



Menu

SOUPS

Miso Soup

miso paste, tofu, dried wakame \$45.00 ✓

Seafood Yakisoba Soup

yakisoba noodles, shrimp, squid, salmon, carrots \$95.00

Tom Yum Soup

chicken or shrimp, tom yum paste, mushrooms, carrots, broccoli (chicken \$65.00 | shrimp \$75.00)

SALADS

B&B Salad

kani crab, seaweed, lettuce, cucumbers, mango cubes \$85.00

Kani Salad

kani crab, carrots, lettuce, cucumbers, tomatoes, mango garlic sauce \$67.00

Wakame Seaweed

seaweed salad \$75.00 ✓

Harusame Salad

glass noodles, carrots, cucumbers, wakame \$65.00

CEVICHE

fresh salmon, tuna, scallops, lobster, tossed in a citrus sauce (raw) \$160.00

NIGIRI

Ahi Tuna Tataki

seared tuna topped with jalapeños and unagi sauce \$72.00

Maguro Nigiri

ahi tuna \$68.00

Sake Nigiri

fresh Atlantic salmon \$80.00

Unagi Nigiri

BBQ eel \$125.00

SASHIMI

Ahi Tuna Tataki

seared tuna topped with jalapeños and unagi sauce \$125.00

Maguro Sashimi

ahi tuna \$100.00

Sake Sashimi

fresh Atlantic salmon \$120.00

Hotate Sashimi

scallops \$140.00

SUSHI

MAKI ROLLS

Grill Salmon Roll

grilled salmon, spring onions, cream cheese, topped with spicy mayo (cooked) \$88.00

Dynamite Roll

shrimp tempura, spring onions, cucumbers, avocados, topped with dynamite sauce and crispy onions (cooked) \$95.00

Maguro Futomaki Roll

tuna, sweet pepper, takuan, topped with chives, unagi, sriracha and dynamite sauce (raw) \$100.00

SIGNATURE ROLLS

Blue Diamond Roll

salmon, tuna, lobster, avocados, wrapped in cucumber, topped with unagi and cucumber wasabi sauce (no rice) (raw) \$125.00

Bottles & Bites Roll

salmon, scallops, avocados, cucumbers wrapped in tuna, topped with unagi, cucumber wasabi and mango wasabi sauce (no rice) (raw) \$144.00

Spicy Salmon Crunch Roll

salmon, panko flakes, avocados, jalapeños, cucumbers, topped with sriracha, dynamite and unagi sauce (raw) \$105.00

London Street Roll

salmon, kani crab, avocados, cucumbers, topped with panko flakes, cilantro, dynamite and unagi sauce (semi cooked) \$108.00

St. Joseph Tower Roll

shrimp tempura, mango cubes, cilantro, topped with seared tuna, jalapeños, tobiko, mango wasabi, dynamite and unagi sauce (semi cooked) \$115.00

Gorilla Tower Roll

shrimp tempura, kani crab, cream cheese, cucumbers, topped with spicy tuna, panko flakes, chives, sriracha, spicy mayo and unagi sauce (semi cooked) \$125.00

Alaska Roll

kani crab, salmon flakes, cucumbers, avocados, cream cheese, topped with fresh salmon, panko flakes, chives, mango garlic, wasabi cucumber and unagi sauce (semi cooked) \$105.00

Smoked Salmon Roll

shrimp, smoked salmon, cream cheese, cucumbers, topped with kani salad, sriracha, unagi and garlic sauce (semi cooked) \$140.00

Black Spider Roll

crab meat, avocados, kani crab, cucumbers, topped with cilantro, spring onions, unagi and mango wasabi sauce (cooked) \$120.00

SUSHI

California Roll

kani crab, cream cheese, cucumbers, mango cubes, avocados, topped with tobiko and mango wasabi sauce (cooked) \$88.00

Volcano Roll

salmon, cream cheese, jalapeños, kani crab, salmon flakes, (deep fried) topped with panko flakes, sriracha, chives, unagi and dynamite sauce (no rice) (cooked) \$130.00

Volcanic Eruption Roll

kani crab, salmon flakes, cream cheese, wrapped in whitefish, (deep fried) topped with panko flakes, chives, unagi, sriracha and dynamite sauce (no rice) (cooked) \$125.00

D'Village Veggie Roll

avocados, crispy onions, cucumbers, ginger, mushrooms, carrots, wrapped in soy paper and topped with mango sauce (cooked) \$75.00 ✓

Chicken Teriyaki Roll

pan grilled chicken breast, cucumbers, avocados, rolled in panko flakes and topped with teriyaki sauce (cooked) \$78.00

Dynamite Scallop Tower Roll

kani crab, cream cheese, (deep fried) topped with scallops, tobiko, unagi and dynamite sauce (cooked) \$140.00

Energy Roll

shrimp tempura, tuna, cucumbers, (deep fried) topped with spring onions, chives, dynamite and teriyaki sauce (cooked) \$105.00

