LUNCH MENU

SUSHI BAR SPECIALTY PLATTERS

(Served with miso soup or salad)

MORI A
Chef's selection of 5 pieces nigiri & California roll 13

MORI B
Chef's selection of 9 pieces nigiri & California roll 18

SUSHI FOR TWO
California roll, tuna roll and 12 pieces of Chef's selection nigiri 26

LADY FINGERS
Rainbow rolls with 5 pieces of Chef's selection nigiri 15

SASHIMI UME
Chef's selection of 20 pieces of assorted fresh fish 20

SUSHI/SASHIMI COMBO
Chef's selection of 7pcs. nigiri, 9 pieces sashimi, 1 California roll 30

HOUSE FAVORITE ROLLS
Alexander roll, Barbara roll and John I roll 32

SUSHI OR SASHIMI A LA CARTE

1. **KRAB STICK** 1.5
2. **SHRIMP** (Ebi) 2.5
3. **SALMON** 2.5
4. **TUNA** (Maguro) 2.5
5. **YELLOWTAIL** (Hamachi) 2.75
6. **WHITE FISH** 2.5
7. **ESCOLAR** 2.5
8. **SMOKE SALMON** 2.5
9. **EEL** (Unagi) 2.5
10. **OCTOPUS** 2.25
11. **SURF CLAM** 2.5
12. **SQUID** 2.5
13. **EGG** (Tamago) 1.5
14. **SALMON ROE** 2.25
15. **MASAGO** 2.5

BEVERAGES

JAPANESE GREEN TEA 2
ICED TEA 2.5
BOTTLED WATER 2
PERRIER 3.5
APPLE JUICE 2

FRESH COCONUT WATER 6
CHOCOLATE MILK 2
SOFT DRINKS
Coke, Diet Coke, Root Beer, Sprite, Lemonade and Power Aid 2.5

KID'S MENU

Meals include rice, fruit and drink · For children under 12 years old

CHICKEN TERIYAKI 6
STEAK TERIYAKI 7
FRIED CHICKEN STRIPS 6
FRIED SHRIMP 7
FISH STRIPS 7

DESSERTS

ICE CREAM TEMPURA
Vanilla ice cream fried in tempura batter 6

THAI DONUTS
Soft dough fried to a golden brown served with sweet dipping sauce 5

VANILLA ICE CREAM SCOOP 2

CHEESECAKE TEMPURA
Deep fried cheese cake 6

LAVA CAKE
Chocolate cake filled with hot chocolate sauce 6

HOMEMADE GREEN TEA CHEESECAKE 6

Served 11:00 AM-3:00 PM

Comes with miso soup or salad, 1pcs Spring rolls and rice

CHICKEN KATSU
8.99

RED CURRY
with choice of:
Beef, Shrimp 10.99
Chicken, pork 8.99
Tofu/Vegetable 7.99

YASAI ITAME-STIR FRY VEGETABLE
with choice of:
Chicken, pork 8.99
Beef or shrimp 10.99

TERIYAKI
with choice of:
Chicken or tofu 8.99
Beef, Shrimp or Salmon 10.99

BASIL DUCK
12.99

LUNCH COMBO

(Comes with soup or salad)

COMBO #1
Chicken teriyaki, Chicken Katsu, Rice and 6 pcs California roll 10.99

COMBO #2
Beef teriyaki, Rice, 6 pcs California roll and 6 pcs Bagel roll 10.99

COMBO #3
Salmon or Shrimp teriyaki, rice and 6 pcs California roll 11.99

COMBO #4
Stir fry Tofu, Rice, Vegetable roll 10.99

COMBO #5
6 pcs Shrimp tempura roll, 6 pcs Bagel roll and 6 pcs Tuna roll 10.99

COMBO #6
6 pcs Alexander roll, 6 pcs Red Dragon roll and 6 pcs California roll 11.99

COMBO #7
12 pcs Bagel roll and Spicy Tuna roll 11.99

COMBO #8
California roll and Krab Delight roll 8.99

FROM SUSHI BAR

(Served with miso soup OR salad)

