



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness

For large parties, reservations are highly recommended

18% gratuity may be added to checks

All to-go orders will have an 18% service charge added

Appetizers

Edamame

Soy Beans in the pod, sprinkled with our Chili Salt \$6.50

Buddhamame

Warmed Edamame bean pods tossed with Your Choice of a Flavor \$7.50

Teriyaki - Parmesan Truffle - Garlic Butter

Japanese Dumplings

Five Pork Dumplings served with Sweet Chili Sauce \$10

Steamed or Fried

Shrimp Tempura

Five Tempura Fried Shrimp served with Sweet Chili Sauce \$11.50

Baked Green Mussels

Baked in a rich Dynamite Sauce,
topped with Unagi Sauce & Green Onions \$10

Coconut Shrimp

Four Coconut Tempura Fried Shrimp served with Sweet Chili Sauce \$11.50

Spicy Tuna Jalapeño Poppers

Five Jalapeño Poppers topped with Spicy Tuna, Green Onions,
served with Sweet Chili Sauce \$14

Soup & Salad

Miso Soup \$4

Ramen Bowl \$15

Beef or Chicken

Seaweed Salad \$6.50

Cucumber Krab Salad \$6.50

Phat Bowls

*Our Phat Bowls are served with Sautéed Vegetables and Your Choice of Protein and Sauce, over White Rice or Udon Noodles
Substitute 1/2 Rice and 1/2 Noodles +\$1*

Choose 1 Sauce

Orange Teriyaki Glaze, Coconut Curry, or Sweet Chili

Choose 1 Protein

Chicken \$13 Beef \$16 Sautéed Shrimp \$15 Tofu \$11 Vegetable \$10

Entrees

All Entrees are served with Miso Soup, Sautéed Vegetables and White Rice

Holy Pimpin Shrimpin

Six Jumbo Shrimp baked in Parmesan Crusted Dynamite Sauce topped with an Unagi Drizzle \$18

Teriyaki Chicken

Chicken grilled to perfection with our homemade Orange Teriyaki Sauce \$17

New York Steak & Prawns

10 oz Gold Canyon Angus Beef New York Strip, cooked the way you like and sliced Japanese style, 3 Grilled Jumbo Prawns, topped with Unagi Sauce \$37

Mac Nut Coco Crusted Mahi

Tender Mahi Filet with a toasted coconut and macadamia nut crust, topped with fresh Mango Salsa \$24

Hamachi Kama Collar

Hamachi Kama is the most tender cut of Yellowtail, served lightly seasoned, flash fried and baked, topped with Dynamite and Eel Sauce \$17

Limited Quantities, Ask Your Server for Availability



Sushi

*Ask your server if you have any questions
No refunds on incorrectly ordered sushi*

Nigiri: 2 pieces Sashimi: 5 slices

Sake - Salmon Nigiri \$8.50 Sashimi \$14

Hamachi - Yellowtail Nigiri \$8.50 Sashimi \$14

Maguro - Yellowfin Tuna Nigiri \$8.50 Sashimi \$14

Ahi Tataki - Seared Tuna Nigiri \$9 Sashimi \$15

Hamachi Belly - Yellowtail Nigiri \$10.50 Sashimi \$17

Tobiko - Flying Fish Roe Nigiri \$8

Unagi - Grilled Eel Nigiri \$9

Ebi Nigiri \$7

Sashimi Plate Chef's choice of 3 different sushi cuts, 5 pieces each \$35

Reggae Rolls

Traditional Maki Roll

Avocado or Cucumber Roll \$4.50 Ebi \$6.50 Salmon or Yellowtail \$7.50
Tuna \$8 Eel or Spicy Tuna \$8.50

