

## SPECIALTY ROLLS

add white asparagus to any roll ..... 1

<b>ANGRY CATERPILLAR</b> ..... 15	tempura eel, spicy crab and cucumber inside, topped with tamago, avocado and angry sauce
<b>BAKED SCALLOP ROLL</b> ..... 15	crab mix and cucumber inside, scallop, shiitake mushrooms and onions mixed with creamy sauce and baked, served with eel sauce
<b>BOX SUSHI*</b> ..... 16	layered sushi with fusion twist, fresh tuna, fresh salmon, crab mix and rice mixed with smelt eggs
<b>CREAMY BAKED LOBSTER ROLL</b> ..... 15	lobster mix and cucumber inside with crispy lobster tempura and creamy sauce baked on the outside served with eel sauce
<b>CRISPY TEMPURA ROLL</b> ..... 13	seaweed outside, smoked salmon, crab mix, cream cheese, avocado and asparagus inside, deep fried and served with eel sauce
<b>PURE CRUNCH ROLL</b> ..... 13	shrimp tempura, crab mix, cucumber inside, tempura crunch on the outside, served with eel sauce
<b>FIRE DRAGON ROLL*</b> ..... 14	shrimp tempura, spicy tuna and cucumber inside, fresh tuna with cilantro and jalapeno on top, served with spicy poke sauce
<b>HOKEY POKE ROLL*</b> ..... 14	fresh yellowtail, radish sprouts, cucumber, yamagobo and carrots inside, topped with fresh tuna, avocado and spicy poke sauce
<b>IN &amp; OUT ROLL</b> ..... 14	shrimp tempura, spicy crab mix, cucumber inside, cooked shrimp and sliced avocado on the outside, served with an asian pesto sauce
<b>KING CRAB ROLL*</b> ..... 16	spicy crab, asparagus inside with salmon and king crab on top served with asian pesto sauce
<b>LOCH NESS ROLL*</b> ..... 16	spicy crab, avocado and asparagus wrapped in house cured scottish salmon, topped with cilantro and sriracha, asian pesto and garlic chili sambal sauce

<b>OCTOBER FESTIVAL ROLL*</b> ..... 15	shrimp tempura, crab mix and cucumber inside, spicy tuna and avocado on top, served with sweet chili sauce and eel sauce
<b>PEPPERED BEEF ROLL*</b> ..... 16	tempura snow crab, spicy crab mix, avocado and asparagus / outside seared beef, sautéed mushrooms and onion served with a combo of a black pepper sauce and japanese sesame dressing
<b>PURE SUNSHINE ROLL*</b> ..... 14	crab mix, spicy tuna inside with mango and yellowtail on top served with mango sauce and a touch of ponzu
<b>PURE VEGAS ROLL*</b> ..... 13	spicy crab, cream cheese, avocado, spicy tuna on the inside / tempura flash fried, served with spicy mayo and eel sauce
<b>SHRIMP DYNAMITE</b> ..... 15	panko breaded rock shrimp on top of a spicy shrimp and avocado roll, topped with thai aioli and parmesan cheese, baked to PUREfection, finished with eel sauce
<b>WHITE MONSTER ROLL*</b> ..... 14	shrimp tempura, spicy crab and cucumber inside with baked ahi tuna on top, served with savory peanut vinaigrette sauce and eel sauce
<b>WTF ROLL</b> ..... 12	sea bass tempura, fresh jalapenos, avocado and crab mix inside, rolled in sweet tempura crunch and topped with spicy mayo and eel sauce
<b>LOLLIPOP ROLL*</b> ..... 15	fresh tuna, yellowtail, salmon, avocado, asparagus, crab mix with cucumber wrap and ponzu
<b>SALMON LOLLIPOP*</b> ..... 14	fresh salmon, spicy tuna, avocado, thin sliced jalapeno and cucumber wrapped with our own citrus sauce
<b>SNOW CRAB LOLLIPOP*</b> ..... 16	snow crab, tuna, shrimp and daikon sprouts wrapped in cucumber and served with spicy poke sauce

