City Oyster & SUSHI BAR

NIGIRI SUSHI

2 PIECES OVER RICE

*WAHOO - 9 -
*ESCOLAR - 9 -
*SALMON - 10 -
*TUNA - 10 -
*HAMACHI - 12 -

SASHIMI

2 PIECES PER ORDER

*WAHOO - 9 -
*ESCOLAR - 9 -
*SALMON - 10 -
*TUNA - 10 -
*HAMACHI - 12 -

SUSHI & SASHIMI ENTRÉES

CHEF'S CHOICE

*NAGANO
6 Pieces Of Sushi & Rainbow Roll - 39 -

*OSAKA
16 Pieces Of Raw Fish - 40 -

*NARUTO
10 Pieces Of Sushi & Tuna Roll - 43 -

*TOKYO
7 Pieces Of Sushi, 9 Pieces Of Sashimi & Spicy Tuna Roll - 52 -

LUNCH BENTO BOX

— MONDAY TO FRIDAY ONLY —

CHOICE OF MISO SOUP OR SALAD, SERVED WITH PICKLED CUCUMBER SALAD

CHICKEN TERIYAKI
Vegetable, Dumpling, Rice
- 24 -

FISH TERIYAKI
Vegetable, Dumpling, Rice
- 32 -

SUSHI & SASHIMI

* 9 Piece Sashimi
1/2 California Roll
Spicy Octopus Salad
- 33 -

* 10 Piece Sashimi And Sushi Combo
6 Piece Sashimi, 4 Piece Sushi,
1/2 California Roll
- 42 -

* 7 Piece Sushi
Salmon Roll,
Seaweed Salad
- 37 -

DINNER BENTO BOX

CHEF'S CHOICE

* 9 Piece Sashimi, 1/2 California Roll, Spicy Octopus Salad
- 35 -

* 7 Piece Sushi, Salmon Roll, Seaweed Salad
- 39 -

* 10 Piece Sashimi And Sushi Combo, 6 Piece Sashimi, 4 Piece Sushi, 1/2 California Roll
- 44 -

JAPANESE BEERS

SAPPORO RESERVE
12 OZ
- 8.00 -

KIRIN ICHIBAN (DRAFT)
16 OZ
- 8.00 -

ASAHI SUPER DRY
12 OZ
- 8.50 -

SAKE BOMB

Sake Baby, Kirin Ichiban
- 11.00 -

HOT SAKE

GEKKEIKAN

Junmai - Served Hot
Light Body With A Clean Finish
- SM 7.00 / LG 12.00 -

CHILLED SAKE

GLASS: - 15 - BOTTLE: - 44 -

JUNMAI, SAKE BABY

Clean and Structured Flavors of Mild Orange Zest and Green Apples

JUNMAI, AMANOTO, TOKUBETSU

Lychee and Kiwi Aromas, a Balanced and Fresh Mouth with a Short Finish

JUNMAI GINJO, KANBARA BRIDE OF THE FOX

Yellow and Cloudy Colors with Aromas of Marcona Almonds, Brioche Bread and Peanuts, It's Full Bodied with a Rich Finish

NIGORI, TOZAI SNOW MAIDEN

Cloudy and Dense, with Flavors of Orange and Apples, Full Body Texture and Short Finish

SAKE FLIGHT

2 Ounce Pour of Each of Our Chilled Sakes
- 32.00 -

SAKE JARS

180 ML SINGLE SERVING JARS

SOTO

Junmai - Light and Clean with Notes of Apple and a touch of Umami
- 16.00 -

KIRINZAN

Futsushu
Round, Clean and Velvety Smooth with Aromas of Beachwood and Cherry
- 18.00 -

HOUSUI YAMAHAI TOKUBETSU

Junmai
Sweet Earthy Nose and Sweet Aftertaste
- 18.50 -

NAKAGAWA

Pure Grain Junmai
Solid, Full Bodied Flavor Rounded with a Hint of Spicy Sweetness
- 20.00 -