California Roll

Krab, Avocado, Cucumber \$8

Caterpillar Roll

Avocado, Cucumber, Krab, topped with Avocado and Eel Sauce \$13

Philly Roll

Salmon, Cream Cheese, Avocado, Cucumber, Tobiko, Scallions \$12

Rainbow Roll

Cali Roll topped with Sashimi Salmon, Tuna, Yellowtail, Ebi, Eel \$18

Shrimp Tempura Roll

Tempura Shrimp, Cucumber, Avocado, Sprouts, Eel Sauce \$10

Spicy Tuna Roll

Spicy Tuna, Cucumber \$11.50

Spider Roll

Tempura Soft Shell Crab, Sprouts, Cucumber, Avocado, Eel Sauce \$14.50

Sushi Roll Plate

Chef's Choice of 3 Specialty Rolls \$30

Hand Roll Plate

Chef's Choice of 3 Hand Rolls \$20

Specialty Rolls

 = Favorite

Substitute Nori with Soy Paper +\$1

 **Arizona Roll**

Salmon, Cream Cheese, Avocado, Jalapeño, Sweet Chili Sauce \$9.50

Buddha Roll

Tempura Asparagus, Spicy Lobster, Mango, Avocado, Unagi Sauce \$11

Bullfrog Roll

California Roll with Seafood Dynamite, Baked, Sliced Lemon \$12

Castle Rock Roll

Spicy Tuna, Cucumber, topped with Seaweed Salad and Tempura Crunchies \$12

D Rope Roll

Eel, Avocado, Krab, Cucumber, Unagi Sauce \$10

Dam Roll

Seared Beef Tenderloin, Yellowtail, Scallions, Wasabi Aioli \$11

 **Fire Roll**

Spicy Tuna, Cream Cheese, Jalapeño, Blackened Tuna,
Avocado, Unagi Sauce, Spicy Mayo \$18

Hippie Roll

Tempura Asparagus, Avocado, Cucumber, Jalapeño, Mango, Suma, Ponzu \$8.50

 **Lake Powell Roll**

Salmon, Mango, Jalapeño, Avocado, Sweet Chili Sauce, Lemon Slices \$9.50

Lake Rider Roll

Tuna, Cucumber, Avocado, topped with Seafood Dynamite, Tobiko, Unagi Sauce \$15

Last Chance Roll

Yellowtail, Avocado, Cucumber, Mango, Jalapeño Slices, Hot Honey, Eel Sauce \$13

Lone Rock Roll

Seared Tuna, Avocado, Cucumber, Honey Soy Sauce \$9.50

Paddleboard Roll

Krab, Cream Cheese, Tempura Shrimp,
topped with Avocado, Ebi, Spicy Mayo, Unagi Sauce \$18

Sand King Roll

Yellowtail, Avocado, Cream Cheese, Jalapeño, Wasabi Aioli, Tempura Crunchies \$13

 **Spicy Crunchy Lobster Roll**

Spicy Lobster, Avocado, Cucumber, Spicy Aioli, Crunchies \$10

 **Twist Roll**

Yellowtail, Krab, Cream Cheese, Avocado, Jalapeño, Tempura Fried, Eel Sauce \$12

 **Volcano Roll**

Cali Roll baked and topped with Spicy Lobster Dynamite, Tobiko and Eel Sauce \$17

Wake Surfer Roll

Tempura Coconut Shrimp, Avocado, Mango, Coconut Curry \$13

 **Weekend At Burnie's**

Spicy Tuna, Avocado, Jalapeño, Cream Cheese, Tempura Fried, Eel Sauce, Sriracha \$13



