



Volcanic Sushi + Sake

APPETIZERS

SPRING ROLLS

Vegetables and noodles fried to perfection served with homemade plum sauce 6

CRAB RANGOON

Stuffed wonton skin with crab, kani, cream cheese and scallions fried to perfection served with homemade plum sauce 6

OCTOPUS TIRADITO

Thinly sliced octopus served with kimchi and sweet vinegar sauce topped with sesame seeds 9

GYOZA

(Fried or Steamed)
Pork dumplings served with soy mirin dipping sauce 6

EDAMAME

Steamed Japanese soy beans with sea salt 5

***SASHIMI APPETIZER**

Chef's selection of 9 pieces fresh fish 10

***SUSHI APPETIZER**

Chef's selection of 5 pieces assorted fresh fish 10

***TUNA OR SALMON TARTARE**

Chopped tuna or salmon tossed with hot sesame oil and special spices on the bed of avocado 12

***MELISSA BITES**

Fried sushi rice balls topped with tuna tartare, black tobiko and drizzled with eel sauce 12

CHICKEN LETTUCE WRAPS

Minced chicken, red peppers, onions, scallions, basil, ground peanuts served with hoisin sauce 10

KANISU

Krab, avocado, rolled in a thinly sliced cucumber served with sweet vinegar sauce and topped with sesame seeds 7

CHICKEN SATAY

Coconut curry marinated chicken, grilled to perfection served with peanut sauce 10

***KANISU DELUXE**

Krab, tuna, salmon, avocado and white fish rolled in a thinly sliced cucumber, top with masago served with sweet vinegar sauce and sesame seeds 10

***TUNA TATAKI**

Thinly sliced seared tuna in ponzu sauce topped with scallions and sesame seeds 10

***SHRIMP OR SCALLOPS CEVICHE**

Onions, green and red peppers, tomatoes, cilantro tossed in a ginger lime sauce served with wonton chips 10

***SON'S SPECIAL**

Tuna tartare, mixed with onions, cilantro and crunch, wrapped in avocado and topped with red and black tobiko served with asparagus, spicy mayo and kimchi sauce 12

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SALADS

SIDE SALAD

Lettuce, tomatoes, cucumber,
and carrots with ginger dressing 3

HIYASHI WAKAMI

Chilled marinated seaweed salad 5

***VOLCANIC SALAD**

Salad mix with tuna, avocado
served with ginger dressing 10

***FRESH SALMON SALAD**

Salad mix with fresh salmon
served with ginger dressing 9

SOUPS

TOM KHA GAI

Chicken, mushrooms and scallions in a coconut broth 5

MISO SOUP

Soy bean broth with tofu seaweed and scallions 3

WONTON SOUP

Pork stuffed wontons with onions and scallions 5

UDON NOODLE SOUP

Buck wheat noodles, shrimp, crab, red clam, scallops and scallions 10

DUCK RAMEN

Soba noodles, 1/4 duck, cabbage, carrots,
shiitake mushroom kamaboko and
scallions in a soy dashi broth 12

TONKOTSU RAMEN

Soba noodles, chashu pork, cabbage,
carrots, seaweed, scallions, onions,
tamago and kamaboko in a miso ryu broth 12

NOODLES

YAKISOBA

Choice of chicken, beef, shrimp or tofu, stir-fried
with egg noodles and vegetables 10

UDON NOODLES

Choice of chicken, beef, shrimp or tofu, stir-fried
with buck wheat noodles and vegetables 10

RICE

FRIED RICE

Rice with eggs and mix vegetables 6
with your choice of:

Beef 8 | Chicken 8 | Shrimp 10 | Pork 8 | Tofu 7

COMBINATION FRIED RICE

Rice with pork, chicken and shrimp 10

STEAMED WHITE OR BROWN RICE 3

ENTREES

(Served with white or brown rice)

VOLCANIC BEEF, CHICKEN OR SALMON

Grilled meat with stir-fried mixed vegetables on a sizzling plate 15

RED CURRY

Bamboo shoots, bell peppers, onions, basil leaves
and coconut milk with your choice of:

Beef 13 | Chicken 12 | Shrimp 14
Pork 12 | Tofu 11 | Tilapia 12

LOBSTER AND SHRIMP CURRY

Bamboo shoots, bell peppers, onions,
basil leaves and coconut milk 22

STIR-FRY

Cabbage, carrots, onions, bell peppers
in a brown sauce with your choice of:

Beef 13 | Chicken 12 | Shrimp 14 | Pork 12 | Tofu 11

DUCK CURRY

1/2 boneless crispy roasted duck with pineapple, tomatoes,
bell peppers, onions, bamboo shoots in red curry sauce 20

BASIL DUCK

1/2 boneless crispy duck with bell peppers,
onions, scallions and basil 19

TERIYAKI

Grilled meat with homemade teriyaki
sauce served with broccoli and
carrots with your choice of:

