

CAFE & LOUNGE

The Living Room

SCOTTSDALE, AZ

SUSHI ROLLS

CUCUMBER LOLLIPOP ROLL* • 20

Shrimp, Tuna, Salmon, Yellowtail, Crab, Avocado, Ponzu

SOUTHSIDE ROLL* • 19

Yellowtail, Spicy Crab, Panko Shrimp, Cilantro, Jalapeño, Red Onion

VEGGIE ROLL • 12

Takuan, Yamagobo, Avocado, Cucumber, Red Bell Pepper, Soy Paper

K.I.G.* • 18

Spicy Crab, Cream Cheese, Shrimp Tempura, Spicy Tuna, Jalapeño, Sriracha Aioli, Eel Sauce

WICKED* • 16

Spicy Crab With Cilantro, Jalapeño, Avocado, Crunchies, Thai Chili Sauce

RAINBOW ROLL* • 19

California Roll topped with Salmon, Tuna, Shrimp, Yellowtail, Avocado

VEGAS ROLL* • 17

Salmon, Crab, Cream Cheese, Eel Sauce, Avocado, Sesame, Jalapeño

FLYING LOTUS ROLL* • 19

Crab, Spicy Tuna, Cream Cheese, Eel Sauce, Crispy Lotus, Spicy Aioli

POPPIN* • 18

Tempura Shrimp, Spicy Crab, Avocado, Sweet & Spicy Sauce

SPIDER ROLL* • 15

Soft Shell Crab, Avocado, Cucumber, Daikon, Spicy Mayo

CATERPILLAR ROLL* • 16

Eel, Cucumber, Avocado, Wasabi Mayo, Eel Sauce

CALIFORNIA ROLL* • 13

Crab Mix, Avocado, Cucumber

SPICY TUNA* • 16

Spicy Ahi, Cucumber

traditionals

POKE BOWL* • 25

Ahi, Tsunomono, Daikon, Sushi Rice, Sesame, Lotus Chips, Avocado

MISO SOUP • 7

Tofu, Mushroom, Green Onion, Edamame

HAND ROLLS

SPICY SALMON* • 8

CALIFORNIA CRAB* • 7

SPICY TUNA* • 8

SPICY SCALLOP* • 10

ALBACORE* • 8

NEGI HAMACHI* • 9

SASHIMI

TUNA* • 18

SALMON* • 18

TUNA TATAKI* • 18

TORO* • 40

YELLOWTAIL* • 20

EEL* • 19

NIGIRI

TUNA* • 10

TORO* • 18

SALMON* • 10

TUNA TATAKI* • 10

YELLOWTAIL* • 10

SHRIMP* • 8

INARI* • 8

EEL* • 10

* These foods may be served cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please, no separate checks... thank you. | Menu items and prices are subject to change. | Cash cards are not accepted | (gf) = Gluten-Free | Sushi Menu | DC-12424

DESSERTS

PETIT FOURS • 6

Chocolate, Raspberry, Italian Rainbow

VANILLA BEAN CUSTARD • 4

CHOCOLATE COVERED STRAWBERRY • 3

SWEET AMUSE-BOUCHE GLASSES • 18

Chocolate Ganache, Tiramisu, Lemon Meringue Pie, Vanilla and Raspberry Coulis

MINI COCONUT CAKE • 15

Raspberry Coulis

PETITE FRENCH MACAROONS • 14 (gf)

INJECTABLE DONUT HOLES • 14

Includes Three Flavors: Chocolate, Sweet Berry and Bavarian Cream

WARM PIZZA COOKIE • 12

Topped with Two Scoops of Vanilla Ice Cream and Chocolate Sauce

SWEET WINES

PORT

FONSECA BIN 27 • 10 (3oz)

TAYLOR 10YR TAWNY • 14 (3oz)

TAYLOR 2017 LATE BOTTLED VINTAGE • 17 (3oz)

DOW'S 2017 VINTAGE • 110 (1/2 Bottle)

MADEIRA

CHARLESTON SERCIAL • 15 (3oz)

SAVANNAH VERDELHO • 15 (3oz)

BOSTON BUAL • 15 (3oz)

DESSERT WINE

DISZNOKO TOKAJI 2019, HUNGARY • 10 (3oz)

JORGE ORDÓÑEZ MÁLAGA 2016, SPAIN • 14 (3oz)

DOISY-VÉDRINES SAUTERNES 2014, FRANCE • 17 (3oz)

POQUITO MOSCATO, SPAIN • 17 (1/2 Bottle)

FAR NIENTE 'DOLCE' 2015, NAPA • 100 (1/2 Bottle)

SWEET FLIGHTS

Three 2oz Glasses

DESSERT FLIGHT • 22

Disznoko Tokaji 2019 + Jorge Ordóñez Málaga 2016 + Doisy-Védrines Sauternes 2014

MADEIRA FLIGHT • 28

Charleston Serial + Savannah Verdelho + Boston Bual

PORT FLIGHT • 26

Fonseca Bin 27 + Taylor's 10yr Tawny + Taylor 2017 Late Bottle Vintage