponzu             | Sriracha         |
| Garlic Ponzu      | Honey Chipotle   |
| Sweet Chili Sauce | Spicy Mayo       |
| Teriyaki Sauce    | Wasabi Mayo      |
| Tare (Sweet Soy)  | Chipotle Mayo    |
| Pickled Ginger    | Spicy Atomic     |
| Sesame Seeds      | Fireworks Sauce  |
| Scallions         | Buddha Sauce     |
|                   | Thai Marmalade   |

## *Side Orders*

- Fried Rice 6
- White Rice 5
- Veggies 7

## *Catering Services*

Sushi \* Breakfast \* Lunch \* Weddings \* Birthday's \* Renting/Catering \* Private Chef

(340) 714-3474 /[www.buddhasushivi.com](http://www.buddhasushivi.com)

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## *Dessert Menu*

Tempura Cheesecake a la Mode 15

Tempura Caramel Apples a la Mode  
13



Kahlua Chocolate Cake a la Mode 12

Sorbet Trio 12

Home Made Sorbet 10

Vanilla Ice Cream 8

Be sure to ask for the "Flavors" of the Week!

Thank You....

See you soon!

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