## SASHIMI DISHES

<b>HAMACHI SPOONS*</b> ..... 15	seared hamachi / avocado citrus dressing / topped with ceviche relish / served in a miso spoon with PURE's own orenji sauce
<b>HAMACHI WHEEL*</b> ..... 14	sliced yellowtail, served with a slice of raw jalapenos swimming in ponzu sauce
<b>WALU WHEEL*</b> ..... 14	lightly seared with citrus / topped with ponzu togarashi sauce
<b>TUNA TATAKI*</b> ..... 14	seared ahi tuna sliced and served with tataki sauce
<b>SIZZLING ONO*</b> ..... 14	ono quick seared with sizzling olive oil and hawaiian jus / topped with freshly chopped herbs

\*These items contain raw or undercooked products. Consuming raw or undercooked seafood may increase your risk of foodborne illness especially if you have certain medical conditions.

## SUSHI

<b>NIGIRI SUSHI (2 pieces)</b>	
— Tuna (maguro)*	7
— Yellowtail (hamachi)*	6
— Salmon (sake)*	5
— Sea Bass (suzuki)*	5
— Halibut (hirame)*	6
— Albacore (bincho maguro)*	5
— Octopus (tako)	5
— Smoked Salmon	5
— King Salmon	8
— Mackerel (saba)*	5
— Snow Crab (kani)	6
— Walu (atama)*	6
— Ono (kamasu-sawara)*	6
— Sea Eel (anago)	7
— Fresh Water Eel (unagi)	7
— Shrimp (ebi)	5
— Sweet Shrimp w/ Head (ama ebi)*	8
— Squid (ika)*	5
— Surf Clam (hokkigai)*	5
— Scallop (kobashira)*	5
— Salmon Egg (ikura)*	5
— Smelt Egg (masago)*	5
— Flying Fish Egg (tobiko)*	5
— Sweet Egg (tamago)	5
— Quail Egg (uzura)*	2
— Tuna Belly (toro)*	MKP
— Sea Urchin (uni)*	MKP
<b>SASHIMI (5 pieces)</b>	
— Tuna (maguro)*	11
— Yellowtail (hamachi)*	11
— Salmon (sake)*	10
— King Salmon	16
— Sea Bass (suzuki)*	10
— Halibut (hirame)*	10
— Albacore (bincho maguro)*	10
— Ono (kamasu-sawara)*	10
— Walu (atama)*	10
— Octopus (tako)*	10
— Fresh Water Eel (unagi)	15
— Tuna Belly (toro)*	MKP
— Sea Urchin (uni)*	MKP
<b>ROLLS (MAKI)</b>	
— California Roll	6
— California Roll w/ Smelt Egg*	7
— Spicy Tuna Roll*	7
— Spicy Yellowtail Roll*	6
— Spicy Shrimp Roll	7
— Spicy Salmon Roll*	6
— Philadelphia Roll	6
— Salmon Skin Roll	6
— Vegetable Roll	6
— Tuna Roll (tekka maki)*	5
— Yellowtail w/ Scallions (negihama)*	5
— Cucumber Roll (kappa maki)	4
— Avocado Roll	4
— Shrimp Tempura Roll	9
— Soft Shell Crab Roll	14
— Eel Avocado Roll	9
— Caterpillar Roll	14
— Rainbow Roll*	14
<b>HAND ROLL (TEMAKI)</b>	
— California Hand Roll	5
— Spicy Tuna Hand Roll*	6
— Spicy Yellowtail Hand Roll*	5
— Spicy Crab Hand Roll	5
— Scallop Hand Roll*	6
— Spicy Shrimp Hand Roll	6
— Salmon Skin Hand Roll	5
— Eel Avocado Hand Roll	7
<b>SALAD</b>	
— Seaweed Salad	5
— Squid Salad*	6
— Cucumber Sunomono	4
— add Crab	3



