

SUSHI MENU

STARTERS

Tuna Tataki* duo of ahi & albacore tuna, topped with sesame soy dressing & orange zest 12.95
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
Sunomono Salad* fresh cucumbers, daikon, carrots, sweet rice vinegar dressing 5.95 | add shrimp 2 | add octopus 4
Firecracker Poppers* jalapeño, spicy tuna, mozzarella, tempura fried, eel sauce, sweet & spicy mayo 9.95

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.

Yellowfin Tuna Maguro 7.75 / 9.75	Octopus* Tako 6.75 / 8.75
Yellowtail Hamachi 7.75 / 9.75	Salmon Sake 6.75 / 8.75
Albacore Tuna Bincho 6.75 / 7.75	Escolar Mutsu 6.75 / 8.75
Fresh Water Eel* Unagi 9.75 / 11.75	Sea Bass Suzuki 5.75 / 6.75
Sockeye Salmon Beni-Sake 7.75 / 8.75	Sea Scallop 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
Crunchy shrimp tempura, avocado, spicy mayo, masago, sweet sauce 15.95
Vegas* spicy crab, cucumber, sriracha, shrimp, avocado, ginger mayo 15.95
Avocado* 4.95
Volcano* baked scallops, snow crab, avocado, cucumber, spicy sweet sauce 15.95
Tempura Veggie* carrot, avocado, squash, asparagus, cream cheese, tempura flash fried 11.95
Cucumber* 4.95
CRAVE Veggie* carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 11.95
Veggie Sushi Platter* four piece veggie roll, two pieces inari sushi, three pieces each of the following rolls: cucumber, avocado, pickled squash, pickled daikon radish 14.95

SPECIALTY ROLLS

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

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. Unless noted by an asterisk (*) items on sushi menu **DO** contain raw or undercooked meats, fish or shellfish.

SNACKS

Truffle Parmesan Fries 6.50
Bacon & Cheddar Tater Tots 5.95
Crispy Pork Dumplings 7.95
Guacamole & Chips 6.50
Chips & Pico 4.95
Tempura Bites 6.85
Cucumber Roll 4.95
Avocado Roll 4.95
Negihama Roll 5.95
Bread Basket 3.75

CRAVE

AMERICAN KITCHEN & SUSHI BAR

TAKEOUT

DOWNTOWN MINNEAPOLIS

825 Hennepin Ave. | Minneapolis, MN 55402 | 612.332.1133

GALLERIA

3520 W. 70th St. | Edina, MN 55435 | 952.697.6000

MALL OF AMERICA

368 South Ave. | Bloomington, MN 55425 | 952.854.5000

SHOPS AT WEST END

1603 West End Blvd. | St. Louis Park, MN 55416 | 952.933.6500



www.CRAVEAMERICA.com

Menu items and pricing subject to change.

LUNCH MENU

SALADS & SOUPS

House Made Soup Tomato Basil Pesto or Chicken Wild Rice 4.50 / 6.95

CRAVE Starter field greens, candied walnuts, goat cheese, balsamic vinaigrette 7.50

Beet & Kale Starter organic baby kale, roasted golden beets, mixed greens, orange cilantro vinaigrette, candied cashews, goat cheese 9.50

Wedge bleu cheese dressing, cherry tomato, crumbled bacon, shaved red onion 8.50

add crispy or grilled chicken 5 | add steak 6

CRAVE Chicken field greens, candied walnuts, goat cheese, balsamic vinaigrette, crispy or grilled chicken 14.50

Chopped Chicken dried cherries, spinach, romaine, bacon, avocado, citrus vinaigrette, almonds, fontina 15.50

Fiesta Chicken sliced chicken, roasted corn salsa, lime chili dressing, tortilla strips, romaine & spring mix, julienne carrots 14.50

Sesame Seared Ahi Tuna wasabi pea crusted, shredded daikon, beet, carrot, lemon, honey ginger soy reduction 17.95

