



Sake

Kikusui Perfect Snow	20
Japan's #1 Nigori premium sake, flowery, full body, crisp	
Ozeki Nigori(unfiltered)	13
Mild Creamy with notes of peach, banana, mango and subtle citrus	
Hana-Fuga Peach	13
Refreshing, light, sparkling sake with elegant aroma and flavor	
Gingo Premium	13
Delicate, silky, smooth, and dry fruity aroma	
Hana Lychee	14
Intense flavor of this exotic fruit, lingering finish continues the rich lychee flavor	
Hana Fuji Apple	14
Fresh aroma with crisp tartness of the fruit, lovely lingering finish continues the taste of rich apple flavor	
Hana-Awake Sparkling	13
Cheerful balance of bursting sweetness, bright fruit flavors, and tangy bubbles	

Ozeki

HOT		COLD	
Small	5.5	Small	7
Large	10	Large	13
Carafe	19	Carafe	20

Cocktails

Peachy Keen
Ketal One Peach & Orange Blossom Botanical Vodka pineapple juice, ginger ale, topped with Grand Mariner with a lemon wedge served chilled straight up
Daniel-San
Hibiki Harmony Japanese Whiskey served straight up with Green Tea King cube
Bourbon Sunrise
Bulleit Bourbon, St. Germain Elderflower Liqueur, splash of soda, maraschino cherry with muddled ginger
Aviation
Tanqueray Gin, Crème de Violette, maraschino liqueur, fresh lemon juice in a coupe glass
Emperor's Cucumber
Ketal One Botanical Cucumber & Mint Vodka, fresh lime juice, simple syrup and a splash of soda straight up
Sakitini
Select your Ketel One Botanical Vodka and Ozeki Dry Sake
Peach & Orange Blossom
Cucumber & Mint
Grapefruit & Rose
Yin & Yang
Godiva Dark Chocolate Liqueur, CIROC French Vanilla Liqueur with whipped cream
Betty Rose
Ketal One Grapefruit & Rose Botanical Vodka, fresh berries with Zonin Prosecco, Elouan Rose served in a champagne flute
Cranberry Rita
Don Julio Blanco Tequila, triple-sec, cranberry juice, lime juice
The Hummingbird
St. Germain Elderflower Liqueur, Zonin Presecco sparkling wine, splash of pineapple juice topped with ginger ale served straight up

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WINE

White, Rose and Sparkling

7 Daughters Moscato Italy-Sweet Peach, Light Frizz, Honey	9/30
Cht. Ste. Michelle Riesling Washing-Sweet, Tropical, Crisp	9/30
Noblissima Pinot Grigio Italy-Dry, Citrusy, Floral Finish	9/30
Infamous Goose Sauvignon Blanc New Zealand-Nectarine, Peach, Clean Finish	10/34
Kendall Jackson Chardonnay California-Rich, Tropical, Oaky	10/34
Bonterra Chardonnay California-Light Oak, Tropical, Refreshing	8.5/28
Elouan Rose Oregon-Ripe, Citrus, Pear, Peach	10/34
Kinsen Japanese Plum Wine	8
Prosecco Sparkling Wine	8

Red Wine

La Crema Pinot Noir California-Smooth, Light, Oaky	12/42
Murphy Goode Pinot Noir California-Black Cherry Aromas, Bright Acidity, Well Balanced	9/30
Josh Cellars Cabernet Sauvignon California-Spicy, Rich, Oaky	10/34
GreyStone Cellars Cabernet New Zealand-Nectarine, Peach, Clean Finish	8.5/29
Freakshow Red Blend California-Bold, Smooth, Big, Dark Fruit	10/34
Kaiken Malbec California-Light Oak, Tropical, Refreshing	9.5/32
DeLoach Merlot California, Lush, Blue Preserved Fruits	8.5/29

Mules

Kentucky Mule

Bulleit Bourbon, Barritt's Ginger Beer and a lime wedge

Botanical Mule

Select any Ketal One Botanical Vodka, Barritt's ginger Beer and a lime wedge

London Mule

Tanqueray Gin, Barritt's Ginger Beer and a lime wedge

Maria's Mule

Done Julio Blanco Tequila, Barritt's Ginger Beer and a lime wedge

Tsunami Mule

Ketal One Family Made Vodka, Barritt's Ginger Beer and a lime wedge

Beer

Import

Asahi

Corona

Kirin Light

Kirin Ichiban

Newcastle

Heineken

Sapporo Light

Stella Artois

Stella Cidre

Domestic

Bud Light

Budweiser

Blue Moon

Coors Light

Fat Tire

Michelob Ultra

Miller Light

Yuengling

Craft

Allagash White

Anderson Valley Gose

Epic Brewing IPA

Westbrook White Thai

Victory Golden Monkey

Stone IPA

2nd Self Mole Porter

Draft

Ask your server about rotating draft selections

Please inform us if you have any allergies to gluten, shellfish or sesame seeds.

