

the black lantern

sushi den & ultra lounge

Appetizers

Grilled Miso Eggplant 9.
grilled japanese eggplant with a miso sauce

Mango Tuna Cocktail 12.
mango & tuna salad served in a chilled martini glass with ponzu sauce on top

Vegetable / Shrimp Gyoza 9. / 14.
steamed or deep fried dumplings served with special soy sauce

The Den's Fried Rice 10.
fried rice served with an egg over top choice of vegetable or shrimp

Aged ToFu 8.
deep - fried tofu bonito stock grated daikon & scallions

Edamame 7.
steamed soy beans with a pinch of sea salt

Negimaki 10.
fresh scallions rolled thinly sliced beef or chicken char-broiled with a delicious teriyaki reduction sauce

Sashimi (6 pieces) 12.
tuna, salmon, white fish

Sushi (4 pieces) 10.
tuna, salmon, white fish, shrimp

Shumai (5 pieces) 7.
steamed crab, filled dumplings

Tuna Avocado Tartar 12.
fresh wasabi soy dressing

Yellowtail with Jalapeno 12.

Tempura

Chicken 5.

Vegetable 9.

Rock Shrimp 11.

Shrimp & Vegetable 10.

Sweet potato pie 15.
topped w baked marshmallows

Grilled Soy Glazed Asparagus Stalks 12.

Toasted Quinoa 12.
with kale & pine nuts

Zucchini Spring Rolls 13.
with like & cashew dipping sauce

Rosemary & Fennel Roasted Baby Potatoes 14.

Roasted Red Bell Peppers
stuffed with breadcrumbs

Organic Stuffed Baby Mushrooms 12.
stuffed with bread crumbs

Soups

Miso Happy Soup 5.
white miso tofu seaweed & scallions

Tofu Soup 7.
white miso tofu & vegetables

Garden Split Pea Soup 7.

Thai Coconut Soup 7.

Green Leaves

Sea Weed Salad 7.
3 varieties of seaweed splashed with rice vinegar dressing

Lobster Salad 12.

Tuna Tataki Salad 12.

Spicy Crab Meat Salad 10.

Rainforest Salad 11.
baby spinach julienne carrots, fresh cucumber slices, tomatoes & dried cranberries sprinkled with toasted sesame seeds & served with our fresh carrot ginger vinaigrette

Hydroponic leaves 10.
radicchio, endive, cherry tomatoes, pickled carrots, shaved onions, sesame seeds & ponzu sauce

Sunflower Salad 11.
arugula, beets, radicchio eco green spinach sprinkled with organic sunflower seeds & served with a plum dressing

Tofu Salad 10.
tofu served over a mixture of romaine & iceberg greens along with a mustard - ginger dressing

Asia Avocado Salad 10.
shrimp, tuna & avocado prepared over a blend of mixed greens, tomatoes & dried soba noodles along with a miso soy dressing

Wild Salmon Salad 11.
wild salmon & avocado on a bed of mixed greens served with ginger dressing

Tuna & Avocado Salad 11.
tuna sashimi, avocado & cucumber in a spicy mayo dressing

Salmon & Avocado Salad 11.
salmon sashimi, avocado & cucumber in a spicy mayo dressing



organic dishes

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A Ghost Group Venue

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Entrees

Served with Miso Soup or Salad

Sizzling Chicken & Steak Symphony 25.
organic lemon butter demi- glaze

Filet of Sole 24.
basil, oregano, shiitake mushrooms

Crab Cake 24.
farm fresh corn ,
caramelized onions & capers

Sesame Crusted Tofu 22.
served over bed of kale with wild rice

Teriyaki Glazed Tempeh 22.

