

Cascades Sushi Bar

Blackened Ahi Roll

Inside - Crab, Avocado & Cucumber

Outside - Rice Topped With Blackened Ahi, Sweet Maui Onion & Wasabi Flavored Tobikko, Finished With Garlic Ponzu & Spicy Dynamite Sauce

Cascades Roll

Inside - Crab, Avocado & Cucumber

Outside - Rice Topped With Ahi, Scallops, Crab & Tobikko. Finished With Sweet Unagi Aoli

Dragon Roll

Inside - Crab, Avocado & Cucumber

Outside - Rice Topped With Avocado, Eel & Tobikko. Finished With Sweet Eel Sauce

Funky Roll

Inside - Soft Shell Crab, Snow Crab & Cucumber

Outside - Rice Topped With Tobikko & Wasabi Flavored Tobikko, Finished With Sweet Unagi Aoli

Ahi Poke Tartar

Fresh Tuna Poke With Kaiware Sprouts, Maui Onion, Roasted Macadamia Nuts And A Rainbow Of Tobiko Caviar Garnish

Shrimp Tempura Roll

Inside - Shrimp Tempura, Avocado & Cucumber

Outside - Rice and Sesame Seed, Finished With Sweet Eel Sauce

Vegetable Roll

Inside - Cucumber, Avocado, Kaiware Sprouts, Gobo, and Kampyo

Outside - Rice Wrapped in Soy Paper & Cucumber

Hokkaido Scallop Broil

Hokkaido Scallops Wrapped With Smoked Salmon & Gently Broiled, Served On A Bed Of Kula Greens, Topped With Spicy Mayo, Green Onion Sprouts & Unagi Demi

Wiki Wiki Roll

Inside - Crab, Avocado, Shrimp & Papaya

Outside - Rice Rolled In Mamenori (Soy Paper), Topped with Sweet Chili Sauce

S.W.A.T ROLL

Inside - Spicy Tuna, Avocado & Cucumber

Outside - Rice Topped With Fresh Salmon, Sesame Seed, and Green Onions

Bambucha Roll

Inside - Shrimp Tempura, Avocado, Cucumber and Cream Cheese

Outside - Rice Topped With Eel, Avocado & Macadamia Nuts, Topped With Unagi Sauce

Frank da Tank

Inside - Softshell Crab, Snow Crab & Cucumber

Outside - Rice, Blackened Ahi, Avocado & Yuzu Caviar, Topped With Truffle Oil Infused Ponzu Sauce

To Drink - Nanbu Bijiin Tokubetsu Jyunmai (One Sake Glass)

KANE - Sushi Combo

1 Each Ebi, Maguro, Sake, Shiromi, Kani, Unagi & Hamachi Nigiri and 1 Spicy Tuna Roll

SUMO - Sushi Combo

1 Each Ebi, Sake, Shiromi, Kani, Hamachi, Tako, Unagi, Mirugai, Tamago, 2 Maguro & 1 Spicy Tuna Roll

DY-NO-MITE

Baked Seafood Medley, Wrapped In Filo Dough. Topped with Dynamite Foam And Unagi Demi

Akami and Shiromi Carpacio

Ahi And Whitefish Sliced Ultra Thin And Topped With Sesame infused Ponzo Sauce

SALADS		APPETIZERS	
Ocean Salad	6.00	Edamame (soybeans)	4.00
Cucumber Sunomono	5.50	Miso Soup	6.00
Tofu Salad	8.95	Soft Shell Crabs (2pc)	14.00
Seafood Sunomono	8.50	Ahi Poke Tartar	16.00
ROLLS		Yellowtail Collar (Kama)	13.00
Blackened Ahi (8pc)	18.00	Stuffed Tomato (3pc)	15.50
California (8pc)	9.00	Hokkaido Scallop Broil	16.00
Cascades Roll (8pc)	21.00	DY-NO-MITE	14.00
Cucumber (6pc)	6.00	Akami & Shiromi Carpacio	17.00
Dragon (8pc)	18.50	SASHIMI	
Funky (8pc)	16.00	Ahi (7pc)	18.95
Natto (6pc)	8.50	Salmon (7pc)	18.95
Philadelphia (8pc)	10.00	Hamachi (7pc)	21.00
Rainbow (8pc)	20.00	Ahi/Hamachi (8pc)	23.00
Salmon Skin (8pc)	8.00	Moriawase (Chefs choice)	43.00
Shrimp Tempura (8pc)	12.00	SUSHI (2 PIECES)	
Spicy Tuna (8pc)	9.50	Maguro (tuna)	7.50
Tuna (6pc)	7.50	Toro (bluefin tuna)	mkt
Vegetable (5pc)	9.00	Hamachi (yellowtail)	8.00
Wiki Wiki (5pc)	9.50	Sake (salmon)	7.50
S.W.A.T (8pc)	19.50	Smoked Salmon	7.50
Bambucha (8pc)	22.00	Unagi (smoked eel)	7.50
Frank da Tank (8pc)	31.00	Ebi (shrimp)	7.00
		Amaebi (sweet shrimp)	10.00
HAND ROLLS		Ika (squid)	6.25
California	7.50	Tako (octopus)	7.00
Funky	10.50	Tokoboshi (baby abalone)	10.50
Spicy Tuna	7.50	Uni (sea urchin)	10.00
Salmon Skin	7.50	Ikura (salmon roe)	7.50
Shrimp Tempura	8.50	Tobikko (flying fish roe)	7.00
Add To Rolls		Kaibashira (scallop)	8.50
Avocado	3.00	Kani (snow crab)	7.50
Cucumber	2.00	Mirugai (giant clam)	10.00
Cream Cheese	3.00	Tamago (egg omelet)	6.00
Tobikko	3.00	Uzura (quail egg)	1.50
Soy Paper	3.00	Shimaji (papio)	8.75
Macadamia Nuts	2.00	Kanpachi (prime yellowtail)	8.50
Tuna	6.00	Hirame (flounder)	8.75
Spicy Tuna	7.50	Tai (pink snapper)	8.75
Sides		Aji (Spanish makerel)	8.50
Shrimp Tempura (1pc)	4.00	SUSHI COMBOS	
		Kane (7pc)	30.00
		Sumo (11pc)	43.00

Jay Ledee - Head Sushi Chef

On occasion, the preparation of Sushi can take additional time, 30 to 45 minutes. Please ask your server for the estimated time. Consuming raw or uncooked foods may be hazardous to your health.