-Gluten Free: Rolls that do not include crab, tobiko, tempura, or sauces.

*Notice: The Consumption of raw or undercooked food may increase the risk of illness.

SUSHI (Nigiri, Sashimi- 2pc)

YELLOWTAIL *	Hamachi	\$6.5
SWEET SHRIMP *	Amaebi	\$6.5
BBQ EEL	Unagi	\$6
JAPANESE SCALLOP *	Hotate	\$6
SPICY SCALLOP	Hotate	\$6.5
BABY OCTOPUS *	Il Tako	\$4.5
SMOKE SALMON	Smoke Salmon	\$6
SALMON CAVIAR *	Ikura	\$6
RED TUNA *	Maguro	\$6
OCTOPUS *	Tako	\$4.5
FLYING FISH CAVIAR*	Tobiko	\$4
SHRIMP	Ebi	\$5
WHITE MEAT FISH *	Shiromi	\$4.5
SURF CLAM *	Hokki Gaii	\$4
SALMON *	Sake	\$5.5
SQUID *	Ika	\$4
MACKEREL *	Saba	\$4.5
AVOCADO	Avocado	\$4
EGG OMELET	Tamago	\$3.5
CRAB STICK	Kani Kama	\$4
WHITE TUNA *	Escolar Saku	\$6

SPECIAL ROLLS - Cooked -

CALIFORNIA	Crab stick, Avocado	\$5
CHICKEN TEMPURA ROLL	Tempura chicken, cream cheese, avocado, crunch, eel sauce	\$9
BANGKOK	Crab stick, shrimp, avocado, hot sauce, red pepper, cream cheese	\$8.5
SOUTHERN	Tempura sweet potato, shrimp, cream cheese, eel sauce	\$9
DIABLO ROLL	Cucumber, Jalapeno, Temp shrimp inside & shrimp, steak on top with hot sauce, red pepper, creamy spicy sauce	\$13.5
GREEN CATERPILLAR	BBQ eel & cucumber inside w/ avocado on top & eel sauce	\$11
BEST SUSHI ROLL EVER	Tempura shrimp, cream cheese inside w/ BBQ eel, avocado & eel sauce on top	\$12
SEABUDDY ROLL	Tempura shrimp, cream cheese avocado, lettuce & baked salmon on top with a teriyaki glaze	\$12.5
SHRIMP TORPIDO	Tempura shrimp w/ special sauce	\$10
SALMON SKIN	Boiled salmon skin & sesame seeds	\$6.5
DRAGON	California roll w/ BBQ eel, avocado & topped with eel sauce	\$10.5
STOP DROP ROLL (SPECIAL FIRE PRESENTATION)	Tempura shrimp, cream cheese, w/ avocado, BBQ eel, & special sauce on top (Cooked at table)	\$14
OYSTER	Fried oyster, cucumber, hot sauce, eel sauce	\$7
CITY ROLL (Deep fried)	Asparagus, crab stick, avocado, cream cheese & smoked salmon topped w/spicy mayo	\$10
SPICY CALAMARI	Tempura calamari & spicy mayo	\$7.5
PALADIN ROLL	Tempura onion, tempura scallop, cream cheese & eel sauce on top	\$9.5
VOLCANO ROLL	Crab stick, salmon, tobiko, mayo, pepperoncini & green onion	\$12.5
CRUNCH	Tempura shrimp, hot sauce & flakes	\$8.5
SASSAFRAS	Grilled shrimp, asparagus topped with chili sauce & sesame seeds	\$10
PAGODA	Temp shrimp, cucumber, crab stick, shrimp, avocado on top w/ spicy mayo, eel sauce & flakes	\$12.5
HOT CALIFORNIA	California roll w/ spicy crab salad	\$8
TSUNAMI ROLL	Lettuce, tempura flakes, spicy crab salad, cream cheese	\$9.5
EASTNORTH	Crab stick, shrimp, lettuce, tempura flakes, spicy crab salad wrapped in a soy sheet	\$12
G.M.C.	Crab stick, crunch w/ spicy crab salad on top	\$9
TIGER ROLL	Crunch shrimp, crab stick, avocado w/ baked smoked salmon on top with jalapeno and wasabi mayo	\$12.5