Baked Bread Crusted Zucchini Sticks 18.
served with fresh chopped olives & olive oil

Grilled Escarole 16.
topped with a poached egg
served with wild rice

Sushi Dinner 23.
one spicy tuna roll &
8 pieces of sushi (chef's choice)

Sushimi Dinner 25.
15 pieces of assorted sliced fish

Vegetable Dinner 17.
cucumber roll, avocado roll
& asparagus roll

California Dinner 20.
3 california rolls

Maki Combo 21.
california roll, spicy tuna roll
& a salmon avocado roll

Sushi & Sashimi Combo 29.
spicy tuna roll, 5 pieces of sushi
& 10 pieces of sashimi 9 chef's choice)

Sushi Dinner For 2 42.
spicy tuna roll, shrimp tempura roll
& 16 pieces of sushi

Chirashi 24.
assorted sliced fish over
a bowl of sushi rice

Tuna, Salmon, Yellowtail Sushi Combo 26.
crunch spicy tuna
& 3 pieces of sushi

Carpaccio 22.
peppered, pan-seared & sliced cajun
filets of salmon or tuna served with
fresh vegetables & a wasabi mayo sauce

Negimaki 17.
fresh scallions rolled in thinly sliced beef
or chicken char-broiled with a delicious
teriyaki reduction sauce (6 pieces)
served with vegetables

Chicken Yakitori Skewers 18.
grilled sesame chicken marinated in
teriyaki sauce with sweet red bell
peppers & ginger (4 skewers) served
with a side of seaweed salad

Sesame Crusted Calamari 14.
tender calamari sauteed with scallions &
a miso glaze topped off with sprinkled
with toasted sesame seeds

Kobe Sliders Trio 12.
traditional sliders served with the den's
special trio sauce, wasabi, ketchup &
spicy mayo

Teriyaki
beef 12. • chicken 11. • tuna belly 12.
marinated & grilled with teriyaki sauce

Tempura

Chicken 17.

Vegetable 15.

Rock Shrimp 18.

Shrimp & Vegetable 19.

Specialty Rolls

Rainbow Roll 14.
california , tuna, salmon yellowtail,
white fish & shrimp

Crispy Soft Shell Crab Roll 14.

Hot Night Roll 16.
shrimp tempura with avocado
on top of spicy tuna

Blue Martini Roll 15.5
avocado with eel inside
on top of spicy tuna

Ocean Roll 16.
shrimp tempura and spicy tuna inside
salmon served on top of avocado

Orange Dragon 16.
crab meat, avocado & cucumber inside
salmon on top

Rainbow Roll 12.
tuna, salmon, avocado, crab meat with
thinly sliced cucumber

Crunch Dragon Roll 14.
spicy tuna with crunch on top of
avocado

Regular Rolls

Tuna Roll 7.

California Roll 7.

Salmon Avocado Roll 8.

Yellowtail Jalapeno Roll 8.

Spicy Tuna Roll 8.

Yellowtail Scallions 8.

Philly Roll 9.
smoked salmon with
cream cheese & avocado

Eel Roll 9
with cucumber

Eel Avocado Roll 9.

Shrimp Cucumber Roll 8.

Shrimp Tempura Roll 10.

Vegetable Rolls

Cucumber Roll 6.

Avocado Roll 6.

Avocado with Asparagus 6.

Garden City Roll 8.

Nigiri Sushi & Sashimi

Toro (Tuna belly) MP.

Tuna (Maguro) 5.

Yellowtail (Hamachi) 5.5

Salmon (Sake) 5.

Fluke (Hirame) 5.

Snapper (Stripped Bass) 5.

Shrimp (Ebi) 4.5

Octopus (Tako) 5.

Salmon Roe (Ikura) 5.5

Fly Fish Egg (Masago) 4.5

Sea Urchin (Uni) 6.

Crab Meat (Kanikama) 4.5

Eel (Umgii) 5.5

Omelet Egg (Tanago) 4.5

Spanish Mackerel (Sawara) 5.

Desserts

**Graham Cracker
Marshmallow Pudding Pie** 6.

**Nutella & Fluffanutta
Dessert Pies** 6.

Fondue Platter 8.

**Mango & Gogi
Lime Smoothie** 6.



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Signature ROLLS

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Cherry Blossom Roll 8.
salmon caviar, crunch & spicy cream aioli

Hydrangea Roll 8.
chopped yellowtail caviar, crunch & spicy cream aioli

Primrose 13.
shrimp tempura tobiko, cucumber & eel

Bird Of Paradise Roll 14.
tuna avocado, cucumber, tobiko roll with chopped tuna, scallions crunch & spicy mayo mix on top

Spring Fling Roll 15.
salmon, crab, fluke, ginger & scallions rolled, then deep fried & drizzled with the den's special teriyaki sauce (no rice)

Bluebell Tartar 13.
choice of fish (tuna, salmon or salmon / tuna / yellowtail) red onions, tobiko, extra virgin olive oil, sea salt rice crackers

