



SUSHI MENU

ASK ABOUT OUR
JAPANESE
SAKE



SUSHI ROLLS (8 PCS PER ROLL)

CHICKEN TENDER ROLL \$24

Filled with chicken tenders, roasted garlic, cream cheese and avocado, fried in tempura batter, covered with teriyaki sauce

DIVERS MAKI \$34

Filled with egg, eel, tobiko, salmon, cucumber, avocado, jalapeños, eel sauce, sriracha aioli

CRUNCHY SHRIMP TEMPURA ROLL \$23

Filled with cream cheese and avocado rolled in tempura flakes and furikake

THE MUMMY \$28

Filled with chicken, cream cheese and avocado wrapped in crabstick, bacon, sriracha aioli and eel sauce

PHILADELPHIA \$26

Filled with smoked salmon, cream cheese, avocado, rolled in coconut tempura crunchies

SASHIMI 3PCS PER ORDER

Choose your protein:

Salmon 15 | Tuna 15 | Hamachi 16 | Eel 18

NIGIRI 2 PCS PER ORDER

Choose your protein:

Salmon 15 | Tuna 15 | Hamachi 16 | Crabstick 12 | Eel 16

VEGAN ROLL \$18

Soy paper, rice, hummus, broccoli, carrots, avocado

ISLAND ROLL \$20

Soy paper filled with jerked tofu, edamame, plantain, wrapped in toasted coconut onion crunchies

ENTREES

FILLET MIGNON \$54

Chargrilled, chianti reduction, sauteed mushrooms, roasted cherry tomatoes, broccoli, mashed potatoes, flash smoke infused

LINGUINI PASTA \$28

homemade alfredo or marinara
Add: chicken 9, mahi 12, shrimp 12

ROASTED BONE-IN CHICKEN \$36

Peruvian green sauce, roasted local sweet potatoes, butternut squash puree, zucchini and carrots

GRILLED MAHI AND SHRIMP \$42

Lemon cream sofrito sauce with rice of the day, plantain and vegetables

PAN SEARED SALMON \$44

Lemon butter cream, hint of black truffle paste, served with garlic mashed potatoes, sauteed mushrooms, asparagus and beet puree

LOCAL CATCH OF THE DAY MP

Ask your server – Truffle cream sauce, mashed potatoes, mixed vegetables

GRILLED LOBSTER MP

Served with scalloped potatoes and vegetables with a garlic lemon butter

DESSERTS

Locally Made Ice Cream \$12

Key Lime Pie \$12

Chocolate Pot De Crème \$12

Crème Brulee \$12

JAPANESE SAKE

MOONSTONE PLUM SAKE \$28

MOMOKAWA PEARL NIGORI SAKE \$48

HAKUTSURA SAYURI NIGORI 330ML \$30

LYCHEE GIN MARTINI \$18

BVI gin, Sayuri Sake, Lychee, Lemon



HENDO'S HIDEOUT



SCAN CODE
TO CHECK OUT OUR
COCKTAIL MENU