SPECIAL ROLLS - Cooked -

GARDEN ROLL	Asparagus, carrot, avocado, cucumber	\$6.5
FLORIDA	Cucumber, cream cheese, avocado, sesame seeds	\$6.5
AVOCADO ROLL	Avocado & sesame seeds	\$6.5
SALAD ROLL Served in ponzu sauce	Crab stick, shrimp, avocado, wrapped in cucumber (No rice)	\$9

SPECIAL ROLLS - Uncooked -

SPICY TUNA *	Tuna, avo, hot sauce, red pepper	\$8
SPICY SALMON *	Salmon, avo, hot sauce, red pepper	\$8
HOT MIAMI *	Tuna, cream cheese, hot sauce	\$5.5
TONGUE TWISTOR	Tempura crab stick w/ baked scallops, scallions & tobiko on top	\$12
SPICY HAMACHI *	Yellowtail, avocado, hot sauce & red pepper	\$8.5
SURF&TURF *	Fried shrimp w/ seared beef, avocado, & creamy spicy sauce on top	\$12.5
DYNAMITE *	Crab stick, shrimp, tuna, tobiko & hot sauce	\$8.5
KEY WEST *	Tuna, crab stick, avocado, cream cheese, scallions & hot sauce	\$8
GREENVILLE *	Tuna, hot sauce, cream cheese, tempura shrimp, mayo, eel sauce	\$8
GAMECOCK ROLL	Cream cheese, avocado, crab, tempura shrimp, eel, red tuna, green onion, eel sauce, spicy mayo, hot sauce	\$14
HIBISCUS ROLL	Crab, cream cheese, eel, tempura flakes, sesame seed, red tuna	\$12
PHILADEPHIA *	Salmon, cream cheese, tobiko, cucumber	\$8
ALASKAN *	Smoked salmon, cucumber, scallions w/ caviar pearls on top	\$8.5
CALIFORNIA GT *	California deluxe, w/ smoked salmon & cream cheese	\$8.5
HAWAIIAN *	Tuna, white fish, cream cheese, cucumber, w/ corn & mayo on top	\$7
RAINBOW ROLL *	California roll w/ tuna, salmon, white tuna & white fish on top	\$11.5
TYPHOON *	Salmon, yellowtail, tuna, shrimp, eel, crab stick & cucumber	\$11
SPIDER *	Tempura soft shell crab, cucumber, tobiko, scallions	\$9.5
SOUTH BEACH *	Tempura asparagus, tuna, cream cheese, hot sauce, eel sauce	\$8
SEAFOOD DELUXE * Regular () Spicy ()	California roll with scallop, shrimp, crab stick, tobiko, scallions	\$11
Good Fin Roll *	Tempura asparagus, white tuna, cream cheese w/ avocado & spicy crab salad on top	\$9.5
ROCK STAR ROLL *	Tempura shrimp, cream cheese, tuna inside w/ BBQ eel, avocado, spicy mayo, flakes & eel sauce	\$13
TOBIKO LOVERS *	Assorted colors of tobiko w/ spicy crab salad inside	\$11.5
LAVA ROLL (Deep fried) *	Tuna, salmon, crab & white fish served in a sweet hot chili sauce	\$9.5
POSEIDON ROLL *	Tuna, salmon, white tuna, white fish, 4 color tobiko on top	\$11
GEMINI * Served in spicy ponzu sauce	Asparagus, salmon, tuna, white fish, wrapped in cucumber (no rice)	\$9.5
LOTUS ROLL *	Avocado & cucumber w/ eel sauce & spicy tuna on top	\$9.5
A I ROLL *	Tuna, avo, cucumber, crunch, spicy crab salad on top	\$10
CENTIPEDE ROLL *	Tempura shrimp w/ avocado, tuna, eel sauce & spicy mayo on top	\$12.5
HIGH TIDE	Tempura shrimp, crab, cream cheese inside w/ baked salmon on top & tobiko, white sauce	\$12
HEART BREAKER *	Spicy tuna & cucumber inside w/ albacore tuna, avocado, scallions, hot pepper & ponzu sauce on top	\$11
RED DRAGON *	Spicy tuna inside, deep fried fresh tuna on top w/ special sauce & sesame seeds	\$11
POINSETTIA ROLL *	Tempura shrimp inside w/ spicy tuna, fried sweet potato, & spicy mayo on top	\$12.5
RUDOLPH *	Spicy tuna w/ jalapeno on top, spicy mayo, masago & crunch inside	\$11.5
GODZILLA ROLL	Tuna inside (deep fried), spicy creamy sauce, eel sauce, tobiko, green onion, sesame seed	10
MUNCHIE ROLL	Tempura shrimp, cream cheese, hot sauce inside & Fresh Tuna on top with Cheesy Doritos flakes on top with creamy sauce	\$12.5