Zinnia Tataki 13.
flame seared thinly sliced fish (tuna, spanish mackerel or white tuna), red onions & garlic sauce

Orchid Roll 12.
chopped yellowtail & tuna, caviar, crunch & spicy cream aioli

Marigold Roll 16.
eel, salmon, tuna yellowtail, shrimp tempura, tobiko, avocado, spicy mayo & eel sauce

Cinnabar Roll 12.
deep fried soft shell crab rolled with cucumber, mango & avocado

Camellia Roll 14.
steamed lobster & spicy mayo sauce with avocado & crunch on top

Prunus Roll 14.
white tuna & tobiko roll with chopped tuna & crunch on top

Winter Roll 14.
crunchy rice & nori crust topped with a layer of spicy tuna & a mix of crab salad tobiko, soy - mayo & scallions

Zinnia Roll 13.
spicy Kani, avocado, mango crunch & pepper tuna topped with a special den sauce

Azalia Roll 13.
eel & cucumber with sliced avocado on top

Sunflower Roll 13.
shrimp tempura & cucumber with spicy tuna on top

Peony Roll 14.
crab meat, tuna, salmon, whitefish & avocado

Snow Willow Roll 16.
chopped yellowtail & tuna caviar, crunch, spicy cream aioli topped with mango and a mango reduction

Morning Lotus Roll 14.
asparagus, cucumber & avocado topped with ripened kiwi and sweet & sour sauce on the side

Autumn Roll 16.
pumpkin sweet potato, asparagus, tempura, cucumber, scallion topped with white tuna, tuna, eel & 2 delicious sauces on the side

Morning Glory Roll 15.
salmon, avocado, mango & wasabi caviar with a spicy mango sauce

Red Lantern Roll 16.
spicy tuna, crunch topped off with peppered tuna accompanied by a wasabi & spicy mayo sauce on the side

Daffodil Roll 16.
spicy white tuna, crunch with wasabi tobiko on top

Snow Blossom Roll 14.
steamed shrimp & mango topped with yellowtail and jalapeno

Black Amaryllis Roll 17.
chopped tuna crunch topped with white fish, yellowtail & salmon accompanied by a red pepper wasabi spicy mayo and eel sauce

That Taste Amazing 16.
cucumber, crab meat, jalapeno & pickle topped with a lobster salad and masango sauce

Violet Lily Roll 16.
seared ginger salmon, goat cheese, roasted portobello mushroom, jalapeno topped with seaweed salad & served with a panzo sauce on the side

Ginger Violet Roll 16.
lobster, white fish, jumbo shrimp topped with mango, avocado in a mango wasabi sauce

Summer Roll 16.
shrimp tempura, avocado, tobiko, cucumber roll with lobster salad on top

Black Lantern Roll 17.
crab meat, shrimp, eel, caviar topped with crunch & avocado

Morning Frost Roll 14.
shrimp tempura, avocado topped with tuna & spicy creamy caviar

Your Boyfriends Roll 17.
tuna, salmon, yellowtail, avocado & caviar wrapped in kelp paper

Your Girlfriends Roll 18.
deep fried soft shell crab topped with sliced peppered beef & spicy creamilo

Pink Lotus Roll 16.
tuna, avocado, mango, crunch, wasabi tobiko wrapped in a pink seaweed

Hibiscus Roll 17.
shrimp tempura, avocado, red tobiko & spicy mayo with a yellow soy bean pepper soy reduction on top

Your Roll 16.
deep fried tuna, salmon & jalapeno drizzled with a special sauce

Sushi Entrees
served with miso soup & green salad

Sushi & Sashimi Combo 25.
9 pieces of sashimi, 6 pieces of sushi & california roll

Chirashi 18.
assorted slices of raw fish on top of seasoned rice

Sashimi Ensemble 22.
16 pieces of assorted fish

Sashimi Orchestra 32.
25 pieces of assorted fish

Sushi Or Sashimi Symphony 27.
4 pieces of any tuna, 4 pieces of salmon & 4 pieces of yellowtail

Sushi For 2 40.
10 pieces of sushi, 12 pieces of sashimi & an orchid roll

Sushi for 4 61.
12 pieces of sushi, 15 pieces of sashimi & 3 basic rolls



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