

STARTERS

MISO SOUP

- 5.50 -

*TATAKI

Ponzu, Tuna or Wahoo
- 17 -

EDAMAME

- 7 -

*KOTOBUKI SALAD

Yellowtail, Krabmeat,
Avocado, Tobiko,
Tempura Flakes,
Romaine Lettuce
- 19 -

SEAWEED SALAD

- 8 -

SPECIALTY ROLLS

*CEVICHE ROLL

Tuna, Avocado, Cucumber,
Cilantro and Jalapeños Topped With Wahoo,
Scallions and Lime Sauce
- 21.5 -

RED DRAGON

Shrimp Tempura Cucumber Roll
Topped With Spicy Krab Salad, Tempura Flakes,
Spicy Mayo, Eel Sauce
- 23.5 -

*MORIMOTO ROLL

California Roll Topped with Spicy Tuna, Salmon,
Seaweed Salad, Avocado
- 29 -

*CALIFORNIA PSYCHO EEL ROLL

California Roll Topped with BBQ Eel,
Eel Sauce
- 25.5 -

*#10 ROLL

Inside Out Salmon & Avocado
With Black Tobiko, Wasabi Tobiko,
Topped With Salmon Roe
- 28 -

DELRAY BEACH ROLL

California Roll Topped With Shrimp,
Maine Lobster, Mango, Avocado,
Mango Miso Sauce
- 34.5 -

*LOBSTER TEMPURA ROLL

Maine Lobster Tail Deep-Fried With Panko,
Sesame Seed, Asparagus, Avocado, Masago,
Spicy Mayo, Eel Sauce
- 49 -

*THE PETROSSIAN ROLL

Salmon, Cream Cheese, Avocado Roll,
Topped With 1 oz of Petrossian Caviar on Top
- 54 -

SIGNATURE ROLLS

*CALIFORNIA ROLL

Krabmeat, Avocado, Cucumber,
Masago, Sesame Seed
- 14.5 -

JB OR JB TEMPURA ROLL

Salmon, Scallions, Cream Cheese, Eel Sauce
- 14.5 -

*UNAGI BBQ EEL ROLL

Inside Out Eel, Masago, Avocado,
Topped With Eel Sauce
- 24 -

*SALMON AVOCADO ROLL

Inside Out Salmon, Avocado,
Sesame Seeds
- 15.5 -

*SPICY TUNA ROLL

Inside Out Spicy Tuna,
Cucumber, Sesame Seeds
- 15.5 -

VEGAN ZEN ROLL

Carrots, Asparagus, Cucumber,
Marinated Squash, Avocado, Furikake,
Rolled in Green Soy Paper
- 16.5 -

*YUMMY ROLL

Inside Out Shrimp, Krabmeat, Masago,
Avocado, Tempura Flakes, Spicy Mayo,
Sesame Seeds
- 17.5 -

*SPICY HAMACHI ROLL

Spicy Hamachi, Scallions, Masago,
Kimchee, Cucumber, Topped With Avocado,
Spicy Miso Sauce
- 17.5 -

*KAMIKAZE ROLL

Inside Out Spicy Tuna, Cucumber, Jalapeños,
Tempura Flakes, Sesame Seeds
- 17.5 -

*RAINBOW ROLL

California Roll Topped With Tuna,
Salmon, Wahoo
- 18 -

*BEAUTY & THE BEAST ROLL

Half Eel, Half Tuna, Avocado, Cucumber,
Red & Black Tobiko, Eel Sauce
- 18.5 -

*THE THREE AMIGOS ROLL

Inside Out Shrimp Tempura, Avocado,
Spicy Mayo, Masago, Pickled Jalapeños,
Eel Sauce, Sesame Seeds
- 18.5 -

*SPIDER ROLL

Inside Out Soft Shell Crab, Avocado, Masago,
Asparagus, Eel Sauce, Sesame Seeds
- 19.5 -

*CITY OF ANGELS ROLL

California Roll, Tomato, Cilantro,
With Hamachi & Avocado On Top,
Jalapeño Ponzu
- 19.5 -

*RISING SUN ROLL

Smoked Salmon, Cream Cheese,
Scallions With Salmon & Tobiko on Top
- 19.5 -

*MANGO TANGO ROLL

Krabmeat, Mango, Shrimp, Avocado,
Cream Cheese, Topped With Grilled Tuna, Tobiko
- 20.5 -

*TUNA LOVE ROLL

Spicy Tuna, Tempura Flakes, Krabmeat
Topped With Tuna & Avocado
- 21.5 -

NO RICE ROLLS

KANISU ROLL

Krabmeat, Masago,
Avocado, Rolled in Cucumber
In Rice Vinegar Sauce
- 14.5 -

*KC ROLL

Fresh Salmon, Cream Cheese, Scallions,
Krabmeat, Wrapped In Cucumber, Ponzu
- 15.5 -

SUMMER ROLL

Shrimp, Krabmeat, Cucumber, Lettuce,
Basil, Carrot, Wrapped In Rice Paper,
Spicy Sweet Chili Sauce
- 16.5 -

GODZILLA VEGGIE ROLL

Avocado, Asparagus, Kale,
Shishitos, Wasabi, Sesame, Green Sauce,
Wrapped in Cucumber
- 16.5 -

*SPOKYO ROLL

Salmon, White Fish, Spicy Tuna,
Asparagus, Avocado, Rolled in Cucumber,
Served With Ponzu Sauce
- 18.5 -

