

THE JOINT

SUSHI & GRILL

A LA CARTE OR COURSE MENU MODERN ASIAN CUISINE

Course includes:

1 Appetizer

1 Main dish

1 Dessert

\$ 24.95

APPETIZER



Hamachi Carpaccio

\$12.95

<avocado, marinated cucumber on top of sliced yellowtail with vinaigrette red pepper paste and cajun powder>



Seared Ahi-Tuna

\$12.95

<with spicy miso sauce and salad topped with cilantro aioli>



Tempura Shrimp

\$8.50

<Served with spicy sauce>



Sashimi Combo

\$12.95

<Salmon, tuna, yellowtail and albacore (16pcs) Served with ponzu sauce >



Hawaiian Poke Salad

\$12.95

<spicy ahi –tuna, green salad, avocado, tobiko>

MAIN



Gal-bi

\$18.50

<grilled short-rib, with bowl of rice, mushrooms and crispy green beans>



Spicy Chicken

\$13.50

<with vegetable skewer, bowl of rice and grilled asparagus>



Teriyaki Chicken

\$9.95 / \$4.95 (for kids)

<served with tempura veggies, bowl of rice and seaweed salad>



Salmon Steak

\$14.50

<served with Sautéed mixed veggies, bowl of rice >



Chicken Katsu(Chicken cutlet)

\$10.95

<served with seaweed salad, bowl of rice >



Poke Bowl

\$12.95

<Diced salmon, tuna, yellowtail, avocado, cucumber, pickled onion, tobiko and mixed vegetables. Served over rice>

DESSERT



Green Tea Crème Brulee

\$4.95



Banana Mousse

\$4.50

<with roasted soy bean powder>