Beef 13 | Chicken 12 | Shrimp 14
Pork 12 | Tofu 11 | Salmon 14

KATSU PORK OR CHICKEN

Japanese breaded and fried
with katsu sauce served with
broccoli and carrots 12

WOK SEARED BEEF

Beef tenderloin, onions,
shiitake mushrooms and scallions
in a brown sauce 16

TEMPURA

Battered fried shrimp and vegetables served with dipping sauce 12

SWEET AND SOUR

Bell peppers, onions, scallions,
tomatoes and pineapple
with your choice of:

Beef 13 | Chicken 12 | Shrimp 14
Pork 12 | Tofu 11 | Tilapia 12

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ROLLS

VEGETABLE

Carrot, lettuce, cucumber, asparagus and avocado 7

*BAGEL

Salmon, cream cheese and scallions 6

*HOSOMAKI

Seaweed outside roll with choice of tuna, salmon, white fish, yellow tail or any shell fish 5

*RAINBOW

California roll with tuna, salmon, white fish and avocado on top 10

*MIAMI

Salmon, cucumber, avocado, krab, cream cheese and masago 8

*SPICY

Choice of tuna, salmon, yellow tail and white fish with spicy mayo sauce 7

*VOLCANIC

Avocado, krab stick, shrimp rolled in soy paper with tuna tartare on top 10

ALEXANDER

Shrimp tempura, cream cheese, krab, avocado with spicy mayo, eel sauce and crunch on top 10

SWEET MONSTER

Cream cheese, krab, salmon, squid, white fish breaded and fried, drizzled with eel sauce 12

SHRIMP TEMPURA

Shrimp tempura, asparagus, avocado scallions and masago 7

CALIFORNIA

Avocado, krab, cucumber and masago 5

DRAGON

Shrimp tempura, krab, asparagus topped with avocado, spicy mayo and eel sauce 8

*RED DRAGON

Shrimp tempura, cream cheese, avocado topped with tuna tartare and eel sauce 12

CALIENTE

Seaweed outside roll white fish tempura, avocado lettuce and spicy mayo 6

VOLCANO

California roll topped with baked seafood, eel sauce, scallions and masago 10

CRUNCHY

(No rice)

Salmon, krab, asparagus, and tempura fried to perfection drizzled with eel sauce 8

SPIDER

Seaweed outside roll with fried soft shell crab, asparagus, avocado, spicy mayo and eel sauce 9

*HAILE

(No rice)

Crunchy roll topped with tuna tartare and lotus roots drizzled with eel sauce 12

LOBSTER

Katsu lobster tail strips, lettuce, avocado and krab served with lobster medley, spicy mayo & eel sauce 20

WALTER'S SPECIAL

Salmon, krab, cream cheese, shrimp and panko fried topped with baked seafood, yum yum sauce, eel sauce, Walter's special sauce, scallions and tobiko 12

*CANDY CANE

Inside out roll with yellow tail, cucumber, avocado top with white and red tuna 12

*MARK II

Inside out roll with tuna, salmon, yellow tail topped with avocado, masago and spicy mayo 12

*SALMON LOVER

Inside out roll with smoked salmon, cream cheese, asparagus topped with salmon tartare and cilantro 12

*JASON I

Inside out roll with tuna, cream cheese, asparagus topped with jalapeño and sriracha 9

ROCKIN SHRIMP

Inside out roll with tempura shrimp, krab, cream cheese and topped with baked shrimp & lemon butter sauce and drizzled with fresh squeezed lemon and eel sauce 14

JOHN I

Shrimp tempura, cream cheese, avocado, krab, topped with salmon. baked with spicy mayo and drizzled with eel sauce 12

*BARBARA

Smoked salmon, cream cheese, scallions topped with tuna, white fish, salmon, yum yum sauce and crunch 10

*ANGRY EEL

White tuna, cream cheese, krab, crunch and sriracha topped with BBQ eel, drizzled with spicy mayo and eel sauce 12

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SUSHI BAR SPECIALTY PLATTERS

(Served with miso soup or salad)