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## STARTERS

<b>EDAMAME</b>	
steamed and tossed in sea salt	<b>3</b>
steamed and tossed in truffle butter	<b>5</b>
steamed and tossed in spicy miso butter	<b>5</b>
<b>CRISP CURRIED LOBSTER SPRING ROLLS</b>	<b>12</b>
sweet and sour puree / green papaya slaw / eel sauce	
<b>LETTUCE WRAP*</b>	<b>10</b>
spicy tuna / yakiniku sauce / papaya carrot slaw / fried wontons / wasabi mayo / wasabi tobiko	
<b>PORK GYOZA</b>	<b>6</b>
pan fried pork dumplings / spicy citrus soy for dipping	
<b>IKA TEMPURA (CALAMARI)</b>	<b>8</b>
lightly battered and flash fried “yari ika” / asian pesto sauce, topped with a sprinkle of parmesan cheese	
<b>SLIDERS</b>	<b>8</b>
pulled pork with our famous korean bbq sauce / citrus aioli slaw / szechuan spicy mixed frites	
<b>CONFIT DUCK STEAM BUNS</b>	<b>10</b>
confit duck / hoisin glaze / pickled vegetables / chinese steam bun	
<b>KOREAN BBQ GRILLED PORK RIBS</b>	<b>12</b>
szechuan spicy mixed fries	
<b>COCONUT TIGER SHRIMP</b>	<b>11</b>
deep fried fresh tiger shrimp with toasted coconut / banana mango jam / sweet chili sauce	
<b>AHI AND AVOCADO POKE*</b>	<b>12</b>
raw ahi tuna / onion / avocado / red and green cabbage / truffle oil / crispy taro chips / parmesan	
<b>GYUNIKU TEPPAN (PREPARED BY YOU!)</b>	<b>15</b>
thin sliced beef tenderloin with miso compound butter, ginger and cabbage / prepared by you at the table on a sizzling hot teppan style iron skillet	
<b>HAMACHI KAMA (limited availability, please allow 30 min.)</b>	<b>12</b>
baked yellowtail cheek / side salad with ahi dressing / ponzu on the side with sesame seeds and scallions	
also available as salmon kama	<b>10</b>
<b>TEMPURA</b>	
choices with dipping sauce:	
• thin cut vegetables	<b>7</b>
(zucchini, carrots, sweet potatoes and onions)	
• tempura shrimp	<b>9</b>
• shrimp and vegetable combo	<b>13</b>

## SALADS

<b>CRISP NASHI PEAR &amp; FIELD GREENS SALAD</b>	<b>4</b>
fresh tomatoes / passion fruit shiso vinaigrette	
add tofu	<b>2</b>
add chicken	<b>6</b>
<b>CHINESE CHICKEN SALAD</b>	<b>11</b>
field greens / sweet soy marinated chicken / candied walnuts and sesame soy dressing / crisp wonton chips	
<b>SEARED AHI TUNA SALAD WITH ONION PEPPER DRESSING*</b>	<b>12</b>
furikake crusted ahi sliced thin / spring mix and grilled asparagus	
<b>SEAFOOD SALAD*</b>	<b>12</b>
field greens / tuna, yellowtail, salmon, tako (octopus) and shrimp / smelt eggs and bonito flakes / spicy citrus vinaigrette	

## SOUPS / NOODLES

buckwheat noodles available upon request	
<b>MISO SOUP</b>	<b>3</b>
miso bean broth served with a dash of seaweed, scallions, tofu and shiitake mushrooms	
<b>NABEYAKI UDON</b>	<b>15</b>
japanese noodle soup / shrimp / scallops / fish cake / kombu / mixed asian vegetables / crispy tempura shrimp	
<b>VEGETABLE UDON</b>	<b>12</b>
japanese noodle soup with fresh vegetables and crispy tempura vegetables	
add crispy tempura shrimp	<b>1.5</b> each
<b>HIKARI FRIED RICE</b>	
chinese style fried rice tossed with fresh vegetables and oyster / soy sauce	
• vegetable	<b>9</b>
• chicken	<b>12</b>
• shrimp	<b>13</b>
• beef tenderloin	<b>14</b>

### YAKISOBA

stir fried chinese noodles / choose from these four:	
• vegetable	<b>9</b>
• chicken	<b>12</b>
• shrimp	<b>13</b>
• beef tenderloin	<b>14</b>

