

## LUNCH MENU

Served 11:00 am - 3:00 pm

### FROM SUSHI BAR

(Served with miso soup OR salad)

<b>*SUSHI LUNCH A</b>	\$9
California roll with 5 pcs. of assorted sushi	
<b>*SUSHI LUNCH B</b>	\$12
California roll with 9 pcs. of assorted sushi	
<b>*SASHIMI LUNCH</b>	\$9
9 pcs of Chef's selection of fish	
<b>*SUSHI AND SASHIMI LUNCH</b>	\$12
California roll with 3 pcs of sushi and 6 pcs of sashimi	
<b>*MAKI COMBO</b>	\$13
tuna roll, California roll and bagel roll	
<b>VEGGIE COMBO</b>	\$9
veggie roll, veggie hand roll and 3 pcs of vegetable sushi	
\$3.00 upcharge if ordered after 3:00 pm	

### LUNCH BOWLS

(All bowls come with one spring roll and choice of White or Brown Rice)

<b>CHICKEN CURRY BOWL</b>	\$9
Our delicious curry chicken served over a bed of rice and mixed veggies	
<b>TERIYAKI BOWL</b>	\$9
Your choice of beef or chicken breast drizzled with our sweet teriyaki sauce served on top of rice and mixed veggies	
<b>LOW CARB BOWL (Served without rice)</b>	\$8
Your choice of grilled beef or chicken breast served with sautéed veggies	
<b>NOODLE BOWL (Served without rice)</b>	\$8
Yakisoba noodles mixed with veggies in our brown sauce and your choice of beef or chicken.	
<b>SHRIMP BOWL</b>	\$11
Your choice of fried or sautéed shrimp served over rice and mixed veggies.	
<b>*RAW BOWL</b>	\$11
Your choice of tuna or salmon sashimi or both served over a bed of seasoned sushi rice with avocado, cucumber, scallions, sesame seeds and wakami salad	
<b>*CHOPPED SPICY BOWL</b>	\$12
Chopped spicy tuna served over seasoned sushi rice with avocado, cucumber, scallions, sesame seeds and wakami salad	

*\*Consuming raw or undercooked meats, seafood, shelled fish or eggs will increase your risks of food born illnesses. Eat at your own risk\**

## KID'S MENU

Meals include rice, and drink  
For children under 12 years old

<b>CHICKEN TERIYAKI</b>	\$6
<b>STEAK TERIYAKI</b>	\$7
<b>FRIED SHRIMP</b>	\$7
<b>CHICKEN STRIPS</b>	\$6
<b>FISH STRIPS</b>	\$7

### DESSERTS

<b>ICE CREAM TEMPURA</b>	\$6
Vanilla ice cream fried in tempura batter	
<b>THAI DONUTS</b>	\$5
Soft dough fried to a golden brown	
<b>CHEESE CAKE TEMPURA</b>	\$6
Deep fried cheese cake	
<b>VANILLA ICE CREAM</b>	\$4
<b>LAVA CAKE</b>	\$6
Chocolate cake filled with hot chocolate sauce	

### BEVERAGES

<b>JAPANESE GREEN TEA</b>	\$2
<b>ICE TEA</b>	\$2.50
<b>SOFT DRINKS</b>	\$2.50
<b>BOTTLE WATER</b>	\$2
<b>PERRIER</b>	\$3.50
<b>FRESH COCONUT WATER</b>	\$6
<b>JUICES (orange and apple)</b>	\$2

**Beer, Wine and Sake**  
available for Dine In

### **Order online at**

[www.volcanicsushisake.com](http://www.volcanicsushisake.com)  
[orderspoon.com/volcanicsushisake](http://orderspoon.com/volcanicsushisake)  
[Grubhub.com/volcanicsushisake](http://Grubhub.com/volcanicsushisake)

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## Volcanic Sushi + Sake

Haile Village Center  
5141 SW 91st Way  
Suite I-101  
Gainesville, Florida 32608

**352-363-6226**

[www.volcanicsushisake.com](http://www.volcanicsushisake.com)

