



(530) 541-FISH
 3940 Lake Tahoe Blvd. #3
 South Lake Tahoe, California 96150

Appetizers

Adam's Leaf

Yellow Tail with Dynamite Sauce
 Sandwiched Between Shiso
 Leaves, Deep Fried, Served with
 Ponzu Sauce...\$6.95

Edamame

A Bowl of Healthy Soy Beans
 Small...\$3. Large...\$6.

Enoki Mushrooms w/Bay

Scallops
 Thin Noodle-Like Mushrooms and
 Scallops Sauteed in Butter and
 Special Seasonings...\$6.95

Green Mussels

Baked with Dynamite
 Sauce...\$6.95

Buffalo Shrimp

Five Shrimp Marinated in a
 Delicious Spicy Sauce...\$8.75

BBQ Albacore ^o

Flash-Grilled (Very Rare) w/Spicy
 Miso Sauce...\$10.75

Steamers

Fresh Clams Steamed in Garlic,
 Butter, and Sake...\$12
 Enough for two!

Tempura Appetizer

Deep Fried Shrimp & Fresh
 Vegetables...\$7.25 (Additional
 Shrimp \$1.50 each)

Tuna Shroom ^o

Shiitake Mushroom Stuffed with
 Spicy Tuna then Tempura Fried
 Quickly and Served with Ponzu
 Sauce ...\$6.95

Soup, Salads & Rice

Hawaiian Tuna ^o

Tuna Marinated with Sesame Oil,
 Sesame Seeds, Green Onion, Garlic
 & Spices...\$12.50

House Salad

Fresh Mixed Greens with Seasonal
 Vegetables Served with Ginger
 Sesame Dressing...\$6.95

Sashimi Salad ^o

Seasonal Assorted Fresh Fish
 with Mixed Greens, and Radish
 Sprouts...\$13.95

Seaweed Salad

Lightly Marinated Japanese Green
 Seaweed...\$4.95

Sunomono ^o

Cucumber Salad with Assorted
 Fresh Fish...\$10

Tuna Tataki Salad ^o

Seared Tuna and Fresh Mixed
 Greens with Ponzu Sauce and
 Green Onion.

Your Choice of:
 Maguro - \$11.95
 Albacore - \$10.95

Miso Soup

Served with Tofu and Green
 Onion...\$3.50

Steamed Rice \$2.50

Locals Receive 10% off with Local I.D.
 Thanks for your continued support!

^o Contains Uncooked Ingredients
 *Please Note-For parties of 6 or more a 18% gratuity will be added to the check
 Minimum charge \$7 per person

Now Available - Soy Paper \$1 Additional Per Roll
AND
Fresh REAL Wasabi \$1 Additional