TSUNAMI

STEAKS - SEAFOOD - SUSHI

Sushi Appetizers

Sashimi Appetizers	14
Chef's choice of sliced fish over fresh green	
Creamy Spicy Tuna	16
Sliced seared tuna drizzled with creamy spicy sauce, tobiko & scallion	
Spicy Tuna Tataki	12
Chunks of tender red tuna in wasabi ponzu sauce	
Tuna Trio	19.5
Sample platter of Creamy Spicy Tuna, Spicy Tuna Tataki & Ponzu Tuna Tataki	
Salmon Tataki	13
Seared salmon marinated with scallion and sweet balsamic ponzu sauce	
Shiromi Maguro Special	15.5
Slices of red snapper and tuna with avocado salad in spicy sesame ponzu sauce (Add \$3 for tuna only)	
Yellowtail Jalapeno	13.5
Slices of yellow tail topped with fresh jalapeno, hot sauce & tobiko in special truffle ponzu sauce	
Salmon Trio	19.5
Sample platter of salmon appetizers	

Warm Appetizers

Edamame	5.5
Salted soybean pods steamed to perfection	
Gyoza	7.5
Pan seared stuffed, crispy-thin wrapped dumplings (Vegetable, Spicy beef or Pork)	
Crispy Crab Wonton	7
Fried Spring Rolls	7
Vegetable	
Shrimp & Asparagus	9
Pan fried shrimp and fresh asparagus with chili sauce	
Baked Mussels	8.5
Oven-baked mussels with special creamy sauce	
Teriyaki Appetizers	
Chicken	8.5
Beef, onion & mushroom	9
Salmon	9
Fried Squid Legs	7.5
Beef Tataki	9
Seared beef marinated with scallion and ponzu sauce	
Tempura Appetizers	
Vegetable	7
Chicken	9
Shrimp	10
Calamari	9

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Salads

House Salad	3.5
Lettuce mix with cucumber and tomato	
Kani Salad	8
House Salad topped with strips of crab meat	
Seaweed Salad	8
House Salad topped with marinated green seaweed	
Spicy Crab Salad	7
Shredded crab meat in spicy mayo topped with tobiko and scallion	
Squid Salad	7

Hibachi Entrees

*Served with miso soup or house salad
Includes vegetables & steamed rice
Substitute fried rice for extra \$1*

Vegetable	13
Chicken	16
Shrimp	18.5
Ribeye Steak	24.5
Fillet Mignon	24.5
Fried Sweet Shrimp	19
Salmon	19
Chicken & Shrimp	21
Ribeye & Chicken	22.5
Ribeye & Shrimp	23.5

Sushi Entrees

*Served with miso soup or house salad
*CHEF CHOICE**

Sushi Special	
Regular (8pc roll & 7pc nigiri)	19
Large (8pc roll & 10 pc nigiri)	24
Sashimi Special	
Regular (1 serving)	27
Large (2 serving)	45
Sushi & Sashimi Combo	
3 pc nigiri, 9pc sashimi & 8pc roll	29

Noodles & Rice

Stir-fried Udon

Thick wheat noodles in soy based sauce with choice of protein

Vegetable	9.5
Chicken	12
Beef	13
Shrimp	13

Fried Rice

Fried rice with Vegetable and your choice of protein (add pineapple for \$2.50)

Vegetable	9.5
Chicken	12
Beef	13
Shrimp	13

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