Norwegian Salmon Israeli couscous, quinoa, pomegranate, pickled grapes, wilted spinach 16.95

Asian Noodle crispy rice noodles, peanuts, sautéed chicken, field greens, napa cabbage, Asian vinaigrette 14.50

Steak, Beet & Kale grilled steak medallions, organic baby kale, roasted golden beets, mixed greens, orange cilantro vinaigrette, candied cashews, goat cheese 17.95

Orange Cilantro Chicken grilled chicken breast, cilantro, citrus greens, orange segments, dijon vinaigrette, pomegranate seeds 14.50

FLATBREADS

Pesto Chicken pesto garlic cream, tomatoes, mozzarella, pulled chicken 15.50

Caprese oven roasted tomatoes, mozzarella, avocado, arugula 14.95

Chicken Apple Sausage caramelized red onion, balsamic glaze, manchego, roasted red peppers 15.50

Margherita roasted romas, fresh mozzarella, basil 13.95

Pepperoni basil, goat cheese 14.95

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

SEAFOOD, CHICKEN & PASTA

Creamy Chicken Fettuccine mushroom medley, caramelized onion, spinach 15.95

Baked Penne roasted tomato sauce, Italian sausage, pulled chicken, fresh & shredded mozzarella 14.50

Chicken Caprese Rosa crispy parmesan crusted chicken breast, angel hair, fresh tomatoes, mozzarella, sauce rosa 15.95

Baked Mac & Cheese seven cheeses, cream sauce, bacon, panko crust 13.50

add chicken apple sausage 4 | add grilled chicken 4

APPETIZERS

CRAVE Wings served with cucumber, bleu cheese dip. 13.95

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

Lettuce Wraps butter lettuce, peanuts, sesame soy chicken, fresh veggies 12.95

Chicken & Avocado Egg Rolls chipotle ranch 12.95

Calamari crispy cornmeal crust, jalapeño aioli 13.50

Crab Artichoke Dip tossed in lemony mayo, served hot 15.50

COMBINATIONS

Half Sandwiches & Personal Flatbreads include a side choice of CRAVE salad, cup of soup or fries

Four Cheese Grilled Cheese & Tomato Basil Pesto Soup parmesan crusted 10.95

Half Sandwiches Chicken, Apple & Brie 11.95

Caprese Chicken 11.95 • Turkey Avocado BLT 11.95

Personal Flatbreads Margherita 11.95

Pepperoni 12.95 • Caprese 12.95

Pesto Chicken 12.95 • Chicken Apple Sausage 12.95

Sushi Lunch Combo choice of one of the following rolls: Spicy Salmon, California or Veggie, assorted nigiri & a cup of Miso soup 14.95

BURGERS & SANDWICHES

All served with your choice of fries or quinoa couscous salad, except tacos which are served with coconut jasmine rice with fresh corn salsa

Chicken, Apple & Brie Sandwich tandoori bread, arugula, rosemary aioli 14.50

Caprese Chicken Sandwich vine ripe tomatoes, melted mozzarella, arugula basil salad, balsamic glaze, tandoori bread 14.95

Turkey Avocado BLT aioli, daikon sprouts 12.95

Cuban Sandwich ham, pulled pork, yellow mustard, pickles, pepper jack 12.95

Blackened Mahi Tacos roasted corn avocado salsa, apple jalapeño slaw 15.50

Kogi Beef Tacos beef short rib, kimchi, crispy slaw 15.50

CRAVE Burger certified angus beef, smoked cheddar, lettuce, tomato, onion, signature burger sauce 13.50

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

Korean Beef Poke sweetly drop peppers, micro cilantro, wonton chips, butter lettuce 12.50

Edamame Sriracha soy glaze 8.50

Jalapeño Hummas cilantro oil, sun dried tomato

tapenade, cucumbers, crispy lavosh 12.95

Sushi Bento Box Tuna, Salmon, Yellowtail & Cucumber maki, panko fried shrimp, spring mix salad, fresh fruit 13.95