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STARTERS

MISO SOUP
- 7.5 -

SEAWEED SALAD
- 10 -

EDAMAME
- 9 -

***TATAKI**
Ponzu, Tuna or Wahoo
- 20 -

SPECIALTY ROLLS

***UMAMI ROLL**
Inside out Cucumber,
Avocado Roll Topped With
Torched Wagyu Tenderloin,
Jalapeño, Chili Crisp, Ponzu Sauce
- 28.5 -

***WAGYU TARTARE ROLL**
Inside out Cucumber Roll
Topped With
Wagyu Tenderlion Tartare
- 26.5 -

***MORIMOTO ROLL**
California Roll
Topped With
Spicy Tuna, Salmon,
Seaweed Salad, Avocado
- 34 -

DELRAY BEACH ROLL
California Roll
Topped With Shrimp,
Maine Lobster,
Mango, Avocado,
Mango Miso Sauce
- 40 -

***LOBSTER TEMPURA ROLL**
Maine Lobster Tail Deep-Fried
With Panko, Sesame Seed,
Asparagus, Avocado, Masago,
Spicy Mayo, Eel Sauce
- 56.5 -

SIGNATURE ROLLS

***CALIFORNIA ROLL**
Krabmeat, Avocado, Cucumber,
Masago, Sesame Seed
- 17 -

***JB OR JB TEMPURA ROLL**
Salmon, Scallions, Cream Cheese,
Eel Sauce
- 18 -

***SALMON AVOCADO ROLL**
Inside Out Salmon, Avocado,
Sesame Seeds
- 19 -

***SPICY TUNA ROLL**
Inside Out Spicy Tuna,
Cucumber, Sesame Seeds
- 19 -

***YUMMY ROLL**
Inside Out Shrimp, Krabmeat,
Masago, Avocado, Tempura Flakes,
Spicy Mayo, Sesame Seeds
- 20 -

***RAINBOW ROLL**
California Roll Topped With Tuna,
Salmon, Wahoo
- 20.5 -

***THE THREE AMIGOS ROLL**
Inside Out Shrimp Tempura,
Avocado, Spicy Mayo, Masago,
Pickled Jalapeños, Eel Sauce,
Sesame Seeds
- 22 -

***CEVICHE ROLL**
Tuna, Avocado, Cucumber,
Cilantro and Jalapeños
Topped With Wahoo,
Scallions and Lime Sauce
- 25 -

RED DRAGON
Shrimp Tempura Cucumber Roll
Topped With Spicy Krab Salad,
Tempura Flakes,
Spicy Mayo, Eel Sauce
- 26 -

***SPICY HAMACHI ROLL**
Spicy Hamachi, Scallions, Masago,
Kimchee, Cucumber, Topped With
Avocado, Spicy Miso Sauce
- 23 -

***MANGO TANGO ROLL**
Krabmeat, Mango, Shrimp, Avocado,
Cream Cheese, Topped With
Grilled Tuna, Tobiko
- 24 -

***HAMACHI AVOCADO ROLL**
Inside Out Cucumber,
Avocado Roll Topped With
Torched Hamachi, Yuzu Mango Sauce,
Crispy Ginger
- 25.5 -

***SPICY GEISHA**
Inside Out Spicy Tuna,
Mango Roll Topped With Sliced Tuna,
Avocado, Mango Puree,
Serrano Pepper
- 33 -

NO RICE ROLLS

***IRON CHEF ROLL**
Spicy Tuna,
Avocado, Cucumber,
Rolled In Rice Paper
- 23 -

***SKINNY TUNA ROLL**
Spicy Tuna, Avocado, Wrapped in Rice Paper
& Cucumber, Topped With Sesame Seeds,
Served With Ponzu Sauce
- 24.5 -

CO_SushiMenu 10.26.26

SUSHI CHEF PATRICK BHISITTRAKULPORN • ANY MODIFICATIONS SUBJECT TO ADDITIONAL CHARGE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.