

Nigiri Sushi 1 pc

Tuna: Honey sour cream, parmesan chip.	3
Blackened Tuna: Honey wasabi, goat cheese.	3.5
O Toro: Seasoning sea salt, garlic chips, negi.	MKT
Albacore Tuna: Seared albacore tuna, ponzu, negi, lime.	2.8
Super White Tuna: Ponzu, oroshi, garlic chips.	2.8
Salmon: Dill mayo, avocado.	2.8
Salmon Belly: Basil- miso vinaigrette, pistachio, lemon zest.	3.5
Smoked Salmon: Honey sour cream, caper.	3
Yellowtail: Ponzu, Korean chili paste, Thai chili.	3
Red Snapper: Ponzu, oroshi, lemon zest, negi.	3
Flounder: Ponzu, oroshi, roasted pine nut, negi.	2.5
Sea Bass: Ponzu, salted baby shrimp, negi.	2.5
Soft Shell Crab: Avocado, sweet sauce, gobo, negi.	4
Real Crab: Honey sour cream, avocado.	3.5
Imitation Crab: Avocado	1.8
Sweet Shrimp: Tobiko (Flyingfish roe), lemon zest.	5
Shrimp: Marinated ginger juice and lemon.	2.5
Mackerel: Ponzu, salted baby shrimp, negi.	2.5
Squid: Shiso leave, gobo, tobiko.	2.5
Octopus: Pickled red onion.	2.8
Anago: Eel sauce, negi, sweet ginger.	3
Unagi: Eel sauce, sweet ginger.	2.8
Surf Clam	2
Egg Omelet: Homemade traditional egg omelet.	2

Sashimi 5pcs

All sashimi served trio of special sauce - ponzu, spicy cilantro and Jalapeno ponzu.

Maguro (Tuna)	14
Binnega (Albacore tuna)	12
Escolar (Super white tuna)	12
Sake (Salmon)	13
Sake Toro (Salmon belly)	15
Hamachi (Yellow tail)	15
Madai (Red snapper)	15
Hirame (Flounder)	12
Suzuki (Sea bass)	12
Saba (Mackerel)	11
Tako (Octopus)	13
Uni (Sea urchin)	MKT

Gunkan Sushi 1 pc

Spicy Scallop: Spicy sauce, negi, masago.	3
Ikura: Shiso leaf, lemon zest.	3
Smelt roe	2.3
Flyingfish roe	2.5
Wasabi Tobiko	3
Uni: Lemon zest, pepper corn, mint.	MKT
Quail Egg	1

Regular Rolls - Roll descriptions are on the back

California	5.5
Salmon	7
Spicy Tuna	8
Spicy Salmon	7
Philadelphia	9
Shrimp Tempura	9
Spider	10
Salmon Skin	7
Rainbow	12
Dragon	11
Caterpillar	11

A Fin Rolls - Roll descriptions are on the back

Crunch-Munch	11
Jalapeno	9
Sanchez	12
Spicy Jen-Jen	13
Mr. Smith	13
Black Widow	11
Bellagio	12

Special Rolls - Roll descriptions are on the back

Choo-Choo	14
OMG	14
Kryptonite	15
Land & Sea	16
Lava Volcano	15
Exotic	13
LOL	15
Mahalo	13
A FIN	14
Alaskan	15

Regular Rolls

California: Crab, avocado and cucumber.	5.5
Salmon: Salmon and avocado.	7
Spicy tuna: Spicy tuna, cucumber ,and kaiware with smelt roe on top.	8
Spicy Salmon: Spicy salmon, cucumber, and kaiware with smelt roe on top.	7
Philadelphia: Smoked salmon, avocado, and cream cheese.	9
Shrimp Tempura: 2pcs Shrimp tempura, cucumber, avocado, kaiware, and smelt roe with sweet sauce.	9
Spider: Deep fried soft shell crab, cucumber, avocado, kaiware, and smelt roe with sweet sauce.	10
Salmon Skin: Baked salmon skin, cucumber, kaiware, gobo, green onion, and smelt roe.	7
Rainbow: Crab, avocado, and cucumber. Topped with 5 kinds of fish.	12
Dragon: Crab, avocado, and cucumber. Topped with baked eel, avocado, and sweet sauce.	11
Caterpillar: Eel and cucumber. Topped with avocado, and sweet sauce.	11

A Fin Rolls

Crunch-Munch: Spicy tuna, smelt eggs, cucumber, shrimp & asparagus tempura. Wrapped with sesame crusted soy paper. Served on a bed of crunchy munchies and spicy aioli.	11
Jalapeno: Yellowtail, cream cheese, and pickled jalapeno. This roll is deep fried. served with ponzu sauce.	9
Sanchez: Smoked salmon, cream cheese, and avocado. Topped with red & white tuna. Served with spicy sauce and fresh jalapeno.	12
Spicy Jen-Jen: Spicy tuna, cucumber, and avocado. Topped with salmon, Served with spicy sauce and crunchy flake.	13
Mr. Smith: 2pcs shrimp tempura, avocado, and cucumber. Topped with spicy tuna. Served with AFin special spicy sauce and crunchy flake.	13
Black Widow: Spicy crab, asparagus and avocado topped with tuna, salmon and black caviar with AFIN special spicy sauce.	11
Bellagio: Tuna, salmon, avocado, mango, and green onion wrapped with soybean paper. Topped with a honey wasabi sauce.	12

Special Rolls

Choo-Choo: Spicy tuna, cucumber, avocado topped with blackened tuna, crumbled goat cheese, green onion and honey wasabi sauce.	14
OMG: Real crab delight, cucumber, green onion topped with sliced avocado and honey sour cream, crunchy flake, sweet sauce, trio of caviar.	14
Kryptonite: Fresh tuna, super white tuna, cooked shrimp, avocado topped with seared albacore tuna and ponzu, topped with wasabi tobiko.	15
Land & Sea: Albacore tuna, jalapeno, avocado, smelt roe topped with seared filet mignon and balsamic-soya reduction, sprinkled garlic chips, green onion.	16
Lava Volcano: Sautéed scallops, jalapeno and onion with spicy sweet sauce over crunch California roll with sprinkle of green onion.	15
Exotic: Seaweed (Nori) wrapped with white fish, salmon, smelt eggs and avocado with spicy scallop, jalapeno on top. This roll is deep fried.	13
LOL: Cooked shrimp, avocado, super white tuna topped with smoked salmon and AFin special spicy sauce with honey sour cream, caper.	15
Mahalo: Soft shell crab, avocado and cucumber. Topped with Hawaiian salsa and goat cheese.	13
A FIN: Spicy tuna, asparagus, topped with real crab delight covered sliced avocado on top and honey wasabi sauce, habanero fish eggs.	14
Alaskan: 2 pcs shrimp tempura, avocado topped with Scottish salmon and Ikura(salmon eggs) on top. Served with spicy sauce and dill mayo.	15