

# BRAHMA

## SUSHI LOUNGE



### SOUPS & SALADS

- MISO SOUP - \$3.25  
Soybean based soup with seaweed & premium diced tofu.
- KING MISO - \$10.95  
King crab meat & scallions are added to our soybean based soup with seaweed & premium diced tofu.
- HOUSE SALAD - \$3.50  
Mixed greens & carrots topped with our home-made ginger & sesame seeds dressing.
- SEAWEED SALAD - \$4.95
- KANISU - \$7.95 🔥  
Krab wrapped in peeled cucumber drizzled with rice vinegar and sesame seeds.
- SEAFOOD SALAD - \$9.95  
Cucumber, seaweed salad, tuna, salmon, wahoo, smelt roe served with our homemade poki sauce.



### HAND ROLLS & CUT ROLLS

- CALIFORNIA - \$5.95 🔥
- VEGGIE - \$5.95
- TUNA - \$5.95
- EEL & CUCUMBER - \$6.95 🔥
- SHRIMP TEMPURA - \$6.95 🔥
- SALMON & AVOCADO - \$7.95
- SPICY TUNA - \$7.95
- YELLOWTAIL & SCALLIONS - \$7.95
- SPIDER - \$9.95 🔥



### SUSHI & SASHIMI PLATTERS

Served with your choice of miso soup or house salad.

- SUSHI SPECIAL  
10 PIECES OF SUSHI & 1 TUNA ROLL  
\$29.95
- SASHIMI SPECIAL  
6 DIFFERENT TYPES OF FISH  
\$31.95
- SUSHI & SASHIMI COMBO  
4 TYPES OF SASHIMI, 7 PIECES OF SUSHI & 1 TUNA ROLL  
\$34.95



### APPETIZERS & STARTERS

- EDAMAME - \$4.95 🔥  
Steamed soybeans sprinkled with sea salt.
- SPECIAL EDAMAME - \$6.95 🔥  
Soy bean sauteed with garlic, jalapeño, cilantro, lime & house seasoning.
- CHICKEN SATAY - \$7.95 🔥  
Chicken tender skewer marinated with curry peanut satay sauce.
- GYOZA - \$8.95 🔥  
Five japanese dumplings filled with shrimp & cabbage served with a side of our home-made dumpling sauce. Choice of steamed or pan-fried.
- JALAPEÑO POPPERS - \$9.95 🔥  
Tempura fried jalapeños filled with krab mix served with home-made popper sauce.
- ZULU SHRIMP - \$13.95 🔥  
Tempura fried shrimp in a spicy miso-mayo sauce and sprinkled with sesame seeds & scallions.
- TUNA TATAKI - \$14.95  
Seared, thinly sliced tuna served in ponzu, topped with daikon & scallions.
- TUNA TOWER - \$9.95  
Crispy wontons topped with chopped tuna, tamago, avocado & smelt roe, all tossed with home-made spicy kimchee mayo sauce.
- TRIPLE SALSA - \$15.95  
Thinly sliced of tuna, yellowtail & salmon served in jalapeño salsa sauce.

### SUSHI 2 PIECE

#### SASHIMI 3 PIECE (\*2 piece)

- ALBACORE \$5.95
- CONCH \$5.75
- COBIA \$5.75
- EEL \$5.75 🔥
- EGG \$4.50 🔥
- FRESH SALMON \$5.75
- KRAB \$4.95 🔥
- INARI \$4.50 🔥
- MACKEREL (PICKLED) \$4.95
- OCTOPUS \$5.50 🔥
- STEAMED SHRIMP \$4.95 🔥
- SMOKED SALMON \$5.95 🔥
- SQUID \$5.50
- STRIPED BASS \$5.75
- TUNA \$6.25
- WAHOO \$5.95
- YELLOWTAIL \$6.25
- \* FLYING FISH ROE \$5.75
- \* QUAIL EGG \$2.00
- \* SALMON ROE \$6.50
- \* SCALLOPS \$6.50
- \* SEA URCHIN \$7.25
- \* SMELT ROE \$4.95
- \* SWEET SHRIMP (RAW) \$6.25



🔥: MADE WITH COOKED INGREDIENTS

EATING RAW OR UNDERCOOKED INGREDIENTS INCREASES YOUR CHANCE OF FOODBORNE ILLNESS

## SIGNATURE ROLLS

🔥 ● **ADDIE'S SPECIAL** - \$13.95  
Fresh salmon, cream cheese, scallions & avocado on the inside coated with panko crumbs and fried topped with eel sauce and spicy crab salad sprinkled with sesame seeds.