*IRON CHEF ROLL

Spicy Tuna, Avocado, Cucumber,
Rolled In Rice Paper
- 19.5 -

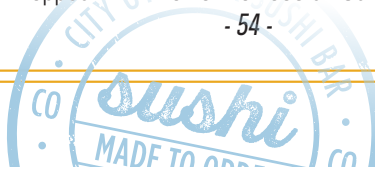
*SKINNY TUNA ROLL

Spicy Tuna, Avocado, Wrapped in Rice Paper
& Cucumber, Topped With Sesame Seeds,
Served With Ponzu Sauce
- 19.5 -

*POSEIDON ROLL

Fried Spicy Tuna, Kani, Asparagus,
Wakame, Wasabi Aioli,
Kimchee Yuzu Sauce
- 26 -

CO_SushiMenu_1.26.22



City Oyster & SUSHI BAR

NIGIRI SUSHI

2 PIECES OVER RICE

*WAHOO - 7.5 -	*ESCOLAR - 7.5 -
*SALMON - 8.5 -	*TUNA - 8.5 -
*HAMACHI - 10.5 -	*TORO (1 pc) - 19 -

SASHIMI

2 PIECES PER ORDER

*WAHOO - 7.5 -	*ESCOLAR - 7.5 -
*SALMON - 8.5 -	*TUNA - 8.5 -
*HAMACHI - 10.5 -	*TORO (1 pc) - 19 -



SUSHI & SASHIMI ENTRÉES

*NAGANO

6 Pieces Of Sushi & Rainbow Roll - 31 -

*OSAKA

16 Pieces Of Raw Fish - 33 -

*KUMANO KUDO

16 Pieces Of Raw Fish & Toro - 56 -

*NARUTO

10 Pieces Of Sushi & Tuna Roll - 31 -

*TOKYO

7 Pieces Of Sushi, 9 Pieces
Of Sashimi & Spicy Tuna Roll - 35 -

LUNCH BENTO BOX

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

SUSHI & SASHIMI

*7 Pieces Of Sushi, Salmon Roll,
Seaweed Salad
- 22 -

*4 Pieces Of Sushi, 6 Pieces Of Sashimi,
4 Pieces Of California Roll
- 28 -

9 Pieces Of Sashimi,
*4 Pieces of California Roll, Spicy Salad
- 24 -

FISH TERIYAKI

Vegetable,
Dumpling, Rice
- 26 -

CHICKEN TERIYAKI

Vegetable,
Dumpling, Rice
- 18 -



DINNER BENTO BOX

*7 Pieces Of Sushi, Salmon Roll, Spicy Lobster Salad
- 34 -

*9 Pieces of Assorted Sashimi, Shrimp Tempura Roll Inside Out & Cucumber Salad
with Asian Vinegar
- 36 -

*4 Pieces Of Sushi, 6 Pieces Of Sashimi, Shrimp Tempura Roll Inside Out,
With Spicy Fish Salad
- 38 -

JAPANESE BEERS

ASAHI SUPER DRY - 12 OZ 6.00 -	SAPPORO RESERVE - 12 OZ 6.50 -	KIRIN ICHIBAN (DRAFT) - 16 OZ 7.00 -	ECHIGO KOSHIHIKARI - 12 OZ 13.00 -
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COCKTAILS

SAKE BOMB

Ty Ku Black, Kirin Ichiban
- 9.00 -

CUKE & SAKE MARTINI

Crop Vodka, Ty Ku Cucumber Sake, Agave Nectar
- 12.00 -

SAKE

GEKKEIKAN

Junmai - Served Hot
Light Body With A Clean Finish
- SM 6.00 / LG 11.00 -

TY KU CUCUMBER

Junmai - Served Cold - Delicate & Light
Infused With Natural Taste of Cucumber
- GLASS 8.50 / 330ML 24.00 -

TY KU BLACK

Junmai Ginjo - Served Cold
Rich Texture With Peach & Vanilla Notes
- GLASS 10.50 / 330ML 30.00 -

"G" JOY

Junmai Ginjo - Served Cold
Lemon Zest Aromas With Subtle Alcohol
- GLASS 8.00 / 375ML 24.00 -

SHO CHIKO BAI

Organic Nama - Served Cold
Full Dry Balanced Flavor With Fruity & Fresh Taste
- GLASS 10.00 / 330ML 26.00 -

MOONSTONE COCONUT LEMONGRASS

Ginjo, Nigori - Served Over Ice
Aromas Of Creamy Coconut & Crisp Lemongrass
- NIGORI GLASS 7.00 / 375ML 15.00 -

MOMOKAWA PEARL

Unfiltered - Served Cold
Creamy Coconut, Banana Anise & Creamy Sweet Rice
- 300 ML 16.00 / GLASS 7.00 -

MIO SPARKLING SAKE

A New Tradition - Sparkling Sake
Refreshing, Fruity, Unique, Sweet Aroma
- 300 ML 22.00 -

SAKE FLIGHT

Four 2 Oz Tastes of Any Premium Sakes From Above
- 14.50 -

SAKE JARS

180 ML SINGLE SERVING JARS

SOTO

Junmai - Light and Clean
with Notes of Apple and a touch of Umami
- 14.00 -

KIRINZAN

Futsushu
Round, Clean and Velvety Smooth
with Aromas of Beachwood and Cherry
- 16.00 -

HOUSUI YAMAHAI TOKUBETSU

Junmai
Sweet Earthy Nose and Sweet Aftertaste
- 17.50 -

NAKAGAWA

Pure Grain Junmai
Solid, Full Bodied Flavor Roudned
with a Hint of Spicy Sweetness
- 19.00 -