

Cascades Sushi Bar

ahi poke tartar*

fresh hawaiian ahi poke with kaiware sprouts, maui onion, roasted macadamia nuts and a rainbow of tobiko caviar, served with unagi demi and eel aoli as garnish

bambucha roll*

inside – shrimp tempura, avocado, cucumber and cream cheese

outside – rice topped with eel, avocado and macadamia nuts. covered with unagi sauce.

blackened ahi roll*

inside – crab, avocado and cucumber.

outside – rice topped with blackened ahi, sweet maui onion and wasabi flavored tobiko, finished with garlic infused ponzu and a spicy dynamite sauce

frank-da-tank*

inside – soft-shell crab, snow crab and cucumber

outside – rice topped with blackened ahi, avocado, yuzu and soy caviar, drizzled with a truffle oil infused ponzu sauce

comes with glass of nanbu bijin cold sake

jumpin jack flash*

the freshest jack fish thinly sliced topped with hawaiian chili pepper water, cilantro and sesame infused ponzu sauce, served with a kujulang sauce

kona cold lobster dynamite*

fresh kona bred maine lobster mixed with opilio crab and hokkaido scallop, baked to perfection atop a hamakua mushroom mix, sprinkled with japanese 7 spice, and unagi demi

maui mike*

inside – shrimp tempura, spicy tuna and avocado

outside – rice topped with shimaji, spicy dynamite sauce, orange tobiko and green onion, splashed with a sesame infused ponzu

opilio crab bake*

alaskan opilio crab baked in the oven with a spicy dynamite aioli, served atop fresh upcountry spinach and topped with unagi sauce

seared snapper and ahi salad*

seared japanese snapper and blackened ahi served atop a bed of kula mixed greens, served with a sweet maui onion vinaigrette and shaved bonito flakes

salmon kasu-yaki*

fresh alaskan salmon marinated in sake kasu, miso and brandy. oven baked and served with a cucumber truffle sunomono

s.w.a.t. roll*

inside – spicy tuna, avocado and cucumber

outside – rice topped with fresh salmon, green onion and sesame seed, finished with ponzu sauce

24k roll*

inside – snow crab, avocado and cucumber

outside – rice topped with hawaiian ahi, scallop/crab mixture, and tobiko caviar, complemented with ponzu sauce and genuine 24 karat gold leaf

wiki wiki roll*

inside – crab, avocado, shrimp and papaya.

outside – rice rolled in mamenori (soy paper) and complimented with sweet thai chili sauce

*denotes items available exclusively at cascades sushi bar at the hyatt regency maui resort and spa.

| appetizers | | sushi (2pc) | |
|----------------------------------|---------|-----------------------------|---------|
| shrimp tempura (1pc) | \$4.00 | ama-ebi (sweet shrimp) | \$10.00 |
| edamame (soy beans) | \$4.50 | ebi (shrimp) | \$7.00 |
| miso soup | \$6.00 | hamachi (yellowtail) | \$8.50 |
| salmon kasu-yaki * | \$12.00 | hirame (flounder) | \$8.75 |
| soft-shell crabs (2pc) | \$14.50 | ika (squid) | \$7.50 |
| opilio crab bake * | \$15.50 | ikura (salmon roe) | \$7.50 |
| ahi poke tartar * | \$15.50 | kaibashira (scallop) | \$8.50 |
| hamachi kama (yellowtail collar) | \$16.00 | kani (opilio crab) | \$8.00 |
| kona cold lobster dynamite* | \$30.00 | kanpachi (amber-jack) | \$8.75 |
| salads | | lobster (kona cold lobster) | \$12.00 |
| hiyayako tofu | \$6.00 | madai (japanese snapper) | \$8.75 |
| cucumber sunomono | \$6.00 | maguro (big-eye tuna) | \$7.50 |
| ocean salad | \$6.00 | mirugai (giant clam) | \$7.50 |
| seafood sunomono * | \$9.00 | saba (makerel) | \$7.50 |
| seared snapper and ahi salad * | \$12.00 | sake (fresh salmon) | \$7.50 |
| sashimi | | shimaji (striped-jack) | \$8.75 |
| ahi (7pc) | \$19.00 | tako (octopus) | \$7.25 |
| salmon (7pc) | \$19.00 | tamago (egg omelet) | \$6.00 |
| ahi/hamachi (8pc) | \$24.00 | tobiko (flying-fish caviar) | \$7.00 |
| jumpin jack flash (21pc) * | \$34.00 | unagi (freshwater eel) | \$7.75 |
| moriawase (chefs choice) | \$43.00 | uni (sea urchin) | \$11.00 |
| rolls | | uzura (quail egg) | \$1.50 |
| avocado (6pc) | \$6.75 | hand rolls | |
| blackened ahi (8pc) | \$18.50 | california | \$7.50 |
| bambucha (8pc) * | \$22.00 | salmon skin | \$7.50 |
| california (8pc) | \$9.00 | shrimp tempura | \$8.50 |
| cucumber roll (6pc) | \$6.50 | spicy tuna | \$7.50 |
| dragon (8pc) | \$18.50 | spider | \$10.50 |
| frank-da-tank (8pc) * | \$31.00 | add to rolls | |
| lobster (8pc) * | \$21.00 | avocado | \$3.00 |
| maui mike (8pc) * | \$23.00 | cucumber | \$2.50 |
| natto (6pc) | \$8.00 | cream cheese | \$3.00 |
| philadelphia (8pc) | \$10.50 | spicy mayo | \$1.50 |
| rainbow (8pc) | \$20.00 | soy paper | \$3.00 |
| salmon skin (8pc) | \$8.50 | spicy tuna | \$7.50 |
| shrimp tempura (8pc) | \$12.50 | tobiko | \$3.50 |
| spicy tuna (8pc) | \$9.50 | tuna | \$6.00 |
| spider (8pc) | \$18.00 | sushi combo | |
| s.w.a.t. (8pc) * | \$19.50 | five (5pc) | \$20.00 |
| tuna (6pc) | \$7.50 | seven (7pc) | \$35.00 |
| 24k (8pc)* | \$24.00 | nine (9pc) | \$40.00 |
| vegetable (6pc) | \$10.00 | | |
| wiki wiki (6pc)* | \$11.00 | | |

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.