***SUSHI LUNCH A**
California roll with 5 pcs of assorted Chef's selection of sushi 10

***SUSHI LUNCH B**
California roll with 9 pcs of assorted Chef's selection of sushi 12

***SUSHI AND SASHIMI LUNCH**
California roll with 3 pcs of Chef's selection of sushi and 6 pcs of sashimi 12

***MAKI COMBO**
Tuna roll, California roll and Bagel roll 14

***SASHIMI LUNCH**
9 pcs of Chef's selection of fish 9

VEGGIE COMBO
Veggie roll, Veggie hand roll and 3pcs of Vegetable sushi 9

LUNCH BOWLS

CHICKEN CURRY BOWL
Our delicious red curry chicken served over a bed of rice 9

TERIYAKI BOWL
Your choice of beef or chicken breast drizzled with our home made teriyaki sauce served with steamed broccoli and carrots on the bed of rice 9

LOW CARB BOWL
(no rice) }
Your choice of grilled beef or chicken breast served with sautéed veggies 8

NOODLE BOWL
(no rice)
stir fried Yakisoba noodles and mixed veggies with your choice of beef or chicken 8

SHRIMP BOWL
Your choice of tempura or sautéed shrimp served with sautéed veggies on the bed of rice 11

***RAW BOWL**
Your choice of tuna or salmon sashimi or both served over a bed of seasoned sushi rice with avocado, cucumber scallions, sesame seeds and wakami salad 11

***CHOPPED SPICY BOWL**
Chopped spicy tuna, salmon or both served with seasoned sushi rice with avocado, cucumber, scallions, sesame seeds and wakami 12

UNAGI DON
BBQ eel served over a bed of seasoned sushi rice with Cucumber, wakami salad and sesame seeds 12

(All bowls come with one spring roll and choice of White or Brown Rice) Can be ordered during dinner time with $3.00 upcharge

CATERING SERVICES

24 hours notice required for catering orders

VOLCANIC SUSHI + SAKE CATERING SERVICES

APPETIZER	Price	Pieces
Veggie Spring Rolls	50	55
Crab Rangoon	50	55
Edamame	35	Half Tray
Dumplings/Gyoza	50	55
Ceviche	60	Half Tray
Katsu (Fried Tofu)	40	Half Tray

MAIN MENU/ENTREE'S	Price	Feeds approx/ people
Basil Duck	80	6-10
Wok Seared Beef	70	6-10
Red Curry Chicken, Pork, Beef or Shrimp	60	6-10
Red Curry Tofu	55	6-10
Volcanic Beef	80	6-10
Volcanic Chicken or Salmon	70	6-10
Teriyaki Beef	55	6-10
Teriyaki Chicken or Pork	50	6-10
Katsu Chicken or Pork	50	6-10
Stir Fry Mix Vegetables	40	6-10
Stir Fry Pork or Chicken	45	6-10
Stir Fry Beef or Shrimp	55	6-10
Stir Fry Tofu	45	6-10

RICE	Price	Feeds approx/ people
Vegetable Fried Rice	35	6-10
Fried Rice, Pork or Chicken	40	6-10
Fried Rice, Beef or Shrimp	45	6-10
Combination Fried Rice	50	6-10
Steamed White/ Brown Rice	25	6-10

NOODLES (YAKISOBA OR UDON)	Price	Feeds approx/ people
Vegetable	45	6-10
Chicken or Pork	50	6-10
Beef or Shrimp	55	6-10
Combination	60	6-10

SALADS	Price	Feeds approx/ people
Salad with Ginger Dressing	35	6-10
Volcanic Tuna or Salmon Salad with Ginger Dressing	50	6-10

SUSHI PLATTERS

VEGETABLE PLATTERS

Platter A (80 assorted pcs.) - 65.00

	Rolls
Vegetable Rolls	2
Cucumber Rolls	2
Avocado Rolls	2
Cucumber Sushi	4
Asparagus Sushi	4
Avocado Sushi	4
Carrots Sushi	4
Red Pepper Rolls	4
Green Pepper Rolls	4

