

We take pride in our scratch kitchen, where our chefs utilize only the finest quality ingredients. Our fresh, hand-rolled sushi is expertly prepared daily. We're thankful to have you as our guest, and excited to share our passion and hard work.

## Sushi Starters

**Tempura Bites** 6.95

**Jalapeño Citrus Yellowtail\*** thinly sliced yellowtail, soy citrus sauce, jalapeño, cucumber, orange supremes 13.95

**CRAVE Stack\*** layers of fresh tuna, salmon, avocado, rice, spicy mayo with sweet chili sauce 13.95

**Seaweed Salad** mixed seaweed, cucumber, carrot, daikon, sesame seeds 6.95  
add shrimp 2 | add octopus 4

**Sunomono Salad** fresh cucumbers, daikon, carrots, sweet rice vinegar dressing 5.95 | add shrimp 2  
add octopus 4

## Nigiri / Sashimi

*Nigiri is hand pressed sushi, a slice of fish or seafood served over sushi rice, sold in pairs. Sashimi is thin slices of seafood arranged artistically on a serving dish.*

<b>Yellowfin Tuna*</b>	<b>Octopus</b>
Maguro 7.75 / 9.75	Tako 6.75 / 8.75
<b>Yellowtail*</b>	<b>Salmon*</b>
Hamachi 7.75 / 9.75	Sake 6.75 / 8.75
<b>Albacore Tuna*</b>	<b>Escolar*</b>
Bincho 6.75 / 7.75	Mutsu 6.75 / 8.75
<b>Fresh Water Eel</b>	<b>Sea Bass*</b>
Unagi 9.75 / 11.75	Suzuki 5.75 / 6.75
<b>Sockeye Salmon*</b>	<b>Sea Scallop*</b>
Beni-Sake 7.75 / 8.75	Hotategai 8.75 / 10.75

## Cooked & Vegetarian Rolls

*Some rolls may contain roe, which is not cooked, rolls will be made without roe upon request*

**California\*** 100% real snow crab, masago, cucumber, avocado 9.95

**Shrimp Tempura** avocado, cucumber, daikon, spicy mayo 9.95

**Crunchy\*** shrimp tempura, avocado, spicy mayo, masago, sweet sauce 15.95

**Vegas** spicy crab, cucumber, sriracha, shrimp, avocado, ginger mayo 15.95

**Avocado** 5.25

**Volcano** baked scallops, snow crab, avocado, cucumber, spicy sweet sauce 15.95

**Cucumber** 5.25

**Negihama** 5.95

**CRAVE Veggie** carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 11.95

**Veggie Sushi Platter** veggie roll, inari sushi, mini cucumber, avocado, pickled squash & pickled daikon radish rolls 14.95

**Crunchy Heat** spicy crab mix, cucumber, avocado, crunchy flakes, sriracha 10.95

## SNACKS

**Truffle Parmesan Fries** 6.95 **Bleu Cheese Waffle Fries** 6.95

**Crispy Pork Dumplings** 7.95 **Guacamole & Chips** 6.50

**Chips & Pico** 5.25 **Korean Chicken Bites** 6.95 **Tempura Bites** 6.95

**Cucumber Roll** 5.25 **Avocado Roll** 5.25 **Negihama Roll** 5.95

## APPETIZERS

**CRAVE Wings** served with cucumber, bleu cheese dip 14.95

your choice of: **Lemon Garlic** • **Buffalo**

**Lettuce Wraps** butter lettuce, peanuts, hoisin chicken, Asian slaw, cilantro 11.95

**Chicken & Avocado Egg Rolls** chipotle ranch 11.95

**Blackened Mahi Tacos** roasted corn avocado salsa, apple jalapeño slaw 13.95

**Kogi Beef Tacos** beef short rib, kimchi, crispy slaw 13.95

**Chipotle Chicken Tacos** roasted jalapeño queso, caramelized peppers & onions, fresh pico de gallo 12.95

**Crispy Chicken Sliders** Asian slaw, house made pickles, tomato, spicy mayo 12.95

**Angus Beef Sliders** certified angus beef, signature sauce, smoked cheddar, caramelized onions, house pickles 12.95

**Edamame** sriracha soy glaze 7.95

**Spinach Artichoke Dip** cream cheese, parmesan, roasted garlic, tortilla chips 11.95

**Calamari** crispy cornmeal crust, jalapeño aioli 12.95

**Tuna Poké** Hawaiian style tuna tartare, sliced avocado, chili oil 14.95

**California Roll** 100% real snow crab, cucumber, avocado, masago 9.95

**Bamboo Bite Roll** crunchy tempura shrimp, cream cheese topped with avocado, thin slices of jalapeño, with hibachi & unagi sauces 15.95