### HOURS:

**Monday - Thursday**

Lunch: 11:00 am - 3:00 pm

Dinner: 5:00 pm - 9:00 pm

**Friday**

Lunch: 11:00 am - 3:00 pm

Dinner: 5:00 pm - 10:00 pm

**Saturday**

11:00 am - 10:00 pm

**Sunday**

5:00 pm - 9:00 pm

## APPETIZERS

<b>SPRING ROLLS</b>	\$6
crispy wrapper filled with mix vegetables served with plum sauce	
<b>CRAB RANGOON</b>	\$6
deep fried until golden brown served with plum sauce	
<b>GYOZA</b>	\$6
(fried or steamed) served with gyoza sauce	
<b>EDAMAME</b>	\$5
steamed Japanese soy beans with sea salt	
<b>*TUNA TARTARE</b>	\$12
avocado, chop tuna tossed with sesame oil and special spices	
<b>*SASHIMI APPETIZER</b>	\$10
chef's selection of 9 pieces fresh fish	
<b>*SUSHI APPETIZER</b>	\$10
chef's selection of 5 pieces assorted fresh fish	
<b>KANISU</b>	\$7
krab, avocado, masago, rolled in a thin sliced cucumber served with sweet vinegar sauce	
<b>*KANISU DELUXE</b>	\$10
krab, tuna, salmon, avocado, masago, rolled in a thin sliced cucumber served with sweet vinegar sauce	
<b>*TUNA TATAKI</b>	\$9
thinly slice seared tuna in ponzu sauce, s.s. and scallions	
<b>*SHRIMP OR SCALLOPS CEVICHE</b>	\$10
onions, green pepper, tomatoes, cilantro tossed in a ginger lime sauce	
<b>*SON'S SPECIAL</b>	\$12
tuna tartare with cilantro, onions, asparagus, black and red tobiko, crunch, wrap in avocado, served with Kimchee sauce	

## SOUPS

<b>TOM KHA GAI</b>	\$5
chicken, mushrooms, onions and scallions in a coconut broth	
<b>MISO SOUP</b>	\$3
soy bean broth with tofu seaweed and scallions	
<b>WONTON SOUP</b>	\$5
pork stuff wonton with scallion and onions	
<b>UDON NOODLE SOUP</b>	\$10
wheat noodle, shrimp, krab, red clam, and scallops	

## SALADS

<b>SIDE SALAD</b>	\$3
lettuce, tomatoes, cucumber, and carrots with ginger dressing	
<b>HIYASHI WAKAMI</b>	\$5
chilled marinated seaweed salad	
<b>*VOLCANIC SALAD</b>	\$10
salad mix with tuna, avocado with ginger dressing	
<b>*FRESH SALMON SALAD</b>	\$9
salad mix with fresh salmon with cilantro dressing	

## NOODLES

<b>YAKISOBA</b>	\$10
choice of chicken beef, shrimp or tofu stir-fry noodle, with vegetables	
<b>UDON NOODLES</b>	\$10
choice of chicken, shrimp, beef or tofu with wheat noodles	

## RICE

<b>FRIED RICE</b> rice with eggs and mix vegetables	\$5
With your choice of: <b>beef</b> \$8 <b>chicken</b> \$8 <b>shrimp</b> \$10	
<b>pork</b> \$8 <b>tofu</b> \$7	
<b>COMBINATION FRIED RICE</b>	\$10
rice with pork, chicken and shrimp	
<b>STEAMED WHITE OR BROWN RICE</b>	\$3

## ENTREES

(Served with white or brown rice)

<b>VOLCANIC BEEF, CHICKEN, OR SALMON</b>	\$15
Grilled meat with stir fried mixed vegetables	
<b>RED CURRY</b>	
bamboo shoots, bell peppers, onions, basil leaves and coconut milk	
With your choice of: <b>beef</b> \$12 <b>chicken</b> \$12 <b>shrimp</b> \$14	
<b>pork</b> \$12 <b>tofu</b> \$11 <b>Fish</b> \$13	
<b>LOBSTER AND SHRIMP CURRY</b>	\$22
bamboo shoots, bell peppers, onions, basil leaves and coconut milk	
<b>STIR FRY</b> carrots, onions, cabbage, bell peppers in a brown sauce	
With your choice of: <b>beef</b> \$12 <b>chicken</b> \$12 <b>shrimp</b> \$14	
<b>pork</b> \$12 <b>tofu</b> \$11	
<b>SHAKEN BEEF</b>	\$14
beef tenderloin with onions, scallions sautéed in a brown sauce	
<b>DUCK CURRY</b>	\$20
½ boneless crispy roasted duck with pineapple, tomatoes, bell peppers, onions, bamboo shoots in red curry sauce	
<b>BASIL DUCK</b>	\$19
½ boneless crispy duck with bell peppers, onions, scallions and basil	

<b>TERIYAKI</b>	
grilled meat with homemade teriyaki sauce served with broccoli and carrots	
With your choice of: <b>beef</b> \$12 <b>chicken</b> \$12 <b>shrimp</b> \$14	
<b>pork</b> \$12 <b>tofu</b> \$11 <b>fish</b> \$13	
<b>KATSU PORK OR CHICKEN</b>	\$12
Japanese breaded and fried with katsu sauce	
<b>SEAFOOD COMBINATIONS</b>	\$25
lobster tail, shrimp, scallops, and squid	
<b>TEMPURA</b> fried shrimp and vegetables	\$12

