

# Cascades Sushi Bar

## Blackened Ahi Roll

Inside - Crab, Avocado & Cucumber  
 Outside - Rice Topped With Blackened Ahi, Sweet Maui  
 Onion & Wasabi Flavored Tobbiko, Finished With Garlic Ponzu  
 & Spicy Dynamite Sauce

## Cascades Roll

Inside - Crab, Avocado & Cucumber  
 Outside - Rice Topped With Ahi, Scallops, Crab & Tobbiko.  
 Finished With Sweet Unagi Aoli

## Dragon Roll

Inside - Crab, Avocado & Cucumber  
 Outside - Rice Topped With Avocado, Eel & Tobbiko. Finished With  
 Sweet Eel Sauce

## Funky Roll

Inside - Soft Shell Crab, Snow Crab & Cucumber  
 Outside - Rice Topped With Tobbiko & Wasabi Flavored  
 Tobbiko, Finished With Sweet Unagi Aoli

## Hawaiian Roll

Inside - Crab, Avocado & Cucumber  
 Outside - Spicy Tuna, Green Onion Sprouts, Finished with  
 Ponzu Sauce

## 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 & Sesame Seed, Finished With Sweet Eel Sauce

## Vegetable Roll

Inside - Cucumber, Avocado, Kaiware Sprouts, Gobo, & 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, & Green  
 Onions

## Bambucha Roll

Inside - Shrimp Tempura, Avocado, Cucumber & Cream Cheese  
 Outside - Rice Topped With Eel, Avocado & Macadamia Nuts,  
 Topped With Unagi Sauce

## Stuffed Tomato

Sushi Rice Wrapped With Fresh Tuna & Stuffed With A Mixture Of  
 Scallops, Crab, Tobbiko & Green Onion

## 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 Junmai (One Sake Glass)

## KANE - Sushi Combo

1 Each Ebi, Maguro, Sake, Shiromi, Kani, Unagi & Hamachi Nigiri  
 & 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 & 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	4.50	Miso Soup	6.00
Tofu Salad	8.95	Soft Shell Crabs (2pc)	12.00
Seafood Sunomono	8.50	Ahi Poke Tartar	13.00
ROLLS		Yellowtail Collar (Kama)	11.50
Blackened Ahi (8pc)	18.00	Stuffed Tomato (3pc)	15.50
California (8pc)	8.50	Hokkaido Scallop Broil	16.00
Cascades Roll (8pc)	21.00	DY-NO-MITE	13.50
Cucumber (6pc)	6.00	Akami & Shiromi Carpacio	17.00
Dragon (8pc)	18.50	SASHIMI	
Funky (8pc)	16.00	Ahi (7pc)	18.95
Hawaiian Special (8pc)	18.00	Salmon (7pc)	18.95
Natto (6pc)	6.50	Hamachi (7pc)	21.00
Philadelphia (8pc)	9.50	Ahi/Hamachi (8pc)	23.00
Rainbow (8pc)	20.00	Moriawase (Chefs choice)	43.00
Salmon Skin (8pc)	8.00	SUSHI (2 PIECES)	
Shrimp Tempura (8pc)	12.00	Maguro (tuna )	7.50
Spicy Tuna (8pc)	9.50	Toro (bluefin tuna)	mkt
Tuna (6pc)	7.50	Hamachi (yellowtail)	8.00
Vegetable (5pc)	8.50	Sake (salmon)	7.50
Wiki Wiki (5pc)	9.50	Smoked Salmon	7.50
S.W.A.T (8pc)	19.50	Unagi (smoked eel)	7.50
Bambucha (8pc)	22.00	Ebi (shrimp)	6.50
Frank da Tank (8pc)	31.00	Amaebi (sweet shrimp)	9.00
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	Tobbiko (flying fish roe)	7.00
Add To Rolls		Kaibashira (scallop)	7.50
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
Tobbiko	3.00	Uzura (quail egg)	1.50
Soy Paper	3.00	Shimaji (papio)	8.75
Macadamia Nuts	2.00	Kanpachi (prime yellowtail)	8.75
Tuna	6.00	Hirame (flounder)	8.75
Spicy Tuna	7.50	Tai (pink snapper)	8.75
Sides		Aji (Spanish mackerel)	8.00
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.