## LUNCH BENTO BOXES

includes a side salad / steamed rice / tempura vegetables and shrimp	
<b>CHICKEN TERIYAKI</b>	<b>12</b>
grilled chicken breast / house teriyaki sauce / asian stir fried vegetables	
<b>BEEF TERIYAKI</b>	<b>14</b>
grilled tenderloin steak / house teriyaki sauce / asian stir fried vegetables	
<b>SALMON TERIYAKI</b>	<b>13</b>
grilled atlantic salmon filet / house teriyaki sauce / asian stir fried vegetables	
<b>TEMPURA</b>	<b>12</b>
lightly battered and crispy fried shrimp and vegetable tempura	
<b>CHICKEN KATSU</b>	<b>12</b>
panko fried chicken breast with orange sake miso glaze / asian stir fried vegetables	
<b>BAKED SEA BASS</b>	<b>14</b>
ginger miso sauce / steamed japanese rice / sauteed house vegetables	

## LUNCH SUSHI

<b>SUSHI LUNCH*</b>	<b>12</b>
one california roll (8 pieces) / four pieces of nigiri (tuna, yellowtail, salmon and shrimp)	
<b>SASHIMI LUNCH*</b>	<b>14</b>
four kinds of fresh fish sashimi (tuna, yellowtail, salmon and albacore) each cut into three pieces	
<b>SUSHI &amp; SASHIMI LUNCH*</b>	<b>15</b>
five kinds of nigiri sushi (tuna, yellowtail, salmon, shrimp and eel) / three kinds of fresh fish sashimi (tuna, yellowtail and salmon) each cut into three pieces	

## SUSHI RICE BOWLS

<b>CHIRASHI BOWL*</b>	<b>19</b>
chef's selection of fresh fish “scattered” over rice	
<b>TUNA BOWL*</b>	<b>14</b>
tuna / mango / shrimp / cucumber / chinese parsley / spicy poke sauce	
<b>EEL / AVOCADO BOWL*</b>	<b>14</b>
crab mix and eel sauce / served over steamed rice	
<b>SALMON / AVOCADO BOWL*</b>	<b>12</b>
salmon / avocado / asparagus / chinese parsley / spicy poke sauce	

## MAIN COURSES

substitute fried rice	<b>3</b>
<b>PURE'S TERIYAKI</b>	
choice of:	
• <b>CHICKEN</b>	<b>13</b>
grilled chicken sliced over stir-fried julienne vegetables / steamed rice / PURE's teriyaki sauce	
• <b>SALMON</b>	<b>15</b>
grilled atlantic salmon / stir-fried mixed asian vegetables / steamed rice / PURE's teriyaki sauce	
• <b>BEEF</b>	<b>17</b>
grilled tenderloin sliced over stir-fried julienne vegetables / steamed rice / PURE's teriyaki sauce	
<b>ASIAN BBQ GRILLED BEEF TENDERLOIN* (8 oz.)</b>	<b>26</b>
asparagus / mushrooms / crispy potato and zucchini tempura fritters / hoisin bbq sauce / mango sauce	
<b>GRILLED NORTH ATLANTIC SALMON (7 oz.)</b>	<b>18</b>
yuzu mustard sauce / plum steamed brown rice / stir-fried julienne vegetables	
<b>SESAME CRUSTED SEA BASS (7 oz.)</b>	<b>24</b>
ginger miso sauce / buckwheat noodles / stir-fried julienne vegetables	
<b>KATSU STYLE CHICKEN BREAST</b>	<b>16</b>
panko fried chicken breast glazed with orange sake miso on a bed of plum steamed brown rice	
<b>PAN ROASTED DUCK</b>	<b>22</b>
pan roasted duck breast with an orange hoisen bbq sauce served with vegetable fried rice	
<b>SUSHI PLATTER*</b>	<b>24</b>
california roll (4 pieces) / spicy tuna roll (4 pieces) / nigiri sushi (7 pieces) (\$1 per substitution)	
<b>SASHIMI PLATTER*</b>	<b>25</b>
five different kinds of fresh sashimi	
• tuna (3 pieces)	
• yellowtail (3 pieces)	
• salmon (3 pieces)	
• sea bass (3 pieces)	
• octopus (3 pieces)	
(\$2 per substitution)	

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