

# STEEL

RESTAURANT & SUSHI LOUNGE

## NIGIRI & SASHIMI (A LA CARTE)

	<u>Nigiri (2)</u>	<u>Sashimi (3)</u>		<u>Nigiri (2)</u>	<u>Sashimi (3)</u>
Tamago - sweet egg omelet	4	6	Hamachi - yellowtail	6	10
Masago - smelt fish roe	5	7	Maguro - tuna	6	10
Tobiko - flying fish roe	5	7	Sake -fresh salmon	6	10
Hoki Gai - surf clam	5	7	Hotate Gai - Japanese scallop	6	10
Unagi - freshwater eel	5	7	Ama Ebi - sweet prawn w/fried head	7	12
Saba - house marinate mackerel	5	8	* Hirame - flounder	6	10
Tako - steamed octopus	5	8	* Suzuki - striped bass	6	10
Ika - squid	5	8	* Ankimo - steamed monkfish liver	7	12
Ebi - steamed shrimp	5	9	* Madai - Japanese snapper	7	12
Sake Kunsei - smoked salmon	5	10	* Uni - sea urchin	7	12
Ikura - salmon roe	6	8	* Toro - fatty tuna belly	12	18

\* limited quantity

## TRADITIONAL MAKI & TEMAKI (HAND ROLL)

	<u>Maki</u>	<u>Temaki</u>		<u>Maki</u>	<u>Temaki</u>
Asparagus Tempura Maki - asparagus tempura roll	6	3	Salmon Maki - fresh salmon rolled inside out	8	4
California Maki - kanikama, avocado and cucumber	6	3	Tuna Maki - fresh tuna rolled inside out	8	4
Unagi Maki - grilled unagi, avocado, cucumber, eel sauce	7	4	Shrimp Tempura - shrimp tempura, avocado, masago and cucumber	9	5
Salmon Skin Maki - grilled smoked salmon skin, masago, kaiware and cucumber	8	4	Bagel Maki - smoked salmon, cream cheese, avocado	9	5
Spicy Tuna Maki - chopped tuna, avocado, spicy sauce	8	4	Bagel Tempura Maki - smoked salmon, cream cheese, avocado rolled then tempura batter fried, aioli sauce	11	n/a
Hamachi Shiso Maki - yellowtail and Japanese mint leaf	8	4			

## DONBURI BOWLS & SASHIMI PLATTERS

Sake Don - salmon sashimi cuts served over sushi rice bowl	16	Chirashi Bowl - assorted sashimi cuts served over sushi rice bowl	18
Tekka Don - tuna sashimi cuts served over sushi rice bowl	16	Salmon and Tuna Sashimi (10 pieces)	28
Unagi Don - unagi sashimi cuts served over sushi rice bowl	16	Salmon, Tuna and Hamachi (15 pieces)	40
Kuroshio Poke Bowl - salmon, tuna or spicy tuna in spicy poki sauce, avocado, organic greens, and seaweed salad	16	Steel Assortment - super white, tuna, salmon, hamachi, ikura, octopus, scallop, and ika sashimi platter (20pcs)	50
Tuna Tower - layered of sushi rice, spicy tuna, avocado and crab mixed, drizzle with creamy wasabi sauce	16	Chef's Choice Assortment - 30 to 35 pieces of assorted sashimi selected by the sushi chef	80

## SPECIALTY ROLLS

<b>Alaskan Roll 14</b> stuffed with snow crab salad mixed and cucumber, topped with fresh salmon and masago	<b>Drunken Tiger Roll 14</b> filled with spicy aioli and kanikama, crunchies and masago, then topped with smoked salmon, avocado, unagi, tiger shrimp and drizzled with unagi sauce	<b>No Name Roll 14</b> crabstick and shrimp tempura roll, topped with unagi, smoked salmon and avocado with eel sauce
<b>B52 Roll 16</b> flash-fired roll w/yellowtail, ahi tuna, salmon, asparagus and cream cheese, w/wasabi mayo, aioli and eel sauce	<b>Ebi Crunch 14</b> crispy tempura shrimp inside topped with steamed ebi, avocado and unagi sauce, great for shrimp lovers!	<b>Rainbow Roll 14</b> kanikama and avocado roll topped with fresh assorted fish, shrimp and masago.
<b>Beauty and the Beast 14</b> spicy mixed crab, avocado roll, topped with tuna on one half, broiled unagi on the other, drizzled w/unagi sauce	<b>Falcon Roll 16</b> crispy fried soft shell crab, cucumber, Japanese mayo roll, topped with avocado, unagi, garnished with black caviar and red tobiko. Go Falcons!	<b>Scorpion Roll 16</b> shrimp tempura, avocado and crispy soft-shell crab inside topped with ebi shrimp w/ unagi sauce 16 pieces
<b>Big Daddy 16</b> shrimp tempura inside with, topped with tuna, salmon, yellowtail and crunchies, aioli, unagi and wasabi sauce	<b>Firecracker Roll 12</b> super white fish and ahi tuna rolled then flash fried crispy, served rare w/our special sauce blend	<b>Special-T Roll 16</b> a carefully sliced cucumber sheet is stuffed with maguro, super white tuna, sake, avocado, and kaiware sprouts, served with a side of garlic ponzu sauce
<b>Blue Moon Roll 12</b> avocado and kanikama crab stick inside topped with fresh salmon and mango, drizzled with unagi sauce	<b>Hip Hop Roll 14</b> yellowtail and scallion, topped w/super white, avocado w/ spicy tuna sauce	<b>Spider Roll 12</b> crispy fried soft shell crab with cucumber and red tobiko, rolled inside out (5 large pieces)
<b>California Sunset 14</b> fresh salmon and tuna rolled on the inside, topped with avocado and tobiko	<b>Jazz Roll 12</b> spicy tuna roll with crunchies topped with super white, fresh ahi tuna and masago, spicy tuna sauce	<b>Summer Roll 12</b> stuffed w/chopped spicy tuna, topped with fresh tuna, mango, avocado, and unagi sauce
<b>Caterpillar Roll 15</b> unagi, cucumber and cream cheese topped with avocado and eel sauce	<b>La Rhumba 14</b> stuffed with spicy tuna and crunchies, topped with super white and avocado, coated with our spicy tuna sauce	<b>Volcano Roll 14</b> kanikama and avocado roll, topped with a mound of baked assorted fish, blended with spicy aioli sauce, then topped with tobiko, masago and unagi sauce
<b>Cha Cha Roll 16</b> crispy avocado roll topped with spicy hot wok shrimps and scallion, aioli and unagi sauce	<b>Mega Crunch 12</b> stuffed with spicy crunchies, topped with avocado, smoked salmon and unagi	<b>Yellow Jacket Roll 16</b> yellow tail, snow crab mixed, avocado, and shrimp tempura rolled in soy nori. Go Georgia Tech!
<b>Double Decker Tuna Roll 12</b> spicy tuna roll topped with tuna and spicy tuna sauce	<b>Mt. Fuji Roll 16</b> shrimp tempura, cream cheese, avocado, topped with shredded kanikama crab stick, sriracha and eel sauce	