

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** assortment of tuna, salmon, cucumber & avocado hosomaki pieces, tempura battered & flash fried, spicy mayo & unagi dipping sauces 6.50  
**Jalapeño Citrus Yellowtail** thinly sliced yellowtail, soy citrus sauce, jalapeño, cucumber, orange supremes 12.95  
**Seaweed Salad** mixed seaweed, cucumber, carrot, daikon, sesame seeds 5.95  
 add shrimp 2 | add octopus 4  
**Sunomono Salad** fresh cucumbers, daikon, carrots, sweet rice vinegar dressing 4.95 | add shrimp 2  
 add octopus 4  
**Miso Soup\*** tofu, scallion 2.50 / 4.50

## Nigiri / Sashimi

*Nigiri, slice of fish or seafood served over sushi rice, sold in pairs. Sashimi thin slices of seafood*

<b>Yellowfin Tuna*</b>	<b>Salmon*</b>
Maguro 7.45 / 9.45	Sake 6.45 / 8.45
<b>Yellowtail*</b>	<b>Escolar*</b>
Hamachi 7.45 / 9.45	Mutsu 6.45 / 8.45
<b>Albacore Tuna*</b>	
Bincho 6.45 / 7.45	

## Cooked & Vegetarian Rolls

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

**California** crab mix, cucumber, avocado 7.95  
**Crunchy\*** shrimp tempura, avocado, spicy mayo, masago, sweet sauce 15.95  
**Avocado** 4.95  
**Tempura Veggie** carrot, avocado, squash, asparagus, cream cheese, tempura flash fried 10.95  
**Cucumber** 4.95  
**CRAVE Veggie** carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 10.95  
**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

## SNACKS

**Truffle Parmesan Fries** 5.50 **Crispy Pork Dumplings** 7.50  
**Guacamole & Chips** 5.50 **Chips & Pico** 4.50  
**Tempura Bites** 6.50 **Cucumber Roll** 4.95  
**Avocado Roll** 4.95 **Negihama Roll** 5.50 **Cheese Curds** 5.95

## APPETIZERS

**CRAVE Wings** served with cucumber, bleu cheese dip. Your choice of:  
**Lemon Garlic** 13.95 **Buffalo** 13.95  
**Lettuce Wraps** romaine hearts, peanuts, hoisin chicken, Asian slaw, cilantro 11.95  
**Blackened Mahi Tacos** roasted corn avocado salsa, apple jalapeño slaw 13.95  
**Short Rib Tacos** braised beef short rib, spicy mayo, crispy slaw, frizzled onions 13.95  
**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 9.95  
**Calamari** crispy cornmeal crust, jalapeño aioli 12.95  
**Tuna Poké** Hawaiian style tuna tartare, sliced avocado, chili oil 13.95  
**Surfer Roll** 100% real snow crab, cucumber, avocado, masago 10.95  
**Bamboo Bite Roll** crunchy tempura shrimp, cream cheese topped with avocado, thin slices of jalapeño, with hibachi & unagi sauces 14.95  
**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 Soup of the Day 3.95 / 6.95  
**CRAVE Starter** field greens, candied walnuts, goat cheese, balsamic vinaigrette 6.95  
**Caesar Starter** caesar dressing, garlic croutons, parmesan 6.95  
**Wedge** bleu cheese dressing, cherry tomato, crumbled bacon, shaved red onion 8.50  
**Chopped Chicken** dried cherries, spinach, romaine, bacon, avocado, citrus vinaigrette, almonds, fontina 15.95  
**Grilled Salmon** spring mix, spinach, basil, cilantro, red onion, couscous, cranberry vinaigrette, feta, spiced pecans 17.95  
**Grilled Shrimp Apple Cherry** red apple, dried cherry, feta, spiced pecans, red onion, maple vinaigrette 17.95

## PIZZAS & FLATBREADS

**Pesto Chicken Flatbread** pesto garlic cream, tomatoes, mozzarella, pulled chicken 13.95  
**Caprese Flatbread** oven roasted tomatoes, mozzarella, avocado, arugula 13.95  
**Margherita Flatbread** roasted romas, fresh mozzarella, basil 12.95  
**Chipotle Chicken Flatbread** chipotle sauce, pepper jack, roasted jalapeños, black bean salsa, cilantro lime creme 13.95  
**Lobster & Shrimp Flatbread** garlic cream sauce, red pepper, yellow tomato 16.95  
**Margherita Pizza** roasted romas, fresh mozzarella, basil 13.95  
**Pepperoni Pizza** fresh basil 13.95

## Sushi Specialty Rolls

**Mexican\*** tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 17.95/10.95

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

**Spicy Tuna\*** 8.50

**King Kong\*** sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces 18.95/11.50

**Spicy Salmon\*** 8.50

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

**Philly\*** salmon, cream cheese, sesame seeds 9.50

**Dynamite\*** 8.50

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

**Aloha\*** spicy tuna, mango, cilantro, avocado, poké sauce 15.95

**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 18.95/11.50

**Bamboo Bite** crunchy tempura shrimp, cream cheese topped with avocado, thin slices of jalapeño, with hibachi & unagi sauces 14.95

## 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

## BURGERS & SANDWICHES

**CRAVE Burger** certified angus beef, smoked cheddar, lettuce, tomato, onion, signature burger sauce 13.95 | add bacon 1

**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

**Creamy Chicken Fettuccine** mushroom medley, caramelized onion, spinach 18.95

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

**Chicken Caprese Rosa** crispy parmesan crusted chicken breast, angel hair, fresh tomatoes, mozzarella, sauce rosa 18.95

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

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

**Chicken Stir Fry** veggies, coconut rice, chopped peanuts, micro cilantro, soy chili glaze 19.95

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

**Pork Belly** 18.95 **Shrimp** 19.95 **Chicken** 17.95

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

## STEAK & SEAFOOD

**Steak Frites** certified angus beef medallions, french fries, asparagus, bearnaise 22.95

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

**Argentine Style Ribeye** 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** 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

**Pan Seared Corvina** fresh Pacific corvina, risotto style couscous with pesto, sweet peas & mushroom conserva, asparagus, charred tomato chutney 21.95

**Sautéed Salmon** mustard crusted, whole grain beurre blanc, potato purée, heirloom carrots 25.95

**Miso Glazed Salmon** pan seared salmon, sesame vegetables 22.95

**Shrimp & Scallop Saute** pan seared in a lobster brandy cream sauce, crispy shallots on fettuccine 24.95

*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.*

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.