

# SUSHI

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## LET'S GET STARTED

### **Poke Bowl Salad**

tuna or salmon poke served with mix greens, edamame, seaweed salad, avocado, pickled ginger, spicy kani, shredded nori | 22

### **Sashimi Appetizer**

nine pieces of chef's selection | 22

### **Hamachi Jalapeño**

thinly sliced yellowtail and jalapeño, ponzu sauce | 19

### **Spicy Tuna on Crispy Rice**

spicy tuna, jalapeno served over crispy rice with black tobiko and wasabi cream | 15

### **Chef X Tuna Tower**

chopped spicy tuna, sliced cucumber, masago, sesame seeds, avocado, crispy wonton chips | 19

## CLASSIC ROLL

### **California Roll**

kani krab, avocado, cucumber, masago and sesame seeds | 16

### **Salmon Avocado**

salmon, avocado, scallion and sesame seeds | 17

### **Spicy Tuna Roll**

spicy tuna, cucumber, masago and tempura flakes | 17

### **Veggie Lover**

avocado, cucumber, carrots, asparagus, spinach and kampyo | 16

## EAT RIGHT, NO RICE

### **Tiger Eye Roll**

nori, soy paper, tuna, salmon, hamachi, cucumber, scallion, asparagus, ponzu sauce | 22

### **Rainbow Wrap**

cucumber wrap, tuna, salmon, hamachi, asparagus, kani krab, ponzu sauce, masago | 22

### **Sexy Lady Roll**

sliced avocado wrap with tuna tartare, tempura flakes, kimchee sauce | 20

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## ADDISON FAVORITE ROLLS

### **Addison Roll**

tuna, hamachi, salmon, scallion, topped with avocado and rainbow japanese caviar, spicy mayo, kimchee | 22

### **Crouching Tiger**

salmon, avocado, topped with spicy tuna, tiger shrimp, eel sauce and spicy mayo | 22

### **Sex On The Beach**

shrimp tempura, BBQ eel, asparagus, massago with tuna, tempura flakes, eel and kimchee sauce | 20

### **Hidden Dragon**

spicy tuna, avocado, tempura flakes, topped with tuna, salmon, hamachi, kimchee sauce | 20

### **No Name Roll**

salmon, cucumber, avocado, topped with seared salmon, ikura and ponzu sauce | 20

## I DON'T EAT RAW

### **Lobster Bomb Roll**

fried lobster tail, cucumber, asparagus, masago, tiger sauce | 32

### **Shrimp Tempura Roll**

tempura shrimp, cucumber, masago, eel sauce | 17

### **Chic-Fil-A Roll**

tempura chicken, avocado, lettuce, eel sauce | 15

## CHEF X'S COMBOS

### **Nigiri & Sashimi Combo**

chef's surprise of 6 pieces nigiri and 10 pieces sashimi | 30

### **Sushi Lover**

5 pieces tuna nigiri, 5 pieces salmon nigiri,  
5 pieces hamachi nigiri | 30

# TAPAS

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## **Colossal Shrimp Cocktail**

you choose how many u-7 shrimp for this classic | 6.00 each

## **Oyster Rockefeller**

four baked oysters on a half shell with classic rockefeller topping,  
served with drawn butter, lemon | 16

## **Twisted Greek Fries**

tossed with olive oil, sea salt, oregano, feta cheese, chopped  
kalamata olives, served with garlic, herb and feta dip | 18

## **Baked Jumbo Pretzel**

salted and baked jumbo pretzel  
beer cheese dipping sauce & deli mustard | 8

## **Chinese Bao Buns**

three steamed chinese buns filled with stir fried veggies  
kung pao sauce | 10

## **Margherita Flatbread**

our roasted tomato confit, fresh mozzarella, roasted garlic | 12

## **Bang Bang Roasted Cauliflower**

roasted cauliflower florets, tossed in mild bang bang sauce  
scallion sesame seed garlic crisp, shallots | 10

## **Two Texas Brisket Tacos**

smoked and pulled beef brisket, pickled jingle bell peppers  
and onions, queso fresco, poblano bbq sauce | 16

## **Grilled Chicken Wings**

naked, classic buffalo or garlic-herb butter, ten wings | 18

## **Big Boy Meatball**

one big boy made with veal and beef,  
marinara, basil ricotta, parmesan | 14

## **Warm Butternut Squash Dip**

topped with parmesan cheese, crisp sage, pomegranate molasses,  
toasted pumpkin seeds, served with pumpkinnickel bagel chips | 8

## **AR MacDaddy**

two wagyu beef patties, chopped white onions,  
shredded lettuce, american cheese, pickle chips  
secret sauce, sesame seed bun | 17