**Pan Seared Scallops** creamy polenta, mushroom & dried cherry demi 13.95

**Loaded Nachos** tortilla chips, smoked pulled pork, queso, pepper jack, pickled jalapeño, sour cream, house made guacamole 11.95

## SOUP / SALAD

**House Made Soup** Tomato Basil Pesto or Chicken Wild Rice 3.95 / 6.95

**CRAVE Starter** field greens, candied walnuts, goat cheese, balsamic vinaigrette 7.95

**Beet & Kale Starter** organic baby kale, roasted golden beets, mixed greens, orange cilantro vinaigrette, candied cashews, goat cheese 9.95

**Wedge** bleu cheese dressing, cherry tomato, crumbled bacon, shaved red onion 8.95

**Chopped Chicken** dried cherries, spinach, romaine, bacon, avocado, citrus vinaigrette, almonds, fontina 16.95

**Grilled Salmon** spring mix, spinach, basil, cilantro, red onion, couscous, cranberry vinaigrette, feta, spiced pecans 17.95

**Asian Noodle** crispy rice noodles, peanuts, sautéed chicken, field greens, napa cabbage, Asian vinaigrette 16.95

**Grilled Shrimp Apple Cherry** red apple, dried cherry, feta, spiced pecans, red onion, maple vinaigrette 17.95

## FLATBREADS

**Pesto Chicken** pesto garlic cream, tomatoes, mozzarella, pulled chicken 14.95

**Caprese** oven roasted tomatoes, mozzarella, avocado, arugula 14.95

**Chipotle Chicken** chipotle sauce, pepper jack, roasted jalapeños, black bean salsa, cilantro lime creme 14.95

**Margherita** roasted romas, fresh mozzarella, basil 13.95

**Lobster & Shrimp** garlic cream sauce, red pepper, yellow tomato 16.95

## Sushi Specialty Rolls

**Mexican\*** tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 18.95/11.95

**Tuna 2 Times\*** ahi, cucumber, avocado, spicy mayo, topped with albacore 11.95

**Rainbow\*** California roll topped with chef's selection of four types of fish 16.95

**Spicy Tuna\*** 8.95

**King Kong\*** sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces 18.95/11.95

**Spicy Salmon\*** 8.95

**#9\*** shrimp tempura, salmon, avocado, sesame seeds, sweet sauce 16.95

**Philly\*** salmon, cream cheese, sesame seeds 10.50

**Dynamite\*** 9.50

**Caterpillar\*** spicy tuna, smelt roe, cucumber, mango, avocado, sweet sauce 15.95

**Aloha\*** spicy tuna, mango, cilantro, avocado, poké sauce 16.95

**Electric Dragon** tempura shrimp, avocado, topped with eel, crab mix, sriracha 17.95

**Crunchy Spicy Tuna\*** spicy tuna, red tuna, albacore tuna, crunchy flakes 17.95

**Godzilla\*** spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce 19.95/12.50

**Bamboo Bite** crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces 15.95

**Fire** shrimp tempura, cucumber, yamagobo, topped with spicy salmon 11.95

## Sushi Boats

**Hoshii Boat** *Choice of one of the following rolls:*

Spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 32.95

**Geisha Boat** chef's selection of three rolls, assorted nigiri 49.95

**Samurai Boat** chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 99.95

## Poke Bowls

**Traditional** ahi tuna tossed with ginger, sesame, soy poke sauce, set atop a bed of sushi rice and spring greens finished with fresh sliced avocado, chili oil, green onions & sesame seeds 15.95

**Tropical** ahi tuna, mango & avocado in ginger honey soy over spring greens & sushi rice, topped with seaweed salad & pickled veggies 16.95

CONSUMER WARNING: Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of foodborne illness, especially for individuals with certain medical conditions. If unsure of your risk, consult a physician. Items noted by an asterisk (\*) on sushi menu do contain raw or undercooked meats, fish or shellfish.