MAKI PLATTERS

Platter B (118 assorted pcs.) - 70.00

	Rolls
Spicy Tuna Rolls	3
California Rolls	3
Dragon Rolls	3
Cucumber Rolls	2
Spider Rolls	1

Platter C (168 assorted pcs.) - 90.00

	Rolls
California Rolls	3
Shrimp Tempura Rolls	3
Bagel Rolls	2
Caliente Rolls	3
Alexander Rolls	2

SUSHI/SASHIMI PLATTERS

Platter D (44 assorted pcs.) - 100.00

	Rolls
Rainbow Rolls	2
Bagel Rolls	2
Fresh Tuna	4
Fresh Salmon Nigiri	4
Fresh White Fish Nigiri	4
Fresh White Tuna Nigiri	4
Fresh Yellow Tail Nigiri	4

Platter E (64 assorted pcs.) - 90.00

	Rolls
California Rolls Nigiri	2
Fresh Tuna Nigiri	4
Fresh Salmon Nigiri	4
Fresh White Fish Nigiri	4
Krab Stick Nigiri	4
Shrimp Nigiri	4
Assorted Sashimi	20

ULTIMATE Platter - 250.00
300 pcs of assorted sushi rolls served in an extra-large sushi boat or platters. This item requires $100 deposit which is refundable upon return of the boat.

Volcanic Sushi + Sake®

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HOURS:

SUNDAY - THURSDAY
11:00 am - 9:00 pm
FRIDAY & SATURDAY
11:00 am - 10:00 pm

Follow us @volcanicsushisake

Consuming raw or undercooked meats, seafood, shelled fish or eggs will increase your risks of food borne illnesses. Eat at your own risk
Substitutions are subject to an upcharge.

We accept customize orders with your choice of sushi rolls

APPETIZERS

SPRING ROLLS
Vegetables and noodles fried to perfection served with homemade plum sauce 6

CRAB RANGOON
Stuffed wonton skin with crab, kani, cream cheese and scallions fried to perfection served with homemade plum sauce 6

OCTOPUS TIRADITO
Thinly sliced octopus served with kimchi, sweet vinegar sauce and sesame seeds 9

GYOZA
(Fried or Steamed)
Pork dumplings served with soy mirin dipping sauce 6

***SASHIMI APPETIZER**
Chef's selection of 9 pieces fresh fish 10

***SUSHI APPETIZER**
Chef's selection of 5 pieces assorted fresh fish 10

***MELISSA BITES**
Fried sushi rice balls topped with tuna tartare, black tobiko and drizzled with eel sauce 12

CHICKEN LETTUCE WRAPS
Minced chicken, red peppers, onions, scallions, basil, ground peanuts, served with hoisin sauce 10

KANISU
Krab, avocado, rolled in a thinly sliced cucumber served with sweet vinegar sauce and topped with sesame seeds 7

CHICKEN SATAY
Coconut curry marinated chicken, grilled to perfection, served with peanut sauce 10

***KANISU DELUXE**
Krab, tuna, salmon, avocado and white fish rolled in a thinly sliced cucumber, top with masago served with sweet vinegar sauce and sesame seeds 10

***TUNA TATAKI**
Thinly sliced seared tuna in ponzu sauce topped with scallions and sesame seeds 10

***SON'S SPECIAL**
Tuna tartare, mixed with onions, cilantro and crunch, wrapped in avocado and topped with red and black tobiko served with asparagus, spicy mayo and kimchi sauce 12

BAO BUN
Steam bun with lettuce, cucumber, shredded carrots, scallions and sesame seeds, With choice of:
Pork Chashu 8 | Tofu 7
Spicy soft shell crab 10

TAKOYAKI
Octopus balls with katsu sauce, bonito flakes, spicy mayo and scallions 8