## SUSHI BAR SPECIALTY PLATTERS

(served with miso soup or salad)

<b>*MORI A</b>	\$11
chef's selection of 5 pieces nigiri & California roll	
<b>*MORI B</b>	\$16
chef's selection of 9 pieces nigiri & California roll	
<b>*SUSHI FOR TWO</b>	\$24
California roll, tuna roll and 12 pieces of nigiri	
<b>*LADYS FINGER</b>	\$13
Rainbow roll with 5 pieces of nigiri	
<b>*SASHIMI UME</b>	\$16
chef's selection of 20 pieces of assorted fresh fish	
<b>*SUSHI/SASHIMI COMBO</b>	\$26
7 pieces nigiri, 9 pieces sashimi, 1 California roll	

## ROLLS

ALL ROLLS HAVE SESAME SEEDS

<b>VEGETABLE ROLL</b>	\$7
carrot, kampyo, cucumber, asparagus, avocado	
<b>*BAGEL ROLL</b> salmon, cream cheese, scallions	\$6
<b>*HOSOMAKI</b>	\$5
choice of tuna, salmon, white fish, yellow tail or any shell fish or veggie	
<b>*RAINBOW ROLL</b>	\$10
California roll with tuna, salmon, white fish and avocado on top	
<b>*MIAMI ROLL</b>	\$8
salmon, cucumber, avocado, krab, cream cheese and masago	
<b>*SPICY ROLL</b>	\$7
choice of tuna, salmon, yellow tail and white fish with cucumber, spicy mayo sauce	
<b>*VOLCANIC</b>	\$10
avocado, krab stick, shrimp rolled in soy paper with tuna tartare on top	
<b>ALEXANDER ROLL</b>	\$10
shrimp tempura, cream cheese, krab, topped with avocado with crunch, spicy mayo and eel sauce	
<b>SWEET MONSTER</b> (no rice)	\$12
cream cheese, krab, salmon, squid, white fish, breaded and fried with eel sauce	
<b>CALIFORNIA ROLL</b> avocado, krab, cucumber, masago	\$5
<b>*ANGRY EEL</b>	\$12
cream cheese, white tuna, krab, crunch, sriracha with eel on top drizzled with spicy mayo, eel sauce and soy sauce	
<b>SHRIMP TEMPURA ROLL</b>	\$7
shrimp tempura, asparagus, avocado, scallions, masago	
<b>DRAGON ROLL</b>	\$8
shrimp tempura, krab, asparagus topped with avocado, spicy mayo and eel sauce	
<b>*RED DRAGON ROLL</b>	\$12
shrimp tempura, cream cheese, avocado topped with tuna tartare, and eel sauce	
<b>CALIENTE ROLL</b>	\$6
white fish tempura, avocado lettuce, spicy mayo	
<b>VOLCANO</b>	\$10
California roll with bake seafood on top, masago, scallion and drizzled with eel sauce	
<b>CRUNCHY ROLL</b>	\$8
fried salmon, krab, asparagus, (no rice), eel sauce on top	
<b>SPIDER ROLL</b>	\$9
soft shell crab, asparagus, avocado, and spicy mayo, drizzled with eel sauce	
<b>*HAILE ROLL</b>	\$12
crunchy roll with tuna tartare and lotus roots, drizzled with eel sauce	
<b>LOBSTER ROLL</b>	\$20
katsu lobster tail strip, lettuce, avocado, krab, spicy mayo and eel sauce	
<b>JOHN 1 ROLL</b>	\$12
shrimp tempura, cream cheese, avocado, krab, salmon on top baked with spicy mayo and drizzled with eel sauce	
<b>*BARBARA ROLL</b>	\$10
smoke salmon, cream cheese and scallions top with tuna, white fish,	

## SUSHI or SASHIMI A LA CARTE

1. Krab Stick	\$1.50	8. Smoke Salmon	\$2.25	15. Egg (Tamago)	\$1.25
2. Shrimp (Ebi)	\$2.00	9. Eel	\$2.50	*16. Salmon Roe	\$2.00
*3. Salmon	\$2.00	10. Mackerel (Saba)	\$2.00	*17. Conch	\$2.00
*4. Tuna (Maguro)	\$2.25	*11. Scallop	\$2.25	*18. Masago	\$2.25
*5. Yellowtail	\$2.50	12. Octopus	\$2.00	*19. Sweet Shrimp	\$3.00
*6. White Fish	\$2.00	*13. Surf Clam	\$2.00	*20. Sea Urchin	\$4.00
*7. White Tuna	\$2.00	*14. Squid	\$ 2.00	*21. Toro (Tuna Belly)	SMP

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