Maki Sushi-Rolls

☞ Tuna Roll		\$4.95
☞ Spicy Tuna Roll	Spicy Tuna w/Cucumber	\$5.95
☞ Yellow Tail Roll	Yellow Tail with Scallion & Cucumber	\$5.95
California Roll	Shredded Crab & Avocado	\$5.75
California Eel	California Roll topped w/Fresh Water Eel	\$7.95
☞ Salmon Roll	Fresh Salmon, Avocado, Cucumber, w/Tobiko	\$7.95
Fried Calamari	With Cream Cheese & Avocado	\$8.75
¥ Shrimp Tempura	With Cucumber & Avocado	\$8.75
∞¥ Rock'n Roll	Eel & Avocado	\$6.75
∞ Caterpillar Roll	Crab & Eel with Avocado on Top	\$10.95
☞ Mermaid Roll	Yellow Tail & Mango	\$6.95
☞ Sierra Powder Roll	White Fish, Albacore and Asparagus Topped with Wasabi Tobiko and Wasabi Cream Sauce	\$9.75
∞¥☞ Big Kahuna	Tempura Shrimp, Crab & Spicy Tuna, Topped w/Eel, Cajun Ahi, Avocado, and Green Onion	\$12.95
☞ Heavenly Roll	Yellow Tail Inside Topped with Salmon, Whitefish, Ponzu Sauce, & Green Onion	\$9.75
∞¥ Spider Roll	Deep Fried Soft Shell Crab, Cucumber & Avo.	\$12.50
☞ Rainbow Roll	Variety of Fish on a California Roll	\$11.50
Philly Roll	Smoked Salmon, Cream Cheese, Avocado	\$8.50
☞ Yukon Roll	Spicy Tempura Softshell Crab and Avocado Topped with Fresh Salmon and Tobiko	\$11.75
∞¥ South Shore Roll	Tempura Shrimp, Cucumber, w/Eel & Avocado	\$11.75
∞¥ Karen's Special	Spicy Crab & Asparagus Topped with Eel, Avocado, and Tobiko	\$11.25
☞∞ Island Roll	Spicy Tuna and Cucumber Topped with Avocado and Macadami Nuts	\$8.95
☞∞¥ House Roll	Tempura Shrimp, Cucumber, Avocado Topped with Tuna, Hamachi, and Tobiko	\$12.50
☞∞ Aloha Roll	Asparagus, Cucumber, Avocado, Mango Topped with Tuna and Macadamia Nuts	\$9.95
∞¥☞ Maui Wowwie Roll	Spicy Tempura Softshell Crab and Avocado Topped with Fresh Tuna and Shredded Crab	\$12.25
Killer Green Roll	Spicy Tempura Softshell Crab and Avocado- Served as a Handroll with Soy Paper	\$6.95
¥☞ Sunburn Roll	Spicy Tuna, Avocado, Cream Cheese Tempura Fried	\$9.95

☞ Contains Uncooked Ingredients ∞ Served with Eel Sauce ¥ Served with Dynamite Sauce

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Maki Sushi-Rolls

Green Acres	Asparagus, Cucumber, and Avocado, Topped with Shiso Leaves and Green Onion	\$6.25
Cucumber Roll	Cucumber Slice w/a Touch of Wasabi	\$4.50
Veggie Roll	Asparagus and Avocado	\$5.25
Fun Guy	Enoki Mushroom & Asparagus Topped with Avocado, Marinated Shiitake Mushroom	\$9.95
Vegitalian	Avocado, Cream Cheese, Mac Nuts Sundried Tomato Topped w/Pesto Sauce	\$8.25
Shiitake Happens	Avocado, Shiitake Mushroom, Cucumber, Spicy Sauce & Green Onion	\$6.75
☞ Nacho Mama	Spicy Octopus, Fresh Jalapeno, Corn Chips, Topped with Hamachi, Avocado, Spicy Sauces	\$11.95

☞ Contains Uncooked Ingredients ∞ Served with Eel Sauce ¥ Served with Dynamite Sauce

A little about Sushi...

Sushi, in general, contains some of the healthiest types of foods you can eat. The fish is exceptionally high in protein and very low in fat. The natural fish oils are great for your circulatory system. Some have been found to be anti-carcinogenic. Others contain DHA, a growth hormone that our body produces less and less of as we age.

Our House Ponzu Sauce is made from Rice Vinegar, Soy Sauce, Lemon, Orange and Japanese Seasoning. It is a very healthy alternative to the high cholesterol, high fat mayonnaise based sauces typically used. All of our deep fried dishes are fried in pure soy bean oil to reduce your cholesterol intake.

In case you haven't noticed before, listen to what your body tells you after eating sushi. Even if you over-indulge and leave uncomfortably full, in a short time you should feel a vital energy burst that does not weigh you down like many other foods.

What makes our fresh fish 'better' than other fresh fish? It all comes down to handling. From the moment a fish is taken from the ocean, it starts a time clock on its lifespan of quality. The better a fish is handled (EVERY time it is handled), the better the quality will be when it makes it to your plate. We use one of the highest quality suppliers in the country. They don't even deliver up here, and no, Fed-Ex is no way to properly handle the best fish. We drive for our best fish and you won't find this fish anywhere else around Tahoe. When customers notice the difference and let us know, it makes it all worth the extra effort!