MORI A

Chef's selection of 5 pieces nigiri
& California roll 11

MORI B

Chef's selection of 9 pieces nigiri
& California roll 16

SUSHI FOR TWO

California roll, tuna roll and 12 pieces of nigiri 24

LADY FINGERS

Rainbow rolls with 5
pieces of nigiri 13

SASHIMI UME

Chef's selection of 20 pieces
of assorted fresh fish 16

SUSHI/SASHIMI COMBO

7pcs. nigiri, 9 pieces sashimi, 1 California roll 26

SUSHI OR SASHIMI A LA CARTE

1. **KRAB STICK** 1.5

2. **SHRIMP (EBI)** 2

3. **SALMON** 2

4. **TUNA (MAGURO)** 2.25

5. **YELLOWTAIL** 2.5

6. **WHITE FISH** 2

7. **WHITE TUNA** 2

8. **SMOKE SALMON** 2.25

9. **EEL** 2.5

10. **MACKEREL (SABA)** 2

11. **SCALLOP** 2.25

12. **OCTOPUS** 2

13. **SURF CLAM** 2

14. **SQUID** 2

15. **EGG (TAMAGO)** 1.25

16. **SALMON ROE** 2

17. **CONCH** 2

18. **MASAGO** 2.25

19. **SWEET SHRIMP** 3

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BEER

ASAHI, KIRIN, KIRIN LIGHT, SAPPORO 5

BUDWEISER, BUD LIGHT, MICHELOB ULTRA 4

WHITE WINE

CARMENET CHARDONNAY (RESERVE) GLASS 6 BOTTLE 22

BENZIGER CHARDONNAY BOTTLE 22

VISTA POINT PINOT GRIGIO GLASS 6 BOTTLE 22

PACIFIC RIM RIESLING BOTTLE 24

VISTA POINT WHITE ZINFANDEL GLASS 6 BOTTLE 22

PLUM WINE GLASS 6 BOTTLE 22

RED WINE

CARMENET CABERNET SAUVIGNON (RESERVE) GLASS 6 BOTTLE 22

EOS CABERNET SAUVIGNON BOTTLE 24

CARMENET MERLOT (RESERVE) GLASS 6 BOTTLE 22

HAHN PINOT NOIR BOTTLE 22

SAKE

HOUSE SAKE (SHO CHIKU BAI) SMALL 6 LARGE 12

HAKUSHIKA GINJO (300ML) LARGE 13

SPARKLING SAKE BOTTLE 16

SHO CHIKU BAI GINJO LARGE 12

NIGORI BOTTLE 12

HAKUTSURU DRAFT (180ML) LARGE 6

NAMA BOTTLE 6

SAKE BOMB 6

ITAMI ONIGOROSHI GLASS 6 BOTTLE 12

FRESH COCONUT WITH SAKE 7

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BEVERAGES

JAPANESE GREEN TEA 2

ICED TEA 2.5

BOTTLED WATER 2

PERRIER 3.5

SOFT DRINKS

**Coke, Diet Coke, Coke Zero,
Sprite, Lemonade
and Fruit Punch** 2.5

JUICES ORANGE OR APPLE 2

FRESH COCONUT WATER 6

CHOCOLATE MILK 2

KID'S MENU

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

CHICKEN TERIYAKI 6

STEAK TERIYAKI 7

FRIED CHICKEN STRIPS 6

FRIED SHRIMP 7

FISH STRIPS 7

DESSERTS

ICE CREAM TEMPURA

Vanilla ice cream fried in tempura batter 6

THAI DONUTS

Soft dough fried to a golden brown served with sweet dipping sauce 5

VANILLA ICE CREAM SUNDAE 4

CHEESECAKE TEMPURA

Deep fried cheese cake 6

LAVA CAKE

Chocolate cake filled with hot chocolate sauce 6

GREEN TEA CHEESECAKE 6

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LUNCH MENU

Served 11:00 AM-3:00 PM

FROM SUSHI BAR

(Served with miso soup OR salad)

*SUSHI LUNCH A

California roll with 5 pcs.
of assorted sushi 9

*SUSHI LUNCH B

California roll with 9 pcs.
of assorted sushi 12

*SASHIMI LUNCH

9 pcs of Chef's selection of fish 9

*SUSHI AND SASHIMI LUNCH

California roll with 3 pcs of sushi
and 6 pcs of sashimi 12

*MAKI COMBO

Tuna roll, California roll
and bagel roll 13

VEGGIE COMBO

Veggie roll, veggie H/R and 3pcs of vegetable sushi 9

LUNCH BOWLS

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

Can be ordered during dinner time with \$ 3.00 upcharge

CHICKEN CURRY BOWL

Our delicious red curry chicken served over a bed of rice 9

TERIYAKI BOWL

Your choice of beef or chicken breast drizzled
with our home made teriyaki sauce served served with broccoli
and carrots on the bed of rice 9

LOW CARB BOWL

(no rice) Your choice of grilled beef or
chicken breast served with sautéed veggies 8

NOODLE BOWL

stir fried Yakisoba noodles and mixed veggies
with your choice of beef or chicken 8

SHRIMP BOWL

Your choice of tempura or sautéed shrimp
served with broccoli and carrots
on the bed of rice 11

*RAW BOWL

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 11

*CHOPPED SPICY BOWL

Chopped spicy tuna served over seasoned
sushi rice with avocado, cucumber, scallions,
sesame seeds and wakami 12

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