L.A. Roll

kani crab, avocados, cucumbers, cream cheese, (deep fried), topped with eel, spicy mayo, panko flakes and unagi sauce (cooked) \$115.00

Veggie Roll

carrots, avocados, shitake mushrooms, cucumbers, wrapped in rice paper, (deep fried) topped with crispy onions and mango garlic sauce (cooked) \$75.00 ✓

Yuzu Kani Roll

kani crab, cream cheese, beetroot topped with sesame seeds and garlic sauce (cooked) \$80.00

Camo Roll

kani crab, eel, shrimp, cucumbers, cream cheese, topped with dynamite and unagi sauce (no rice) (cooked) \$175.00

SUSHI

SIGNATURE TEMPURA ROLLS

Shrimp Tempura Roll

shrimp tempura, spring onions, cream cheese, topped with cilantro and dynamite sauce (cooked) \$95.00

Spicy Tuna Tempura Roll

Tuna, cream cheese, carrots, cucumber, white fish, jalapeno, avocado, topped with dynamite, sriracha and unagi sauce (no rice) (cooked) \$144.00

Shicrab Roll

shrimp tempura, kani crab, avocados, cream cheese, topped with panko flakes, spicy mayo, unagi and cucumber wasabi sauce (cooked) \$110.00

Crunchy Camaron Roll

kani crab, shrimp, cream cheese topped with sweet potato fritters, sriracha, dynamite and unagi sauce (cooked) \$120.00

All Inclusive Roll

grilled salmon, cream cheese, cucumbers, shrimp topped with kani salad, chives, unagi, sriracha and garlic sauce (cooked) \$135.00

PLATTERS

B&B Platter

Select 2 maki rolls, 2 signature rolls, 2 sashimi & 2 nigiri. \$850

All Cooked Sushi Platter

Select 6 fully cooked rolls. \$705.00

Sashimi & Nigiri Platter

Select 3 sashimi & 3 nigiri \$599.00

TAPAS

CHICKEN

Chicken Maki

boneless leg & thigh stuffed with cheese, carrots, spring onions and served with teriyaki sauce \$65.00

Spicy Chicken Jewels

crispy fried chicken sautéed in mayo, sriracha and served with garlic sauce \$86.00

PORK

Sizzling Spicy Pork

grilled pork sautéed with onions, carrots, bell peppers, mayo and sriracha \$100.00

Pork Spare Ribs

slow cooked honey glazed ribs \$125.00

BEEF

Teriyaki Meatballs

meatballs tossed in teriyaki sauce dressed with sesame seeds and spring onions \$88.00

SEAFOOD

Pan Seared Scallops

seasoned scallops on a bed of kani salad, topped with tobiko, spring onions and cayenne \$200.00

Shrimp Bites

shrimp, cream cheese, spring onions wrapped in spring roll paper and served with teriyaki sauce \$100.00

Sizzling Spicy Shrimp

crispy fried shrimp sautéed with onions, carrots, bell peppers, mayo sriracha \$112.00

Sizzling Spicy Squid

crispy fried squid sautéed with onions, carrots, bell peppers, mayo sriracha \$105.00

Sizzling Scallops

seared scallops wrapped in bacon and dressed with mango garlic sauce \$220.00

Smoked Salmon Cucumber Bites

kani crab, cucumbers, cream cheese wrapped in smoked salmon, topped with mango garlic, sriracha and wasabi sauce \$140.00

Spicy Grilled Shrimp

grilled shrimp topped with cilantro and mango garlic sauce \$86.00

Spicy Shrimp Jewels

crispy fried shrimp sautéed in mayo, sriracha and served with garlic sauce \$92.00

Seafood Tempura

salmon, tuna, whitefish, squid, deep fried and served with tempura sauce \$120.00

Shrimp Tempura

fried jumbo shrimp \$92.00

VEGGIE

Spring Rolls

combination of sweet potato, cabbage, onions, carrots and bell peppers \$68.00 ✓

Spicy Edamame Beans

blanched soybeans drizzled with salt and cayenne pepper \$45.00 ✓

Veggie Tempura

crispy fried vegetables in tempura batter \$55.00 ✓

Tempura Mushrooms

seasoned breaded mushrooms \$65.00 ✓

Cantonese Broccoli

stir fried broccoli tossed in honey chili sauce \$75.00 ✓

Veggie Noodles

stir fried noodles sautéed in vegetables \$80.00 ✓

COMBINATIONS

Gourmet Rice Bowl

combination of chicken, shrimp and pork tossed in vegetable rice \$90.00

Gyoza (chicken, pork, veggie)

pan fried dumplings served with tempura sauce \$80.00

KIDS' MENU

Fries \$25.00 *Seasoned Fries* \$30.00

Mac & Cheese \$45.00

Alfredo chicken (S)\$80.00 (L)\$100.00 shrimp (S)\$100.00 (L)\$120.00 veggie (S)\$60.00 (L)\$80.00 ✓