## BURGERS & SANDWICHES

**CRAVE Burger** certified angus beef, smoked cheddar, lettuce, tomato, onion, signature burger sauce 14.50 | add bacon 1

**Bison Burger** caramelized onion, mushroom conserva, smoked cheddar, house burger sauce, fried onions, fried egg, everything bun 15.95

**Chicken, Apple & Brie Sandwich** tandoori bread, arugula, rosemary aioli 13.95

**French Dip** caramelized onions, sautéed mushrooms, swiss, au jus, hoagie bun 14.95

**Smokehouse Chicken Sandwich** grilled chicken breast, thick cut bacon, bourbon BBQ sauce, cheddar jack 13.95

**Quinoa Wrap** pickled mushrooms, onions, jalapeños & carrots, curried quinoa, cilantro oil, arugula, whole wheat wrap 11.95 | add chicken 3

## CHICKEN & PASTA

**Mardi Gras Fettuccine** sautéed chicken in house made spicy tomato sauce 17.95

**Butternut Squash Ravioli** bourbon maple cream, bacon, butternut squash relish 16.95

**Chicken Caprese Rosa** crispy parmesan crusted chicken breast, linguini, fresh tomatoes, mozzarella, sauce rosa 19.95

**Creamy Chicken Fettuccine** mushroom medley, caramelized onion, spinach 19.95

**Shrimp & Andouille Linguini** cajun spice, broccolini, spinach, cream sauce 17.95

**Baked Mac & Cheese** seven cheeses, cream sauce, bacon, panko crust 15.95 | add grilled chicken 4 | add andouille sausage 3

**Beef Stroganoff** braised short rib, mushroom cream sauce, horseradish chive sour cream 19.95

**Baked Penne** roasted tomato sauce, Italian sausage, pulled chicken, fresh & shredded mozzarella 16.95

**Lemon Garlic Chicken** two seared boneless chicken breasts, lemon garlic butter sauce, braised kale, mashed potatoes, root vegetable hash 22.95

**Dijon Chicken** panko parmesan crusted chicken medallions, whole grain mustard beurre blanc, broccolini, mashed potatoes 17.95

**Chicken Stir Fry** veggies, coconut rice, chopped peanuts, micro cilantro, soy chili glaze 21.95

**Fried Rice Bowls** fried egg, gochujang glaze, your choice of:

**Pork Belly** 19.95   **Shrimp** 20.95   **Chicken** 18.95

**Pad Thai** snow peas, carrots, onions, peppers, garlic, house made pad thai sauce, fried egg, rice noodles, chopped peanuts 13.95

| add chicken 4 | add shrimp 7 | add tofu 3 | add steak 6

## STEAK & SEAFOOD

**Steak Frites** steak medallions, french fries, asparagus, bearnaise 23.95

**Grilled New York Strip** mushroom cherry demi, creamy polenta, roasted heirloom carrots, charred tomato chutney 29.95

**Argentine Style Ribeye** certified angus beef, palm sugar rub, chimichurri, guacamole mashed, grilled asparagus 34.95

**Crab Topped Filet** certified angus beef, blue crab, lobster cream sauce, mashed potatoes, heirloom carrots 39.95

**Simply Grilled Steak** certified angus beef topped with garlic butter, served with mashed potatoes, grilled broccolini

your choice of:

**Beef Medallions** 24.95

**New York Strip** 28.95

**Rib Eye** 32.95

**Filet Mignon** 36.95

| add grilled shrimp skewer to any steak 7

**California Sea Bass** coconut curry sauce, cherry tomato chutney, wild rice blend, arugula 27.95

**Pan Seared Corvina** fresh Pacific corvina, risotto style couscous with pesto, sweet peas & mushroom conserva, asparagus, charred tomato chutney 24.95

**Sautéed Salmon** mustard crusted, whole grain beurre blanc, mashed potatoes, heirloom carrots 27.95

**Miso Glazed Salmon** pan seared salmon, sesame vegetables 26.95

**Shrimp & Scallop Saute** pan seared in a lobster brandy cream sauce, crispy shallots on fettuccine 26.95