EDAMAME
(Japanese soy beans)
Steam with sea salt 5
Sauteed garlic butter 6

APPETIZER SAMPLER
2pcs. Spring roll, 2pcs. Gyoza, 2pcs. Crab Rangoon 10

CAROLINE BITES
Salmon nigiri with spicy mayo torch to perfection topped with eel sauce masago and scallions 12

SHRIMP TEMPURA APPETIZER
Battered fried shrimp (5 pcs) with tempura sauce 8


Caroline Bites

SALADS

SIDE SALAD
Lettuce, tomatoes, cucumber, and carrots served with ginger dressing 3

HIYASHI WAKAMI
Chilled marinated seaweed salad 5

***VOLCANIC SALAD**
Mixed salad with tuna or salmon served with ginger dressing 10

SUNOMONO SALAD
Krab, Octopus, cucumber, masago served with sweet vinegar sauce 10

SOUPS


Tonkotsu Ramen

TOM KHA GAI
Chicken, mushrooms, onions and scallions in a coconut broth 5

MISO SOUP
Soy bean broth with tofu seaweed and scallions 3

WONTON SOUP
Pork stuffed wontons with onions and scallions 5

TONKOTSU RAMEN
Kanoya Ramen noodles, chashu pork, napa cabbage, carrots, seaweed, scallions, onions, tamago and kamaboko in a miso ryu broth 12

UDON NOODLE SOUP
Buck wheat noodles, shrimp, krab, kamaboko, red clam, squid and scallions 10

DUCK RAMEN
Kanoya Ramen noodles, 1/4 duck, napa cabbage, carrots, shiitake mushroom, soft boil eggs, kamaboko and scallions in a soy dashi broth 12

KIMCHI RAMEN WITH TEMPURA SHRIMP
Kanoya Ramen, napa cabbage, carrots, scallions, seaweed and soft boil eggs in a kimchi broth 12

NOODLES

YAKISOBA
Choice of chicken, beef, shrimp or tofu, stir-fried with egg noodles and vegetables 10

UDON NOODLES
Choice of chicken, beef, shrimp or tofu, stir-fried with buck wheat noodles and vegetables 10

RICE

WOK FRIED RICE
Wok fried rice with eggs and mix vegetables topped with scallions 7
With your choice of:
Beef 9 | Chicken 8 | Shrimp 10
Pork 8 | Tofu 7

STEAMED WHITE OR BROWN RICE 3

COMBINATION WOK FRIED RICE
Wok fried rice with pork, chicken and shrimp topped with scallions 10

VOLCANIC CHASHU FRIED RICE
Wok fried rice with eggs, mix vegetable and homemade chashu pork top with scallions 10

ENTREES

(Served with white or brown rice)

VOLCANIC BEEF, CHICKEN, SALMON OR SHRIMP
Grilled meat served on a bed of stir-fried mixed vegetables on a sizzling plate drizzled with teriyaki sauce on top 15

RED CURRY
Bamboo shoots, bell peppers, onions, basil leaves and coconut milk with your choice of:
Beef 13 | Chicken 12 | Shrimp 14
Pork 12 | Tofu 11 | Tilapia 12

LOBSTER AND SHRIMP CURRY
Bamboo shoots, bell peppers, onions, basil leaves and coconut milk 22

STIR-FRY
Napa cabbage, carrots, onions, bell peppers and broccoli in a brown sauce with your choice of:
Beef 13 | Chicken 12 | Shrimp 14
Pork 12 | Tofu 11

TERIYAKI
Grilled meat with homemade teriyaki sauce served with steamed broccoli and carrots with your choice of:
Beef 13 | Chicken 12 | Shrimp 14
Pork 12 | Tofu 11 | Salmon 14

DUCK CURRY
1/2 boneless crispy roasted duck with pineapple, tomatoes, bell peppers, onions, bamboo shoots in red curry sauce 20

BASIL DUCK
1/2 boneless crispy duck with bell peppers, onions, scallions and basil in a brown sauce 19

KATSU PORK OR CHICKEN
Japanese breaded and fried served with katsu sauce, steamed broccoli and carrots 12