Treat yourself... Treat your body... To Naked Fish!

Our fish is deep-ocean longline caught or sustainably farmed.
Our 100% pure soy oil is recycled for biodiesel.

Nigiri Sushi (* items available in hand rolls)

Amaebi ^ø	Jumbo Sweet Shrimp	\$7.25
Albacore ^ø	White Tuna	\$5.50
Cajun Ahi ^ø	Seared Spicy Tuna	\$5.95
Ebi *	Shrimp (Cooked)	\$5.50
Garlic Albacore ^ø	White Tuna with Garlic	\$5.95
Hamachi ^{*ø}	Yellowtail	\$5.95
Hotate Gai ^{*ø}	Scallops	\$5.50
Ikura ^{*ø}	Salmon Roe (Cured)	\$5.95
Kani *	Crab	\$6.75
Maguro ^{*ø}	Tuna	\$5.95
Saba ^{*ø}	Mackerel (Marinated)	\$5.50
Sake ^{*ø}	Salmon (Fresh)	\$5.50
Sake *	Salmon (Smoked)	\$5.50
Tako	Octopus (Cooked)	\$5.50
Tobiko ^{*ø}	Flying Fish Roe	\$5.50
Unagi *	Fresh Water Eel	\$5.50
Uni ^{*ø}	Sea Urchin	\$Mkt.
White Fish ^{*ø}	Seasonal Varieties	\$5.75
Uzura & Tobiko ^ø	Quail Eggs & Tobiko	\$5.95
Fresh REAL Wasabi		\$1.00
Specialty Soy Sauce		\$1.00

Special Seasonal Items:

Toro ^ø	Tuna Belly	Seasonal
Mirugai ^ø	Giant (Long Neck) Clam	Seasonal

Sashimi

Maguro ^ø	Tuna	\$11.50
Albacore ^ø	White Tuna	\$11.50
Garlic Albacore ^ø	White Tuna with Garlic	\$11.75
Hamachi ^ø	Yellow Tail	\$11.50
Cajun Ahi ^ø	Seared Spicy Tuna	\$11.95
Tako	Octopus	\$10.95
White Fish ^ø	(Seasonal Varieties)	\$10.95
Sake ^ø	Salmon	\$11.50
Combination of Your Choice		\$Priced Accordingly

^ø Contains Uncooked Ingredients

Entrees

Teriyaki Dinner

Your choice of Beef, Chicken, or Tofu Glazed with our Original Delicious Teriyaki Sauce. Served with Rice and Seasonal Vegetables\$14.95
Add \$1 for Beef.

Sashimi Dinner ^ø

Chefs Selection of Seasonal Fish ...\$21.95

Sushi Dinner ^ø

California Roll, Tuna Roll, 6 Pieces of the Chefs Choice ...\$19.95

Glazed Tiger Shrimp

Sauteed Tiger Shrimp in a Garlic Butter Mirin Glaze. Served with Asparagus and a Panko Crusted Potato Cake ...\$19.95

Pan Seared Halibut

A Generous Filet of Halibut Pan-Seared and Finished with a Plum Wine Tomato Ginger Sauce. Served with Mixed Greens and Asparagus ..\$19.25

Sesame Crusted Ahi ^ø

Sushi Grade Ahi Steak Seared But Very Rare, Sliced Thin, Topped with a Pineapple Ginger Broth. Served with Mixed Greens, Wasabi Cream Dressing and Asparagus ...\$20.95

Salmon Fillet

Grilled Salmon Fillet Topped With Roasted Red Pepper and Drizzled with Wasabi Dressing. Served with Mixed Greens and Asparagus...\$18.25

Child's Plates

(Children 10 and Under)

Kids Terriyaki

Choice of Tempura Chicken or Teriyaki Chicken served with Rice and Fresh Fruit. Includes Dessert...\$7.95

Kids Favorite

Macaroni & Cheese with Applesauce and Edamame (Soy Beans). Includes Dessert ...\$6.95

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