🔥 ● **MANGO TANGO** - \$12.95  
Spicy krab mix, tempura flakes rolled inside out with mango & cilantro on top drizzled with ponzu sauce.

🔥 ● **STEAK LOVER** - \$13.95  
Carrots, asparagus and avocado on the inside topped with seared filet of beef, drizzled with sweet soy glaze, spicy mayo & sriracha with scallions & sesame seeds.

● **PB & J** - \$14.95  
Spicy tuna & cream cheese wrapped in tempura fried tilapia & avocado, topped with spicy mayo and a touch of smelt roe, scallions, sesame seeds & eel sauce.

🔥 ● **SUGAR DADDY** - \$15.95  
Tempura fried krab stick, cream cheese & avocado dusted with smelt roe and topped with eight pieces of spicy krab mix.

🔥 ● **LEGGO MY LOBSTER** - \$29.95  
Tempura fried lobster rolled with avocado, asparagus, smelt roe, drizzled with spicy mayo, eel sauce plus a lobster tail stuffed with a mixture of krab, lobster & spicy mayo, sprinkled with sesame seeds.

## SWEET ENDINGS

● **MOCHI ICE CREAM** - \$5  
(3 pcs) soft japanese rice cake filled with ice-cream.

● **ROCKY ROAD BROWNIE** - \$7  
homemade brownie served with rocky road ice-cream & whipped cream.

● **TEMPURA CHEESECAKE** - \$8  
tempura cheesecake with fresh berries & caramel drizzle.

● **"BEST EVER" HOMEMADE FRIED ICE-CREAM** - \$10  
(serves two)  
Tempura ice-cream served with whipped cream, fresh berries & cinnamon dust.



## SPECIALTY BRAHMA ROLLS

○ **EVE'S GARDEN** - \$9.95 🔥  
Inari, carrot, asparagus, and cucumber, rolled inside out with brown rice topped with avocado.

○ **SUGAR MAMA** - \$9.95 🔥  
Tempura fried krab stick, cream cheese & avocado topped with a touch of smelt roe.

○ **VOLCANO** - \$9.95 🔥  
Krab chopped and mixed with spicy mayo baked and served hot.

○ **BAHAMA** - \$9.95  
Conch finely chopped with spicy mayo, cucumber topped with a touch of smelt roe & lemon juice.

○ **SPICY SAMURAI** - \$10.95  
Spicy mixture of chopped yellowtail, tuna & wahoo mixed with miso mayo, sesame oil, scallions, cucumber & jalapeño, rolled inside out with smelt roe.

○ **SPICY SALMON OSCAR** - \$13.95  
Spicy salmon & cucumber topped with krab and avocado then sprinkled with tempura flakes & drizzled with spicy mayo.

○ **BRAHMA SPECIAL** - \$14.95 🔥  
Krab and cucumber wrapped in avocado and topped with baked scallops, shrimp, salmon, smelt roe in a cream sauce served hot & sprinkled with sesame seeds.

○ **DRAGON** - \$13.95 🔥  
Spicy krab mix, tempura flakes rolled inside out with eel & avocado on top then drizzled with eel sauce and sprinkled with sesame seeds.

○ **CHRISTIE** - \$14.95  
Tuna chopped in hot sriracha sauce with flying fish roe, cucumber, avocado & tamago wrapped in soy paper, served with a side of our home-made spicy ponzu sauce.

○ **LAVA DROP** - \$11.95 🔥  
Krab chopped and mixed with spicy mayo, a hint of cream cheese, cut and individually tempura dipped and deep fried each drizzled with eel sauce & sprinkled with sesame seeds.

○ **CALIFORNIA DREAM** - \$12.95  
Krab, avocado, cucumber & cilantro wrapped with salmon, sliced red onion and finished with a touch of lime juice.

○ **RAINBOW** - \$12.95  
Krab stick & cucumber, dusted with smelt roe, wrapped in tuna, striped bass, salmon & avocado.

○ **SKINNY LOVE** - \$13.95  
Tuna, salmon, japanese tilapia, smelt roe, asparagus, scallions wrapped in seaweed. No rice.

○ **SPICY BUTTERFLY** - \$13.95  
Tempura fried shrimp & avocado covered in spicy tuna, topped with scallions and drizzled with eel sauce.



## FROM THE GRILL

○ **FRESH GRILLED CHICKEN BREAST TERIYAKI STYLE** - \$16 🔥  
Served on steamed rice, vegetables and scallions.

○ **PAN SEARED SALMON FILET** - \$18 🔥  
With yuzu dipping sauce, rice and vegetables.

○ **GRILLED SHRIMP SKEWER** - \$18 🔥  
Sweet and spicy chili sauce, vegetables and rice.