# WINE BY THE GLASS

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## CABERNET

### **Hahn**

2019, Monterey County | 12.50

### **B.R. Cohn**

2019, North Coast | 16.50

### **Joseph Carr**

2017, Napa Valley | 16.50

### **Smith & Hook**

2018, Central Coast | 17.50

### **St. Supery**

2017, Napa Valley | 21

### **Austin Hope**

2019, Paso Robles | 22

## MERLOT

### **Hahn**

2018, Monterey County | 12.50

### **Swanson**

2017, Napa Valley | 17.50

### **Duckhorn**

2018, Napa Valley | 24

## PINOT NOIR

### **Noble Vines, 667**

2019, Monterey County | 12.50

### **Argyle**

2017, Willamette Valley | 16

### **Meiomi**

2019, Sonoma County | 17.50

## INTERESTING REDS & BLENDS

### **Purple Heart**

Blend, 2014, Napa Valley | 12.50

### **Snake Charmer**

Shiraz, 2017,  
McLaren Valley | 13.50

### **The Pessimist**

Blend, 2018, Paso Robles | 14.50

### **Querceto**

Chianti Classico, 2018,  
Tuscany | 14.50

### **Salantein Reserve**

Malbec, 2019, Mendoza | 17.50

### **Bertani**

Valpolicella, 2012, Verona | 17.50

### **Terra d'Ora**

Zinfandel, 2016, Amador | 17.50

### **Ridge, Three Valley**

Zinfandel, 2017, Sonoma | 18.50

# WINE BY THE GLASS

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## CHARDONNAY

### **Hahn**

2019, Monterey County | 12.50

### **J. Lohr**

2018, Monterey County | 13.50

### **Josh Cellars**

2017, North Coast | 13.50

### **Kendall-Jackson**

2019, Santa Rosa | 14.50

### **Michael Pozzan**

2016, Russian River Valley | 14.50

### **Ferrari-Carano**

2018, Sonoma County | 17.50

### **Sonoma-Cutrer**

2017, Sonoma County | 17.50

### **Duckhorn**

2018, Napa Valley | 18.50

## INTERESTING WHITES

### **Seven Daughters**

Moscato, 2018, Piedmont | 13.50

### **Dr. Loosen**

Riseling, 2018, Mosel | 13.50

### **Chateau La Freynelle**

Bordeaux, 2019, Gironde | 14.50

### **St. Andre Figuiere ‘Magali’**

Rose, 2019, Provence | 15.50

### **Whispering Angel**

Rose, 2019, Provence | 15.50

### **Santa Margherita**

Rose, 2019, Alto Adige | 15.50

## SAUVIGNON BLANC

### **Clifford Bay**

2019, Marlborough | 12.50

### **Kim Crawford**

2020, Marlborough | 16.50

### **Duckhorn**

2018, Napa Valley | 17.50

### **Pascal Jolivet**

Sancerre, 2018, Loire Valley | 21

## CHAMPAGNE & SPARKLING

### **JP Chenet Brut**

Champagne | 10.50

## PINOT GRIGIO

### **Barone Fini D.O.C.**

2019, Alto Adige | 12.50

### **Livio Felluga**

2017, Friuli-Venezia Giulia | 16.50

### **Santa Margherita**

2019, Alto Adige | 18.50

# COCKTAILS

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## **Island Cosmo**

Van gogh mango, cranberry juice, mango puree, lemon juice | 15.50

## **Strawberry Lemon Drop**

Ketel one citron, lemon juice, strawberry puree | 14.50

## **Berry Refreshing**

Bacardi blanco, muddled blueberry, lemon, lime, and mint, grape juice, topped with club soda | 14.50

## **French Cosmo**

Stoli raspberry, lime juice, cranberry juice, chambord | 15.50

## **Spicy Margarita**

Addison infused jalapeno patron silver tequila, lime juice, agave syrup, lime chili pepper rim | 14.50

## **Golden Margarita**

Casamigos reposado, grand marnier, lime juice, agave syrup, gold sugar rim | 15.50

## **French Martini**

Grey goose, Chambord, pineapple juice | 14.50

## **Mexican Mule**

Casamigos blanco, lime juice, topped with ginger beer, garnished with mint and lime wedge | 15.50

## **Classic Skinny Margarita**

Milagro silver tequila, lime juice, agave syrup | 13.50

## **Malibu Sunrise**

Malibu rum, peach juice, pineapple juice, orange juice, splash of grenadine | 13.50

## **Addison's Daiquiri**

Bacardi blanco, lime juice, splash of agave | 12.50

## **B's Classic Lemon Drop**

Titos vodka infused with lemon, homemade sour mix, lemon juice | 14.50

## **Addison's Chocolate Martini**

Stoli vanilla, godiva chocolate liquor | 13.50

## **Classic Espresso Martini**

Van gogh espresso vodka, stoli vanilla, espresso, baileys irish cream | 14.50