Premium Bento Box choice of one of the following rolls: Spicy Salmon, Spicy Tuna, Philly or Dynamite, served with panko fried shrimp, seaweed salad, fresh fruit sashimi 15.95

SOUPS & SALADS

DINNER MENU

APPETIZERS

CRAVE Wings served with cucumber, bleu cheese dip. 14.95

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

Lettuce Wraps butter lettuce, peanuts, sesame soy chicken, fresh veggies 12.95

Chicken & Avocado Egg Rolls chipotle ranch 12.95

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

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

SOUPS & SALADS

House Made Soup Tomato Basil Pesto or Chicken Wild Rice 4.50 / 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

CHICKEN & PASTA

Creamy Chicken Fettuccine mushroom medley, caramelized onion, spinach 21.95

Chicken Caprese Rosa crispy parmesan crusted chicken breast, angel hair, fresh tomatoes, mozzarella, sauce rosa 21.50

Baked Penne roasted tomato sauce, Italian sausage, pulled chicken, fresh & shredded mozzarella 19.95

Baked Mac & Cheese seven cheeses, cream sauce, bacon, panko crust 17.50

add chicken apple sausage 4

add grilled chicken 4

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

Pork Belly 20.95 • **Shrimp** 20.95

STEAK & SEAFOOD

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

Argentine Style Ribeye palm sugar rub, chimichurri, mashed potatoes, roasted cauliflower 34.95

Crab Topped Filet hand cut, blue crab, lobster cream sauce, potato purée, heirloom carrots 39.95

Sea Bass roasted cauliflower purée, ratatouille of squash, zucchini & red bell pepper 34.95

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

CRAVE Sliders certified angus beef, signature sauce, smoked cheddar, caramelized onions, house pickles 12.95

Edamame sriracha soy glaze 8.50

Crab Artichoke Dip tossed in lemony mayo, served hot 15.50

Calamari crispy cornmeal crust, jalapeño aioli 13.95

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

FLATBREADS

Pesto Chicken pesto garlic cream, tomatoes, mozzarella, pulled chicken 15.95

Caprese oven roasted tomatoes, mozzarella, avocado, arugula 14.95

Chicken Apple Sausage caramelized red onion, balsamic glaze, manchego, roasted red peppers 15.95

Margherita roasted romas, fresh mozzarella, basil 13.95

Pepperoni basil, goat cheese 14.95

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BURGERS & SANDWICHES

CRAVE Burger certified angus beef, smoked cheddar, lettuce, tomato, onion, signature burger sauce 14.95 | add bacon 1

Bison Burger pork belly, harissa cilantro mayo, pickled shallots 15.95

Steak Sandwich beef medallions, giardiniera, roasted garlic aioli 17.95

Caprese Chicken Sandwich vine ripe tomatoes, melted mozzarella, arugula basil salad, balsamic glaze, tandoori bread 15.50

Protein Burger certified angus beef, sun dried tomoato tepenade, grilled eggplant “bun” 15.95

FLATBREADS

Pesto Chicken pesto garlic cream, tomatoes, mozzarella, pulled chicken 15.95

Caprese oven roasted tomatoes, mozzarella, avocado, arugula 14.95

Chicken Apple Sausage caramelized red onion, balsamic glaze, manchego, roasted red peppers 15.95

Margherita roasted romas, fresh mozzarella, basil 13.95

Pepperoni basil, goat cheese 14.95

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

Pan Seared Scallops sweet red wine glazed onions, parsnip purée, root vegetable hash 30.95

Sautéed Norwegian Salmon mustard crusted, whole grain beurre blanc, potato purée, heirloom carrots 28.95

Miso Glazed Salmon pan seared sesame vegetables 26.95

CRAVE is proud to serve Certified Angus Beef (CAB), which represents less than 8% of all beef produced in the United States. Ask server for Gluten Sensitive menu.