

Jackson's

SUSHI | SAKE | COCKTAIL | MENU

JAPANESE SAKE SELECTIONS

Premium sake is delicate, balanced, fragrant, & complex. Served chilled by the glass, or flight. Please indulge in our "Sake Flight" to experience every style.



Joto, Junmai

Rich & solid with hints of fruit, & a light acidity in the finish. Pairs well with grilled meats, nutty cheese or barbecue. 10



Joto, Nigori

Bright & lively with fresh tropical notes. Creamy & almost chewy on the palate. Pairs well with spicy foods. 12



Joto, Daiginjo

Delicate, soft & clean, showing hints of green apple. Pairs well with salads, grilled chicken, sushi & sashimi. 14

Sake Flight 14 |  Junmai  Nigori  Daiginjo

Hot Sake 6.95

SAKE COCKTAILS

Yuzu Mimosa

Joto Yuzu Sake, Cupcake Prosecco, Tangerine Juice. 9

Cloudy Coconut

Three Olives Coconut Water Vodka, Joto Nigori Sake, Pineapple Juice. 10

Tokyo Rose

Fresh Strawberries, Mint, Lime, Joto Junmai Sake, finished with Soda Water. 10

East Meets West

Muddled Cucumber, Candied Ginger, Lime, Banyan Reserve Vodka, Joto Junmai Sake. 10

APPETIZERS

Edamame Steamed Soy Beans served naked in Sea Salt. 6

Ponzu Parmesan Edamame Steamed Soy Beans with Citrus Ponzu Sauce & Aged Parmesan Cheese. 7

• **Sunomono Salad** Tuna, Salmon, Tilapia, Octopus, Cucumber, Sesame Seed & Vinegar. 11

• **Yellowfin Tuna Carpaccio** Thin Slices of fresh raw Yellowfin Tuna with Ginger Dressing. 13

• **Salmon Carpaccio** Thin slices of fresh raw Salmon, Japanese Mayonnaise with Ginger Dressing. 13

• **Tuna Tataki** Sesame-Coated Yellowfin Tuna with Citrus Ponzu Sauce. 12

Octopus Carpaccio Thin slices of Fresh Octopus, Ginger Dressing, Kimchee Sauce & Green Onion. 12

Seaweed Salad Sesame marinated Seaweed Salad. 5

Krab Salad - Kanu Su Tangy, refreshing Krab & Cucumber Salad. 7

TUNA ROLLS

• **Sexy Ben Roll** Tuna & Avocado topped with Eel, Tobiko, Spicy Mayo & Eel Sauce. 13

• **Yin - Yang Roll** Spicy Tuna Roll topped with Yellowfin Tuna, Tilapia & Japanese Mayo. 13

• **Happy Sumo** Blue Crab, Spicy Tuna, Cream Cheese & Cucumber, topped with Eel & Tempura Chips. 12

• **Teka Roll** Yellowfin Tuna. 6

• **Tuna Avocado Roll** Tuna & Avocado. 8

• **Spicy Tuna Roll** Tuna, Cucumber & Masago. 7

HAND ROLLS

• **Hand-Rolled Trio** Eel, Spicy Tuna & California Handroll, served with Seaweed Salad. 13

CALIFORNIA ROLLS

- Volcano Roll** *California Roll with Avocado, Krab & Baked Seafood Mix. 13*
- **Rainbow Roll** *California Roll topped with Tuna, Salmon, White Fish & Shrimp. 11*
 - **Red Dragon** *California Roll - Krab, Avocado, Cucumber, topped with Tuna, Eel Sauce, Spicy Mayo, Masago & Green Onion. 11*
- Mexican Roll** *Tempura Shrimp, Avocado & Masago. 10*
- California Roll** *Krab, Avocado & Cucumber. 6*

VEGETABLE ROLLS

- Vegetable Roll** *Asparagus, Avocado, Red Ginger, Carrot & Cucumber. 6*
- Avocado Roll** *Seaweed Nori, Sushi Rice & Avocado. 5*
- Garden Roll** *Asparagus, Diakon Sprout, Carrot, Cucumber, Avocado, wrapped in Soy Paper. 7*

LOBSTER ROLLS

- Maine Lobster Tempura Roll** *Maine Lobster Meat, Cucumber, Sushi Rice, Tempura Fried, served with Spicy Mayo & Eel Sauce. 14*
- Sexy Lobster** *Maine Lobster, Blue Crab, Cucumber, Kampyo, Spicy Mayo & Eel Sauce, topped with Masago & Chipotle Orange Sauce. 14*

SALMON ROLLS

- **Screaming Salmon** *Salmon, Krab, Avocado, Asparagus & Cream Cheese, topped with Salmon. 10*
- **Philly Roll** *Smoked Salmon & Cream Cheese. 7*
- **Salmon Avocado** *Salmon & Avocado. 7*
- **Crazy Salmon** *Spicy Salmon & Avocado. Topped with Salmon, Ikura, Green Onion, Spicy Mayo & Eel Sauce. 11*
- **Tokyo Roll** *Eel, Smoked Salmon, Krab, Cream Cheese, Avocado & Cucumber, served with Spicy Mayo, Eel Sauce & Masago. 12*

SPECIALTY ROLLS

- Spider Roll** *Soft Shell Crab, Masago, Cucumber, Asparagus, Mayo & Krab Stick. 11*
- Tempura Grouper** *Tempura Grouper, Green Onion & Spicy Mayo. 8*
- **Spicy Yellowtail Roll** *with Cucumber & Green Onion. 8*
- Pink Lady** *Tempura Shrimp, Blue Crab, Asparagus, Kampyo, Cucumber & Masago, wrapped in Soy Paper. 13*
- Classic Dragon** *Tempura Shrimp, Avocado, topped with Eel & Eel Sauce. 11*

NIGIRI & SASHIMI

Nigiri: *Sliced Fish on a bed of Hand Formed Rice 2 Pieces Per Order.*

Sashimi: *Thinly Sliced Raw Fish served without Rice. 3 Pieces per order. Add \$1 for Sashimi*

- **Yellowtail "Hamachi" 6**
- **Tuna "Maguro" 6**
- **Spicy Tuna "Otto Maguro" 7**
- **Tilapia "Shiromi" 5**
- **Smoked Salmon "Sake" 6**
- **Blue Crab "Gazami" 7**
- **Salmon "Sake" 6**
- **Krab "Kani" 5**
- **Shrimp "Ebi" 5**
- **Scallop "Hotate" 6**
- **Special Scallop "Ryori Hotate" 5**
- **Eel "Unagi" 6**
- **Baby Octopus "Lidako" 5**
- **Octopus "Tako" 5**

PLATTERS

- **Sashimi Dinner** *Chef's Selection of 9 Different Types of Sashimi. 30*
- **Sushi Jackson's** *Chef's Selection of 8 Different Nigiri with California Roll & Masago. 21*

• = Contains Raw Ingredients

*Consuming raw or undercooked seafood may increase your risk of food-borne illness. For your convenience, a suggested 18% gratuity charge will be added to parties of 8 or more.