WOK SEARED BEEF
Beef tenderloin, onions, shiitake mushrooms and scallions in a brown sauce 16

ASIAN MARINATED SHORT RIBS
Marinated short ribs grilled to perfection 20

SWEET AND SOUR
Bell peppers, onions, scallions, tomatoes and pineapple with your choice of:
Beef 13 | Chicken 12 | Shrimp 14
Pork 12 | Tofu 11 | Tilapia 12


Wok Seared Beef

ROLLS

VEGETABLE
Seaweed outside roll with carrot, lettuce, cucumber, asparagus and avocado 7

***BAGEL**
Salmon, cream cheese and scallions 6

***HOSOMAKI**
Seaweed outside roll with choice of tuna, salmon, white fish, or yellow tail 5

***RAINBOW**
California roll with tuna, salmon, white fish and avocado on top 10

***MIAMI**
Salmon, cucumber, avocado, krab, cream cheese and masago 8

***SPICY**
Choice of tuna, salmon, yellow tail and white fish with cucumber and spicy mayo sauce 7

***VOLCANIC**
Avocado, krab stick, steamed shrimp rolled in soy paper with tuna tartare on top 10

ALEXANDER
Shrimp tempura, cream cheese, krab, avocado with spicy mayo, eel sauce and crunch on top 10

ROLLS

SHRIMP TEMPURA
Shrimp tempura, asparagus, avocado scallions and masago 7

CALIFORNIA
Avocado, krab, cucumber and masago 5

DRAGON
Shrimp tempura, krab, asparagus topped with avocado, spicy mayo and eel sauce 8

***RED DRAGON**
Shrimp tempura, cream cheese, avocado topped with tuna tartare and eel sauce 12

VOLCANO
California roll topped with baked seafood, eel sauce, scallions and masago 10

CRUNCHY
(No rice) Salmon, krab, asparagus, and tempura fried to perfection drizzled with eel sauce 8

SPIDER
Seaweed outside roll with fried soft shell crab, asparagus, avocado, spicy mayo and eel sauce 9

***HAILE**
(No rice) Crunchy roll topped with tuna tartare and lotus roots drizzled with eel sauce 12

LOBSTER
Katsu lobster tail strips, lettuce, avocado, red/black tobiko and krab served with lobster medley, spicy mayo & eel sauce 20

WHERE'S WALLY
Salmon, krab, cream cheese, shrimp and panko fried topped with baked seafood, yum yum sauce, eel sauce, Wally's special sauce, scallions and masago 12

***CANDY CANE**
Yellow tail, cucumber, avocado top with white and red tuna 12

***MARK II**
Tuna, salmon, yellow tail topped with avocado, masago and spicy mayo 12

***SALMON LOVER**
Inside out roll with smoked salmon, cream cheese, asparagus topped with salmon tartare and cilantro 12

***JASON I**
Tuna, cream cheese, asparagus topped with jalapeño and sriracha 9

ROCKIN SHRIMP
Inside out roll with tempura shrimp, krab, cream cheese and topped with baked chopped shrimp & lemon butter sauce and drizzled with fresh squeezed lemon, masago, scallions and eel sauce 14

JOHN I
Shrimp tempura, cream cheese, avocado, krab, topped with salmon. baked with spicy mayo and drizzled with eel sauce 12

***BARBARA**
Smoked salmon, cream cheese, scallions topped with tuna, white fish, salmon, yum yum sauce and crunch 10

***ANGRY EEL**
Escolar, cream cheese, krab, crunch and sriracha topped with BBQ eel, drizzled with spicy mayo and eel sauce 12

NEWELL FOX
Spicy tuna, spicy crab delight, avocado, asparagus and crunch inside topped with tuna, salmon red and black tobiko drizzled with spicy mayo and eel sauce 20

MISO ROLL
Tuna, cucumber, avocado topped with spicy salmon tartare mix with jalapeno 12

KRAB DELIGHT
Inside out roll with shredded krab, masago and spicy mayo mix 7


Alexander Roll