

## nigiri & sashimi

**NIGIRI** 2 pieces of fish draped over rice | **SASHIMI** 3 pieces of fish only

**TUNA\*** (Maguro) **10/15**

**SEA URCHIN\*** (Uni) **15/18**

**SALMON\*** (Sake) **10/15**

**SCALLOP** (Hotate) **14/16**

**EEL** (Unagi) **10/15**

**WHITE TUNA** (Hiro Maguro)  
**10/15**

**YELLOWTAIL\*** (Hamachi)  
**10/15**

**NIGIRI SPECIAL** 6 pieces assorted nigiri **26**

## maki (chef's special rolls)

**AVOCADO & CUCUMBER ROLL** **10**

**CALIFORNIA ROLL** seasoned crab meat, cucumber, avocado **16**

**SPICY TUNA MAKI** cucumber and spicy tuna **16**

**BOSTON ROLL** salmon, avocado, and cucumber **16**

**RAINBOW ROLL** California roll topped with tuna, salmon, yellowtail, shrimp, avocado **20**

**VOLCANO ROLL** seasoned crab meat, cucumber, avocado, baked scallop, and spicy mayo topped with tempura flakes and tobiko **25**

**HOUSE MAKI** spicy tuna, avocado, and cucumber topped with seared mixed sashimi and tobiko, tempura flakes, spicy mayo, teriyaki sauce, wasabi mayo **27**

**FRENCH CAKE** spicy salmon and avocado topped with salmon, yellowtail, tobiko, tempura flakes, teriyaki sauce, spicy sauce, and house special sauce **22**

**MANGO SALMON ROLL** salmon, avocado, cucumber, topped with salmon, mango, mango sauce, and wasabi seared with house ponzu sauce **23**

**DRAGON ROLL** shrimp, tempura, cucumber, avocado, topped with fresh water eel **24**

**SHRIMP TEMPURA ROLL** shrimp, tempura, cucumber, avocado, eel sauce, lettuce **20**

**VEGETABLE & MANGO MAKI** avocado, cucumber, avocado, cucumber, carrot, mango, mango sauce, wasabi mayo **16**

## sushi appetizers

**EDAMAME** **12**

**SEAWEED SALAD** **12**



### raw bar

**OYSTERS** <sup>GF</sup>  
Selection of East Coast Oysters  
Accoutrements

**24/HALF-DOZEN**

**44/DOZEN**

**PEEL & EAT CAROLINA**

**SHRIMP** <sup>GF</sup>

Barr Hill Gin Cocktail Sauce

**24 FOR 6**

### crudos

**KING SALMON POKE** Avocado, Cucumber, Sesame, Soy, Maine Seaweed, Crispy Rice **26** <sup>GF</sup>

**MAINE SCALLOP** Gooseberries, Radish, Blood Orange, Macadamia **25** <sup>GF</sup>

**TUNA TARTARE** Olives, Caper, Shallot, Crème Fraiche, Ikura, Lavash **19**

**CEVICHE** Striped Bass, Peruvian Style **20** <sup>GF</sup>

### plateaus

**OYSTERS • CLAMS • LOBSTER  
SHRIMP • CHEF'S DAILY GOODIES  
ACCOUTREMENTS**

**SMALL 85, MEDIUM 115, OR LARGE 145**



**SPRUCE PEAK IS COMMITTED TO SUSTAINABILITY. WE PROUDLY WORK WITH BOTH LOCAL PRODUCERS AND NATIONAL DISTRIBUTORS THAT FOCUS ON TRANSPARENT SOURCING AND SUSTAINABLE FISHERIES AND FARMS. TOGETHER WE AIM TO PROTECT THE HEALTH AND BEAUTY OF OUR OCEANS AND WATERWAYS FOR GENERATIONS TO COME.**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

PLEASE ADVISE YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY CONCERNS