Sake

Hot Sake

Small Carafe \$5.50 Large Carafe \$8.50

Flavored Hot Sake

Small Carafe \$6.50 Large Carafe \$10

Purple Haze - Raspberry Liqueur, Hot Sake

Hot Peach - Peach Liqueur, Hot Sake

Apple Cider - Apple Pucker, Hot Sake

Cinnamon Spice - Cinnamon Liqueur, Hot Sake

Premium Cold Sake

Awa Yuki Junmai Sparkling

Mildly sweet and full of bubbly vibrance 300 ml \$18

Zipang Junmai-Shu Sparkling

Bubbly crisp with a light dry finish 300 ml \$25

Momokawa Silver Junmai Ginjo

Dry, crisp, with hints of citrus Single Carafe \$15 Half Carafe \$26 Bottle \$36

Black & Gold Junmai Ginjo

Honeydew, anise & nutty Single Carafe \$24 Half Carafe \$40 Bottle \$57

Hakutsuru Organic Junmai

Light, crisp with hints of citrus & earth 300 ml \$20 720 ml \$39

Tozai Nightswim Futsu

Banana, caramelized pineapple with hints of orange & mint 180 ml can \$10

Momokawa Pearl Junmai Ginjo Nigori

Coconut, pineapple, banana Single Carafe \$15 Half Carafe \$26 Bottle \$36

Sayuri Junmai Nigori

Unfiltered and slightly sweet, melon & pumpkin 300 ml \$18 720 ml \$36

Moonstone Plum

Sweet, crisp, plum flavor Single Carafe \$15 Half Carafe \$26 Bottle \$36

Horin Junmai Daiginjo

Smooth with a long clean finish 720 ml \$110

Watari Bune Junmai Daiginjo

Deep, luscious and layered with fruit 720 ml \$205



Wine

Gekkikan Plum Wine

Glass \$10 Half Carafe \$21

Brancott Sauvignon Blanc

Glass \$9.75 Half Carafe \$20 Bottle \$28

Kendall Jackson Chardonnay

Glass \$10.25 Half Carafe \$21 Bottle \$30

Trapiche Malbec

Glass \$9.50 Half Carafe \$20 Bottle \$28

Sea Sun Pinot Noir

Glass \$9.75 Half Carafe \$20 Bottle \$28

Gnarly Head 1924 Cabernet Sauvignon

Glass \$9 Half Carafe \$19 Bottle \$27

Liberty Creek House Wine

Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

Glass \$6.75 Half Carafe \$13.50

Specialty Drinks

Blue Buddhalicious

Hypnotiq, Moonstone Plum Sake, Triple Sec, Blue Curacao, Lime \$9

Ginger Pear Martini

Tito's Vodka, Domaine de Canton Ginger, Amaretto, Pear Purée, Lime, Splash of Sprite \$9

Lavender Gin Spritz

Roku Japanese Gin, Lavender Syrup, Lime Juice, Splash of Soda \$9

Asian Pear Mojito

Bacardi Rum, Pear Purée, Mint, Lime, Simple Syrup, Soda \$9

Strawberry Coconut Mojito

Malibu Rum, Strawberry Purée, Mint, Lime, Simple Syrup, Soda \$9

Watermelon Lemonade

Haku Japanese Vodka, Mint & Watermelon Syrup, Lemonade & Soda \$9



Desserts

Green Tea Ice Cream \$5

Vanilla Ice Cream \$5

White Chocolate Cheesecake \$9

Rich White Chocolate Cheesecake with Raspberry Brulee

Nagano Roll \$12

Vanilla Ice Cream rolled in Pound Cake, dusted with Oreo Crumbles, Coconut and Macadamia Nuts, then lightly Tempura fried and topped with Whipped Cream and Caramel Drizzle

Yum Yum Bombs 4 Cookies \$10.50 2 Cookies \$6

World Famous Tempura fried Oreos topped with Vanilla Ice Cream and Whipped Cream, with Chocolate and Caramel Drizzles

Beer

Japanese Beer 22 oz Bomber \$9.25

Sapporo, Sapporo Black, Kirin, Kirin Light

Asahi Bottle \$7.25

Japanese Draft Beer \$6

Kirin, Sapporo

Seasonal Draft Beer \$6.75

Ask your server for current selection

Domestic Bottled Beer \$4.75

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

Premium \$6.50

Corona, Fat Tire, Four Peaks Kiltlifter (AZ), Happy Dad Hard Seltzer, Lumberyard Hazy Angel IPA (AZ), Pacifico, Shock Top

Specialty \$6.75

Angry Orchard Apple Cider, White Claw Hard Seltzer, Odell Sippin Pretty Sour, Grand Canyon Hop Canyon Juicy IPA, Grand Canyon Prickly Pear Wheat (AZ)

Premium Craft 22 oz \$9.50

Dragoon IPA (AZ), Guinness, Mother Road Tower Station IPA (AZ), Grand Canyon Prickly Pear IPA (AZ)

Non-Alcoholic \$6.25

Athletic Run Wild IPA, Athletic Upside Dawn Golden, Corona Non-Alcoholic